

# GATSBY

## SNACKS, APPS & SHARED

**HOT + SOUR WINGS** | \$12  
pickled veggies, blue cheese

**DEVILED EGGS** | \$1.50 EA 🍴  
pastrami, "everything"

**ARTICHOKE + SPINACH DIP** | \$15 🍴  
salsa, sour cream, tortilla chips

**AVOCADO DIP** | \$12 🍴  
chile-dusted mango, togarashi corn chips

**ARANCINI** | \$9 🍴  
yellow squash, parmesan, marinara

**CRISPY CALAMARI** | \$17  
lemon, almonds, marinara, pickles

**TOFU SPRING ROLLS** | \$10 🍴  
mango, pea greens, fresh herbs,  
peanut-tamarind dip

**ROASTED TOMATO SOUP** | \$7 🍴

## SALADS

**CHINESE CHICKEN** | \$17  
mandarins, lychees, macadamias, cabbage, romaine,  
wontons, mustard-soy vinaigrette

**OH VEGAN CAESAR** \$12 | \$7 (half) 🍴  
romaine, brussels, kale, corn, avocado, tortilla strips  
STEAK\* +\$12 / CHICKEN BREAST +\$6

**WARM FARRO** | \$17 🍴  
gorgonzola, pecans, almonds, beets,  
butternut squash, kale, maple-dijon vinaigrette

**\*YELLOWFIN TUNA** | \$28 🍴  
seared rare, mache, romaine, beets, crispy chickpeas,  
pickled shallots, chile-lime vinaigrette

**\*STEAKHOUSE** | \$25  
spinach, baby gem, crispy fingerlings, roasted cipollinis,  
sour cream + onion dressing

## MAKE IT BOTTOMLESS!

ENJOY 90 MINUTES OF SELECT BRUNCH COCKTAILS + BEER  
WITH THE PURCHASE OF ANY ENTREE.  
\$25.99 PER GUEST. ENTIRE TABLE REQUIRED.

## BRUNCH

**DUTCH BABY PANCAKE** | \$15 🍴  
mixed berries, chantilly cream

**CARAMELIZED FRENCH TOAST** | \$16 🍴  
whipped cream, crème anglaise, berries

**ALL AMERICAN** | \$15  
eggs your way, bacon, potatoes, pancakes

**GREEK OMELET** | \$16 🍴  
beef + lamb gyro, tzatziki, feta, potatoes

**\*AVOCADO BENEDICT** | \$21 🍴  
smashed avocado, poached eggs, tarragon hollandaise, "everything"

**SHAKSHUKA** | \$18 🍴  
baked eggs, beef ragu, crème fraiche

**\*PASTRAMI HASH** | \$16 🍴  
poached eggs, smoked hollandaise, potatoes

**BACON, EGG + CHEESE CROISSANT** | \$16  
*Mah Ze Dahr* croissant, scrambled eggs, havarti, bacon, house greens

***Mah Ze Dahr* VEGETABLE QUICHE** | \$12 🍴  
spinach, cheddar, feta, mixed greens, fruit

**NUTTY PORRIDGE** | \$16 🍴  
blended + coconut milk-cooked nuts, maple syrup,  
berry compote, dates, chia, pistachios, pecans

**\*STEAK + EGGS** | \$47 🍴  
16 oz. bone-in ribeye, two eggs any style, potatoes

**CHICKEN POT PIE** | \$22  
maple-lavender crust

**SPAGHETTI + MEATBALL** | \$21  
beef + lamb, marinara, garlic cream sauce

**MILKSHAKES** Choice of: vanilla, strawberry, black + white | \$8 🍴  
add malt +\$1 (contains gluten)

## SANDWICHES

**MONTE CRISTO** | \$17  
turkey, VA ham, gruyere, mustard aioli, cherry marmalade,  
vinegar slaw, crispy battered brioche

**ROASTED EGGPLANT** | \$16 🍴  
avocado, roasted peppers, goat cheese, baguette, parmesan-herb fries

**SMASHBURGER** | \$18  
double patty, american cheese, heirloom tomato, caramelized onions,  
thousand island, sesame potato bun, parmesan-herb fries

**PASTRAMI** | \$16  
pickled cabbage, havarti, thousand island, marbled rye, parmesan-herb fries

**GRILLED CHEESE** | \$14 🍴  
roasted tomato soup

## TO SHARE

BY *Mah Ze Dahr* BAKERY 🍴

**CROISSANT** | \$4.50

**PAIN AU CHOCOLAT** | \$5

**BANANA BREAD** | \$4

**APPLE-CINNAMON HAND PIE** | \$5

**CHOCOLATE CHIP SCONE** | \$4

**CINNAMON ROLL** | \$6.50  
brown sugar + cinnamon-swirled fluffy brioche, cream cheese frosting

**PASTRY BASKET** | \$17  
croissant, pain au chocolat, banana bread, apple-cinnamon hand pie

## SIDES

**EGGS YOUR WAY** | \$7 🍴

**BACON** | \$7 🍴

**SEASONAL FRUIT** | \$6 🍴

**BRISKET POUTINE** | 9 🍴

**SAUTÉED POTATOES** | \$6 🍴

**MAC + CHEESE** | \$8 🍴

**MINI BUTTERMILK PANCAKES** | \$6 🍴

**RINGS + FRIES** | \$7 🍴

**TODAY'S VEGGIE** | 7 🍴



## COCKTAILS

### MAKE IT BOTTOMLESS!

ENJOY 90 MINUTES OF UNLIMITED  
GRETA'S PUNCH / MIMOSA / BLOODY MARY /  
¡HOLA PIÑA! / JUST PEACHY / GATSBY PILS  
WITH THE PURCHASE OF ANY ENTRÉE.  
\$25.99 PER GUEST. ENTIRE TABLE REQUIRED.

