

MEZZE

CAVIAR POP ≈ + • 25
petrossian caviar, pita chip,
lemon, butter

JAMON SERRANO
CICCHETTI ≈ + ■ • 16
salsa de tomate, manchego,
focaccia

HUMMUS ≈ ■ • 14
zaatar, arbequina evoo, pita
ADD-ON: lamb 8

WHIPPED LABNEH ≈ + ■ • 15
mint oil, preserved lemon, zaatar, pita
ADD-ON: lamb 8

BRANZINO CRUDO ■ • 19
“harra” sauce, fresh chilies,
lemon, sesame

OCTOPUS CARPACCIO ■ ▽ • 27
ginger-turmeric aioli, chermoula,
olives, radish, herbs, lemon

TUNA GNOCCO FRITTO ≈ ▽ • 24
tuna loin, basil aioli, pickled fresno,
capers, lemon

FATTOUSH ≈ • 12
fresh vegetables, pita croutons,
lemon vinaigrette, pomegranate

MARINATED
CUCUMBERS + ■ ● • 14
lemon thyme vinaigrette, orange,
mint-cumin labneh, bloomed urfa,
marcona almonds, pomegranate

SWEET BATATA
HARRA + ● • 13
roasted baby yams, pistachio dukkah,
carob mole, whipped goat cheese

DIVER SCALLOP
GRATINATE ≈ + ■ ▽ • 22
parmesan, prosciutto, fennel butter,
frico, chili oil, orange zest

ROMESCO CARROTS ■ ● • 18
grilled carrots, romesco, cilantro,
smoked piquillo mayo, crispy shallots,
crispy capers, lemon

LAMB MUJADARA + ■ • 19
smoked lamb belly, basmati rice,
lentils, 7 spice, tzatziki, crispy onions

CHICKEN SKEWERS • 16
bell pepper mostarda, charred lemon

LAMB BELLY SKEWERS ≈ ● • 17
harissa honey, shishito peppers,
pistachio-coconut dukkah

FOR the TABLE



BRANZINO BILBAINA
+ ■ • 88
arbequina, guindilla pepper,
garlic, 50-yr sherry vinegar,
insalata mixta, saffron rice

VEAL PICCATA
+ ■ • 95
seared veal tenderloin, capers,
lemon, butter, jus, rice pilaf

LAMB SHOULDER
BISTECCA
+ ■ ● • 89
grilled endive, pear mostarda,
saba, frisee salad

SIGNATURES

PAN-SEARED
HALIBUT ■ • 42
tomato basil passata,
bagna cauda aioli, olive soil,
calabrian chili crunch

CACIO E PERE ≈ + ■ • 25
tagliolini, caramelized pears,
parmesan, cambozola, chives

14oz NY STRIP
STEAK ■ • 70
grass-fed beef, chermoula,
RC steak salt, crispy papas

HARISSA HALF
CHICKEN ≈ + ■ • 38
young amish heritage chicken, labneh,
bulgur banadoura, paprika oil, lemon

PASTA LIMONE ≈ + ■ • 29
tagliatelle, sorrento lemon cream,
shallots, 18-month parmigiano reggiano
ADD-ON: lobster 30

ROASTED EGGPLANT ■ • 32
harissa, tahina, pomegranate,
sesame seeds, lemon, herbs

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GLUTEN (≈) ALLIUM (■) DAIRY (+) NUTS (●) SHELLFISH (▽)

Consuming raw or undercooked meats, poultry, seafood or shellfish or raw eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. May contain nuts.

A 20% automatic gratuity is placed on all parties of 6 or more unless otherwise contracted.

A 4% operational charge is applied to all checks to help offset the increased and often volatile costs of operating a restaurant in Washington, D.C., including wages, benefits, supplier tariffs, and regulatory compliance. This policy allows us to maintain the exceptional quality and hospitality standards of River Club without making frequent changes to our menu pricing. We thank you for your understanding and continued support.



BEVERAGE LIST

COCKTAILS

RIVER CLUB MARTINI • 20

vusa vodka, yzaguirre blanco vermouth, fino sherry,
lemon zest, castelvetrano olives, cornichon, picual evoo

GIN BASIL • 18

basil-infused citadelle gin, lemon, celery, egg white,
celery salt, lemon zest

STARLING'S CRY • 18

volcan de mi tierra blanco, luxardo del santo, planteray 3 stars,
rosemary, lemon, lime, egg white

FARID'S SPRITZ • 17

tequila, atxa vermouth blanco, arak, mint, lemon, agave, cucumber

CANTALOUPE TO SPAIN • 18

ketel one vodka, cantaloupe, basil eau de vie,
quiquina, peychaud's bitters, lemon, fee foam, fennel pollen

CARAJILLO • 17

tequila, montenegro, licor 43, agave, espresso

RUM FU PANDAN • 18

planteray 3 stars rum, blueberry, kota pandan,
yzaguirre blanco vermouth, oloroso sherry

STRAWBERRY SOUK SPRITZ • 20

vodka, basil eau de vie, arak strawberry, prosecco

BEER/CIDER

IMPORTED

ALMAZA • 9

pilsner, lebanon 4.2%, 11.2oz

1906 RESERVA ESPECIAL "LA MILNUEVE" • 9

maibock, spain 6.5%, 11.2oz

DOMESTIC

FIRST STATE CIRCLE THEORY • 9

hazy ipa, delaware 6%, 12oz

DEWEY TRIPLE BERRY • 12

fruited sour, delaware, 7%, 16oz

0% BOOZE

MOCKTAILS

0% SUMAC 75 • 14

undone no. 20 n/a sparkling, sumac syrup, lemon, mint

0% LEMON BASIL • 15

basil-infused seedlip grove 42, lemon, celery, celery salt

0% FARID HAS TO DRIVE • 15

lemon, mint, cucumber and fennel shrub, chinotto soda

BEER / WINE

ESTRELLA 0.0 • 9

pale lager, spain, 0%, 11.2oz

UNDONE NO. 20 NOT SPARKLING WINE • 14

sparkling white, germany , 0%

SODAS/WATER

ACQUA PANNA • 9

SAN PELLEGRINO • 9

MEXICAN COKE • 6

DIET COKE • 6

MEXICAN SPRITE • 6

SARATOGA SPARKLING • 6

STAPPI RED BITTER • 6



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River Club

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