

806 15TH
ST NW



OPALINE

BAR & BRASSERIE

LAFAYETTE
SQUARE



RAW BAR

Oysters

1/2 dozen

18

Crab Cocktail

18

Shrimp Cocktail

4pcs

17

APPETIZERS

French Onion Soup	9
gruyère, crouton	
Hand-Cut Steak Tartare	16
capers, dijon, malt vinegar onions, quail egg	
Foie Gras Parfait	18
blueberry, banana cashew crumble	
Escargots	15
garlic, parsley, lemon	
Tuna Tartare	18
charred shishito, saffron, sesame	
PEI Mussels	15
red curry, crème fraîche, cilantro	
Red Beet Tortellini	15
goat cheese, bottarga, pepitas	
Boudin Blanc	11
apple jicama slaw, grain mustard	

SALADS

Tuna Niçoise	19
egg, haricots verts, pickled onions, olives	
Mixed Grains	13
beets, baby carrots, cashews, roasted shallot vinaigrette	
Lobster Cobb	22
maine lobster, green goddess	
Baby Beets	16
chèvre, smoked apple, pecan	

SIDES

Sweet Potato Gratin	8
Wild Mushrooms	8
Frites	8
Duck Confit Brussels Sprouts	10
Haricots Verts with Curried Almonds	8
Roasted Marble Potatoes	8

CHEESE & CHARCUTERIE

Fromages – 1 for \$7, 3 for \$18

Charcuterie – 1 for \$7, 3 for \$18

Bleu d’Auvergne, cow

Jambon de Bayonne

Morbier, cow

Saucisson Sec

Tomme de Savoie, cow

Soria Chorizo

Brillat-Savarin, cow

Country Pâté

Bûcheron, goat

Rosette de Lyon

MAINS

Steak Frites	35
12 oz ny strip, maître d’butter	
Free Range Heritage Chicken	29
haricots verts, heirloom potato, truffle jus	
Grilled Canadian Salmon	29
black kale, lentils, mustard jus	
Steak au Poivre	33
12 oz ribeye, spinach, cognac sauce	
Ratatouille	19
burrata, tomato, basil	
Croque Monsieur	16
baby greens, sauce mornay	
Halibut Almondine	33
fennel, romanesco, orange	
Opaline Burger	18
gruyère, tangy onion, brandy mustard aioli	
Pan Seared Whole Branzino	38
rainbow swiss chard, lemon caper brown butter	
Duck Cassoulet	32
berkshire pork belly, preserved lemon, gremolata	

DESSERTS

Lemon Verbena Crème Brûlée	10
Chocolate Hazelnut Bomb	11
Apple Tarte Tatin crème fraîche ice cream.....	11
Tarte au Citron coconut, lime, vanilla.....	10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A 20% service charge will be added to all parties of 6 or more.

CARAFE COCKTAILS 14

SERVED TABLESIDE

Spiced Manhattan

Woodford Bourbon, House Spiced Sweet Vermouth,
Angostura, Spiked Cherry

French Aperitif

Hendrick's Gin, Lillet Blanc, St Germain, Lemon Zest

SANS SPIRITS 9

Citrus Grove

Blood Orange, Fever Tree Aromatic Soda,
Rosemary

Spring Garden

Cucumber, Lime, Mint, Sparkling

SIGNATURE COCKTAILS 14

DC Old Fashioned

Gentleman Jack Whiskey,
Whiskey Barrel Aged Bitters, Citrus

Old Fashioned Parisienne

Maker's Mark Bourbon, Green Chartreuse, Noilly Prat
Luxardo Maraschino

Maison Martini

Plymouth Gin or Belvedere Vodka, House Lemon Pepper
Vermouth, Olive Bitters, Pickled Garni

Lafayette Boulevardier

Templeton Rye, Aperol, House Spiced Vermouth,
Orange Zest

Seasonal G & T

Hendrick's Gin, Orange, Rosemary,
Muscadet, Fever Tree Tonic

Blackberry Mule

Tito's Vodka, Blackberry Essence, Domaine
De' Canton, Lime, Fever Tree Ginger Beer

Mezcal Mule

Sauza Silver Tequila, Mezcal, Ancho Reyes,
Ginger Lime Syrup, Lime Juice

Bulles & Baies

Absolut ELYX Vodka, Raspberries, Cassis, Lemon,
Bubbles

Normandie

Calvados, Gosling Rum, Hennessy VS, Honey
Syrup, Lime, Fever Tree Ginger Beer

French Daiquiri

Bacardi Superior Rum, St. Germain,
Absinthe Mist, Bubbles

Bee Mine

Tanqueray, Saint Germain, Sofitel "Le Miel"
produced by our roof top bees

Barrel Aged Vieux Carre 15

Remy Martin VSOP, Knob Creek Rye, Carpano
Antica, Benedictine and Bitters

WINE BY THE GLASS

glass bottle

BUBBLES

Lucien Albrecht Crémant d'Alsace, Brut Alsace.....	16	70
Veuve Clicquot Yellow Label.....	27	135
Lucien Albrecht Crémant d'Alsace Rosé, Alsace.....	16	70
Moët & Chandon Imperial Brut.....	25	110

ROSÉ

Chateau Berne Côtes de Provence Rosé.....	16	65
Pinot Noir Lauverjat "Moulin des Vrillères", Sancerre.....	17	70

WHITE

Chardonnay Domaine de Fussiacus, Saint-Véran.....	17	70
Chardonnay Folie A Deux, Sonoma.....	15	65
Melon de Bourgogne, Domaine de la Foliette, Muscadet.....	15	65
Pinot Grigio Caposaldo, Veneto.....	12	45
Riesling Charles & Charles, Columbia Valley.....	13	50
Sauvignon Blanc Lauverjat "Moulin des Vrillères", Sancerre.....	19	85

RED

Cabernet Sauvignon Las Perdices, Argentina.....	18	75
Gamay Laurent Martray, Brouilly.....	19	85
Grenache/Syrah Champs-Pentus Faugères.....	18	75
Malbec Cedre Heritage, Cahors.....	16	68
Pinot Noir Fairfax, Sonoma.....	15	65

DRAFT BEER

BOTTLED BEER

DC Brau Corruption IPA..... 8	Budweiser, USA..... 7	Heineken, Netherlands..... 8
Atlas Seasonal..... 8	Bud Light, USA..... 7	Guinness, Ireland..... 8
Atlas District Commons Craft Lager..... 8	Kronenbourg 1664, France.... 8	Corona, Mexico..... 8
DC Brau Public Pale Ale..... 8	Meteor Pilsner, France..... 8	Sam Adams, USA..... 8
DC Brau Joint Resolution Hazy IPA..... 8		
Peroni, Italy..... 8		