

D E G R E E S BISTRO

-The Beginning-

CLASSIC TOMATO SOUP \$18 ^V
GRILLED CHEESE SANDWICH

CREAMY CORN CHOWDER \$16
PEPPERCORN OIL FOCACCIA

CHEESE & CHARCUTERIE \$35
LOCAL CRAFTED CHEF'S SELECTION, GRAIN MUSTARD, GRAPES,
HONEYCOMB, GRILLED ARTISAN BREAD

TUNA TARTARE \$25 ^{GF}
SPICY AVOCADO CREAM, PICKLED CUCUMBER, SPRING ONIONS, BITTER
ORANGE PONZU, BAKED WONTON CHERRY WOOD SMOKED

CHESAPEAKE CRAB CAKES \$26
RED PEPPER COULIS, MARINATED CITRUS JALAPENO SALAD

INCINERATOR DIPS \$24
ROASTED SWEET PEPPER HUMMUS WITH TAJIN SPICE,
EVERYTHING BAGEL LABNEH, TERRA FINA OIL,
HEIRLOOM CARROTS AND ZA'ATAR PITA BREAD

CHARRED SPANISH OCTOPUS \$26
CONFIT ROOT PURÉE, ROMESCO, PRESERVED LEMON, HYDRO
WATERCRESS

WHIPPED BURRATA \$22
WHIPPED BURRATA, ORANGE BLOSSOM HONEY, RIPE FIG,
POMEGRANATE, HOME MADE BRIOCHE

-Featured Items-

GEORGETOWN CHEESEBURGER \$32
WAGYU BEEF, LTO, SOUTH STREET SPECIAL SAUCE,
CHOICE OF CHEESE: CHEDDAR, AMERICAN, SWISS, PROVOLONE
ADD: BACON +\$2

MARYLAND CRAB MEAT SANDWICH \$30
BRIOCHE BUN, OLD BAY CREAM, TANGY CITRUS SLAW, FRENCH FRIES

PANINI STREET SANDWICH \$26
GRILLED CHICKEN, ROASTED TOMATOES, BASIL, GARLIC AIOLI, FRESH
MOZZARELLA, HOMEMADE CIABATTA, FRENCH FRIES

-Sides-

GARLIC RAPINI \$12

GRILLED ASPARAGUS \$12

CRISPY BRUSSELS SPROUTS \$14
SWEET CHILI SAUCE, TAJIN

TRUFFLE FRIES \$14

ACORN SQUASH MAC AND CHEESE \$18
CREAMY ACORN SQUASH MAC AND CHEESE TOPPED WITH CRISPY
PROSCIUTTO AND LOCAL ARTISAN ROMANO CHEESE

-Organic & Nutritional-

TUSCAN KALE CAESAR SALAD \$18
ORGANIC KALE, SHAVED PARMIGIANO-REGGIANO, LEMON ZEST, WHITE
ANCHOVIES, RUSTIC CROUTONS
ADD: FARMER FOCUS ORGANIC CHICKEN +\$14 ^{GF}, TOFU +\$12 ^{GF},
WILD SALMON +\$16 ^{GF}, SHRIMP +\$16 ^{GF}, STEAK +\$25 ^{GF}

CRISP FALL ARUGULA SALAD \$22 ^{GF}
ARUGULA, FRISÉE, PEARS, CANDIED PUMPKIN SEEDS, SHAVED
PECORINO, CIDER VINAIGRETTE

C&O CANAL \$24 ^{GF}
ROASTED BEETS, ARCADIAN GREENS, PECANS, GOAT CHEESE, MOLASSES
BALSAMICO

VA FARM ORGANIC TOMATO AND PEACH SALAD \$24
HEIRLOOM TOMATOES, VA DONUT PEACH, FRESH BASIL, FETA CHEESE,
CIABATTA, OLIVE OIL

-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, PONZU, AVOCADO, EDAMAME, CUCUMBER, CORIANDER,
GOCHUJANG AIOLI, CABBAGE, CRISPY WONTONS

-Mains-

ROASTED ORGANIC CHICKEN \$38
CURRY SQUASH PURÉE, GLAZED CARROTS, SMOKY GARLIC REDUCTION

SMOKED NANTUCKET SCALLOPS \$44
CREAMED CORN, CHARRED SERRANO, BACON LARDS, KEFIR REDUCTION

SEA BASS \$48
PAN SEARED SEA BASS, POACHED FENNEL, LITTLE NECK CLAMS,
ROSEMARY CONSOMMÉ

PAN-SEARED SALMON \$34
CHARRED BABY BOK CHOY, TERIYAKI GLAZE

STEAK FRITES \$42
LOCAL HARVEST STEAK, CHIMICHURRI, FRIES A LA PROVENCAL,
ROASTED TOMATO SALAD

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

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

GLUTEN FREE ^{GF}, VEGETARIAN ^V

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