

Spring
2021

ALL DAY

Curated By
Vincent Griffith

BY KRAMERS

BREAKFAST

Yogurt Parfait fresh fruit, granola, toast (v/gf)	10
Avocado Toast poached eggs, pickled onion, radish, tomato, lemon lime, crunchy salt (v)	14
Soho Omelet spinach, swiss cheese, breakfast potatoes, toast, choice of meat	16
Kramers Breakfast two eggs, toast, breakfast potatoes, choice of meat	14
Cherry Blossom Buttermilk Waffle cherry compote, rose, sour cherry reduction (v)	15
French Toast fresh strawberry, whipped cream (v)	14
Smoked Pork Hash poached egg, onions, potatoes, toast	16
Crab Benedict champagne side salad	19
Ham Benedict champagne side salad	16
Steak & Eggs two eggs, breakfast potatoes, toast	24

ADD-ONS

Pork or Turkey Sausage	3
Bacon	3
Ham	3
Toast	3
Fruit	3
Champagne Side Salad	5

BRUNCH COCKTAILS

Mimosa	7
Bloody Mary	7
Red Sangria dry red, orange liqueur, pomegranate, splash of o.j.	7
Pinot Punch rum, pinot gris, pineapple, ginger soda	10

SALADS

Add Crab Cake +8.99 Salmon Fillet +7	
Baby Tomato + Burrata corn, arugula, champagne vinaigrette (v/gf)	16
Bright Spring Salad asparagus, peas, feta, champagne vinaigrette (v/gf)	14

SANDWICHES

Cali Dagwood goat cheese, avocado, bibb lettuce, cucumber, cherry pepper relish, lemon buttermilk dressing (v)	14
All Day Burger 2 smashed 4oz beef patties, american cheese, bibb lettuce, pickles, special sauce	15
Cubano house smoked pork, shaved ham, gouda, pickled jalapeños	15
Crispy Chicken fried chicken breast, red pepper aioli, pickles	14
Crab Cake 4oz crab cake, red pepper aioli, bibb lettuce, tomato	17

SIDES

Coleslaw (v/gf)	3
Roasted Carrot & Avocado Salad (vg/gf) avocado, sunflower seed, pumpkin seed, white sesame seed	7
Spring Succotash (vg/gf)	7
BBQ Seasoned French Fries	6
Champagne Side Salad (v/gf)	5

COFFEE & TEA

Coffee	3.5	Cappuccino	4.5
Pot of Tea earl grey, english breakfast, green jade, lemon chamomile, or mint	3.5	Latte	5
		Mocha	5.5
		Extra Syrup vanilla or caramel	50¢
Espresso	3.5	Non-Dairy Milk oat, almond, soy	50¢

v = vegetarian / vg = vegan / gf = gluten free

Please notify us of any food allergies. *State food code requires us to inform you that consuming raw or undercooked meat and seafood may increase your risk of foodborne illness.

STARTERS

Cream of Crab Soup

grilled bread

12

Deviled Eggs

crab, prosciutto, chive,
green onion, old bay

8

Charred Eggplant Dip

grilled bread, sesame,
peruvian spice (v)

12

Hickory Smoked Chicken Wings

7 pieces, choice of one sauce:
house ranch, bleu cheese,
honey mustard

11

SPRING SPRITZES

A small selection of lower ABV
aperitifs and amaros (produced
in DC where possible!).

This menu is listed in order from
sweet to bitter. Think of the top
of the list as your pre-food
aperitifs, with the last few making
for great post-dinner drinks to
end your meal (they're also
delicious anytime on their own).

Aperol Spritz (Italy) 8
aperol, prosecco, soda water

Don Ciccio Luna Spritz 8
luna aperitivo, prosecco,
soda water

Washingtonian 8
capitoline tiber, capitoline rose,
soda water

Argentina by Way of DC 8
don ciccio amaro fernet,
coke or diet coke

The Ferro-Kina 8
don ciccio amaro tonico,
soda water

FRENCH SODAS

A riff on Italian sodas, our
French sodas are made with
premium syrups and cream.
They can be made with non-
dairy oat milk at your request.

Blueberry Vanilla 5
add vodka floater +5

Banana Coconut 5
add rum floater +5

Strawberry
Pomegranate 5
add vodka floater +5

ENTRÉES

Grilled Salmon Grain Bowl 23

ancient grains, spinach, peas, corn,
avocado, pickled jalapeños (gf)

Steak Frites 24

poblano butter, bbq seasoned
french fries

Chicken + Waffles 17

buttermilk waffle, fried chicken
breast, coleslaw, spicy honey butter

Veggie Lasagna 20

seasonal vegetables, mozzarella,
beer braised marinara, champagne
side salad (v)

Fettuccine New Orleans 20

shrimp, chicken, sausage,
cream sauce, onion, cajun spices

WINE

Glasses & Bottles

WHITE

La Patience 7

Chardonnay, France
crisp citrus, well rounded
acidity and minerality

Christina 9 | 35

Gruner Veltliner, Austria
tropical fruit aromatics, fresh-
picked tree fruits, slightly herbal

RED

Deschamps Red Blend, 7

(Grenache, Syrah,
Carignan) France

ripe cherry and berry flavors,
structured minerality and soft tannins

Chateau Le Bergey, 9 | 40

Cabernet Sauvignon &
Merlot, Bordeaux, France

medium bodied and dry, with
blackberry and red fruit flavors

ROSÉ

La Patience Rose Blend, 7

(Grenache, Syrah) France

bright and crisp red fruits, refreshing

BOTTLES

Remi Dufaitre Beaujolais 35

Village Premices,
Burgundy, France

chilled crushable red, floral fruits,
big notes of strawberry & raspberry

Red Tail Ridge 35

Dry Riesling, New York

melon and lychee aromas, flavors
of pear, honeysuckle, melon and
apple, balanced sweetness

Meinklang Orange 45

(Pinot Gris, Traminer,
Welschriesling)

floral aromas, with notes of apricot
and peach, with a grapefruit-like
acidity. a staff fav!

DESSERTS

Cherry Blossom

Cheesecake (v/gf)

8

Dark Chocolate Mousse

chantilly cream (gf)

7

Kramers Goober Pie

peanut butter, graham cracker,
chocolate ganache (gf)

8

Ted's Tart

seasonal flavor

4

COCKTAILS

Angelou 10

vodka, peppered strawberry, citrus

Fitzgerald 10

gin, aperol, citrus

Fuentes 10

tequila, blood orange aperitif,
orange bitters, soda water

Murakami 10

cherry blossom aperitif, vodka,
lime, soda water

District Negroni 12

green hat gin, don ciccio cinque
aperitivo, capitoline rose vermouth

BEER

Draft & Canned

Aslin Old Town Lager 4% 6

DC Brau Public
Pale Ale 6%

Allagash White 5.2% 7

3 Floyds Zombie Dust
Pale Ale 6.5%

Anxo District Dry
Cider 6.9% 8

Port City Downright
Pilsner 4.8% 7

Aslin Power Moves
IPA 5.5% 8

Sloop Brewing Juice
Bomb Hazy IPA 6.5% 8

Old Ox Festivale
Cherry Blossom Saison
16oz Can 5.5% 7

Offshoot Relax Hazy IPA
16oz Can 6.8% 8

Solace Brewing Thunder
Buddy IPA 16oz Can 6.5% 8

Offshoot Unwind Hoppy
Pilsner 16oz Can 5.7% 7

Aslin Bringing Extra Sexy
Back DIPA 16oz can 9.4% 9