

DEGREES BISTRO

-The Beginning-

CLASSIC TOMATO SOUP \$18 ^V
GRILLED CHEESE SANDWICH

LOCAL HARVEST BUTTERNUT SQUASH BISQUE \$18 ^V
ROASTED SQUASH, ALLSPICE, AGAVE, CRISPY WALNUT SEEDS, FOCACCIA

CHEESE & CHARCUTERIE \$44
ARTISAN MEATS, VIRGINIA SMOKED HAM, ITALIAN SWEET CAPICOLA STYLE,
PROSCIUTTO DI PARMA, 18 MONTH CLASSIC GOUDA, DRUNKEN GOAT CHEESE
WHEEL, GAINESVILLE VA BRIE, WINE GRAPES, HOUSE APPLE BUTTER, FOCACCIA

BLACKENED TUNA TATAKI \$26
WASABI AVOCADO CREAM, KUMQUAT, YUZU PEARLS, GINGER BLACK PEPPER
ONIONS, FRISEE, SESAME SEEDS (TABLESIDE BITTER ORANGE PONZU)

CHESAPEAKE CRAB CAKE BITES \$28
CRUSTED JUMBO LUMP, SHAVED FENNEL, PICKLED RADICCIO, ROMESCO

CHARRED OCTOPUS \$26 ^{GF}
CORIANDER CREMA, CRISPY RICE, FRIED CAPERS, BITTER GREENS

INCINERATOR HUMMUS \$20 ^V
ROASTED CLASSIC HUMMUS WITH TAJIN SPICE, TERRA FINA OIL, FERMENTED
ROOT, ZA'ATAR PITA BREAD

CHIMNEY SMOKE CRAB \$22
MARYLAND LUMP OLD BAY CRAB MEAT FOLDER INTO A LIGHT AND CRISPY
PHYLO DOUGH, SWEET CHILI MOLASSES (SMOKED TABLESIDE)

TEMPURA CRISPY CALAMRI MOLLUSK \$24
BLISTERED SHISHITOS, GARLIC CREMA

SESAME STEAK SKEWERS \$24
HANGER TENDER, GINGER AIOLI, TOASTED SEEDS, SCALLIONS

CRISPY BRUSSELS SPROUTS \$14 ^V
SWEET CHILI SAUCE, TAJIN

-Featured Items-

GEORGETOWN CHEESEBURGER \$36
WAGYU BEEF, LTO, SOUTH STREET SPECIAL SAUCE,
CHOICE OF CHEESE: CHEDDAR, AMERICAN, SWISS, PROVOLONE
ADD: BACON +\$2

MARYLAND CRAB MEAT SANDWICH \$34
BRIOCHE BUN, OLD BAY CREAM, TANGY CITRUS SLAW, FRENCH FRIES

PANINI STREET SANDWICH \$26
MARINATED CHICKEN, APPLEWOOD BACON, GARLIC ROASTED TOMATOES,
ARUGULA, PESTO AIOLI, SMOKED GRUYERE, HOMEMADE CIABATTA, FRENCH
FRIES

-Sides-

BROCCOLINI, GARLIC PEPPER FLAKES \$12

GRILLED ASPARAGUS \$12

HERB POTATO PUREE \$16

TRUFFLE FRIES, FRESH PARSLEY, PARMIGIANO \$14

STEAMED VEGGIES \$14

-Organic & Nutritional-

ORGANIC CLASSIC CAESAR SALAD \$18
ORGANIC BABY ROMAINE, SHAVED PARMIGIANO-REGGIANO, LEMON ZEST,
WHITE ANCHOVIES, RUSTIC CROUTONS

FIG AND GOAT CHEESE SALAD \$22 ^{V, GF}
ORGANIC ARUGULA, FRISEE, CREAMY JELLY FRESH FIG, FIREFLY FARM GOAT
CHEVRE, PUMPKIN SEEDS, HONEY SAGE VINAIGRETTE

