

CAFÉ

921 PENNSYLVANIA AVE SE
CARRIAGE HOUSE

202.618.1868

SANDWICHES

Breakfast Wrap	11
<i>Potato, egg & gruyere in masa tortilla</i>	
Gravlax & Sourdough	12
<i>Cured salmon w/ housemade crème fraîche, capers & dill</i>	
Smoked Brisket	12
<i>Horseradish, dill pickles & gem lettuce (dairy free)</i>	
Fried Chicken	12
<i>(Spicy or Japanese)</i>	
Eggplant Parm	11
<i>Breaded & fried eggplant w/ hand-pulled mozzarella & spicy marinara</i>	

SALADS

Farro & Winter Greens	8
<i>Housemade yogurt, lamb sausage & pine nuts</i>	
Greek Panzanella	7
<i>Gluten-free rusk w/ cucumber, confit tomato, parsley & feta</i>	

GELATO

Tiramisu	5
Banana	
Pretzel	
Toasted Rice	

SWEET/PASTRIES

Sweet Potato & Turnip Tart	5
Morning Glory	3
<i>(30 portions baked daily; available after 11am)</i>	
Potato Donut	3
Thick-cut Cinnamon Toast (gluten free)	6
Hot Churros w/ Spicy Chocolate	5

COFFEE BAR

Coffee	2.5
Tea	2.5
Iced Coffee	2.5
Vietnamese Iced Coffee	4
Espresso	2.5
Macchiato	3
Cortado	3
Cappuccino	4
Americano	2.5
Latte	4
Chai	4.25
Mocha	4.75
Hot Chocolate	4
Non-Dairy Housemade Milk	+2
<i>Lightly sweetened housemade white sesame or hazelnut "milks"</i>	
Extra Shot	+1
<i>Add a double espresso</i>	

SPECIALTY

Iced Banana Latte	4.5
Coconut Nutmeg Latte	4.5
London Fog	3.5
Hot Apple Cider	4
Affogato	5
<i>Your choice of banana or tiramisu gelato drowned in espresso</i>	

CAFE COCKTAILS

The Wolverine	13
<i>Amaro, bourbon & coffee</i>	
Chai White Russian	13
<i>Shochu & coffee liqueur</i>	
Bloody Mary	9
<i>Classic, Spicy</i>	
Grapefruit Spritz	11
<i>Rosemary, Dolin Blanc & Cava</i>	

WINE BAR

Sauvignon Blanc	11
<i>2016 Château Magneau, Graves, Bordeaux, FR</i>	
Pinot Noir Rosé	10
<i>2016 Domaine du Salvard, Cheverny, Loire Valley, FR</i>	
Garnatxa	12
<i>2016 Finca Viladellops, Pinedès, ES</i>	
No Chill Milk Stout	13
<i>Prairie Artisan Ales, OK</i>	
Kulmbacher Edelherb Pilsner	8
<i>Bavaria, Germany</i>	

Please let us know if you have allergies or restrictions, as all ingredients are not listed on the menu.