CRISPY FALL BEETS SALAD \$22 ^{GF}
RED OAK, LOCAL GREENS, ROASTED BEETS, CITRUS SEGMENTS, AVOCADO,
CANDIED PECANS, GOAT CHEESE, MAPLE BALSAMIC VINAIGRETTE

VA FARM PEAR BURRATA \$24
POACHED PEARS, FRESH BASIL, SEA SALT, CRUTED PEPPER, SLICED CUCUMBERS,
POMEGRANATE, HERBS & GARLIC OLIVE OIL, SOUR DOUGH

ADD: FARMER FOCUS ORGANIC CHICKEN +\$14 ^{GF}, TOFU +\$12 ^{GF},
WILD SALMON +\$16 ^{GF}, SHRIMP +\$16 ^{GF}, STEAK +\$25 ^{GF}

-Bowls-

SESAME GLAZED FARRO BOWL \$23 ^V
SNAP PEAS, EDAMAME, MUSHROOMS, CARROTS, CARAMELIZED ONIONS, BABY
SPINACH, AVOCADO, SESAME GLAZE
ADD: FARMER FOCUS ORGANIC CHICKEN +\$12 ^{GF}, WILD SALMON +\$16 ^{GF}, TOFU
+\$12 ^{GF}, STEAK +\$25 ^{GF}

LEMONGRASS TERIYAKI QUINOA BOWL \$25 ^{V, GF}
SHIITAKE, GREEN BEANS, BROCCOLINI, RAINBOW CARROTS, BOK CHOY, UMAMI
POWDER, LEMONGRASS TERIYAKI, AVOCADO, BEAN SPROUTS ^{GF},
ADD: FARMER FOCUS ORGANIC CHICKEN +\$14 ^{GF}, WILD SALMON +\$16 ^{GF}, TOFU
+\$12 ^{GF}, STEAK +\$25 ^{GF}

TUNA POKE FALL BOWL \$28
SUSHI RICE, BLOSSOM PONZU, AVOCADO, EDAMAME, CUCUMBER, CORIANDER,
GOCHUJANG AIOLI, CABBAGE, CRISPY WONTONS

HOUSE MADE SHIITAKE BURGUNDY TAGLIATELLE \$36 ^V
PRESERVED TRUFFLE, PARMIGIANO- REGGIANO, OLIO VERDE

-Mains-

ROASTED ORGANIC CHICKEN \$38
POTATO GNOCCHI, CREAMED BUTTERNUT SQUASH, CRISPY SWEET POTATOES,
SHALLOT WINE

SMOKED NANTUCKET SCALLOPS \$44
FARRO RISOTTO, PEPPADEW PEPPER, BACON LARDON, KALE, GREENS, TABLE
SIDE KEFIR REDUCTION

SEA BASS \$48
PAN SEARED BASS, POACHED ASPARAGUS TOPPED WITH CANDIED ALMONDS,
ROSEMARY CONSOMMÉ

BRAISED SHORT RIBS \$46
COFFEE & BOURBON SHORT RIBS, SMOKY TWIST WARM SPICES, HERB CREAMY
RISOTTO

STEAK FRITES \$44
LOCAL HARVEST STEAK, CHIMICHURRI, FRIES A LA PROVENCAL, ROASTED
TOMATO SALAD

14 OZ COWBOY RIB EYE \$ 50
SERVED WITH BROCCOLINI, ROASTED CIPOLLINI, HERB BUTTER, PINK PEPPER
CORN DEMI GLAZE

20% STAFF GRATUITY WILL BE ADDED FOR PARTIES OF 6 AND MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

GLUTEN FREE ^{GF}, VEGETARIAN ^V

THE RITZ-CARLTON GEORGETOWN, WASHINGTON, D.C. | 3100 SOUTH STREET NW, WASHINGTON, D.C. 20007 | +1 202.912.4100