<b>GRETA'S PUNCH</b> mango-infused vodka, giffard's rhubarb, strawberry, ginger, mint, bubbles	\$12
	pitcher (serves 5) \$54
<b>BLOODY MARY</b> new amsterdam vodka, fire roasted tomatoes, frank's red hot, horseradish	\$11
	pitcher (serves 5) \$49
<b>JUST PEACHY</b> jim beam bourbon, blood peach, mint, iced tea, lemonade	\$11
	pitcher (serves 5) \$49
<b>¡HOLA PIÑA!</b> el jimador tequila, combier triple sec, pineapple, cinnamon syrup	\$12
	pitcher (serves 5) \$54
<b>MIMOSA</b> fresh squeezed orange juice, bubbles	\$10
<b>THEM APPLES</b> fito's vodka, leopold bros. new york sour apple, house-made apple shrub, lemon	\$15
<b>THE CURE</b> jameson caskmates ipa irish whiskey, ginger, agave, honey, lemon, peat monster spray	\$16
<b>ICEBOX DAIQUIRI</b> frozen brugal blanco supremo rum, giffard pamplemousse, pink grapefruit, kalamansi, demerara	\$13
<b>BEE'S KNEES</b> barr hill tomcat gin, passionfruit, st. george absinthe, lemon, honey	\$14
<b>OLD MAN JACK</b> gentleman jack whiskey, coke reduction, pasilla de oaxaca, bitters	\$15
<b>DIABLO LAND</b> sombra mezcal, el jimador tequila, yellow chartreuse, crème de cassis	\$16
<b>CHAI WHITE RUSSIAN</b> wheatly vodka, borghetti caffè espresso, kilogram chai, heavy cream	\$13
<b>NY SOUR</b> maker's mark bourbon, demerara syrup, lemon, red wine foam	\$14
<b>OLD SCHOOL MULE</b> hartley & gibson's manzanilla sherry, pierre ferrand pineau des charentes, ginger, mint, lime	\$14
<b>MANHATTAN HUNTER</b> knob creek rye whiskey, jägermeister cold brew coffee, cocchi vermouth di torino, jerry thomas bitters	\$16
<b>GRETA'S TODDY</b> warm gentleman jack whiskey, green chartreuse, palais des thés big ben, lemon, honey	\$14

## WINE BY THE GLASS

<b>PROSECCO, SANTA MARINA</b> Veneto, IT 2019	\$11   \$44
<b>CREMANT ROSÉ, CHARLES BOVE</b> Touraine, FR NV	\$14   \$56
<b>PINOT GRIGIO, ANNALISA</b> Veneto, IT 2020	\$10   \$40
<b>SAUVIGNON BLANC, SAGET LA PERRIÈRE</b> Loire Valley, FR 2020	\$12   \$48
<b>CHENIN BLANC, ERNIE ELS, 'BIG EASY'</b> Western Cape, SA 2017	\$14   \$56
<b>CHARDONNAY, L'ECOLE 41</b> Columbia Valley, WA 2018	\$15   \$60
<b>RIESLING, S. A. PRÜM, 'ESSENCE'</b> Mosel, DE 2019	\$11   \$44
<b>ROSÉ, VILLA SPARINA</b> Monferrato, Piedmont, IT 2019	\$11   \$44
<b>PINOT NOIR, MON FRÈRE</b> CA 2019	\$13   \$52
<b>CABERNET FRANC, WHITE HALL VINEYARDS</b> Monticello, VA 2017	\$14   \$56
<b>GRENACHE BLEND, COLOMBO, "LES ABEILLES"</b> Côtes du Rhône, FR 2017	\$12   \$48
<b>SANGIOVESE, CULTUSBONI, 'RS'</b> Chianti Classico, IT 2019	\$14   \$56
<b>MALBEC, ZUCCARDI, 'SERIA A'</b> Mendoza, AR 2019	\$12   \$48
<b>CABERNET SAUVIGNON, JUGGERNAUT, 'HILLSIDE CAB'</b> CA 2018	\$16   \$64

## WINE BY THE BOTTLE

<b>SPARKLING</b>	
<b>CHAMPAGNE BRUT, A. MARGAINE</b> Reims, FR, NV	\$98
<b>CHAMPAGNE BRUT, LAURENT PERRIER</b> Reims, FR, NV	\$120
<b>CHAMPAGNE BRUT, ARMAND DE BRIGNAC</b> ♠ Reims, FR, NV	\$646
<b>CHAMPAGNE ROSÉ, VOLLEREAUX, 'SAIGNÉE'</b> Epernay, FR, NV	\$108
<b>CHAMPAGNE ROSÉ, RUINART</b> Reims, FR, NV	\$262
<b>CAVA, GRAMONA, 'IMPERIAL'</b> Penedès, SP, 2014	\$82
<b>CAVA ROSÉ, MONT MARCAL, BRUT ROSE</b> Penedès, SP, 2018	\$42
<b>GEWÜRZTRAMINER, MONTINORE, 'VIVACÉ'</b> Willamette, OR, NV	\$48
<b>CREMANT, DOMAINE DESIRE PETIT</b> Jura, FR, NV	\$58
<b>ROSÉ</b>	
<b>SANGIOVESE, LA SPINETTA, 'IL ROSÉ DI CASANOVA'</b> Tuscany, IT, 2019	\$44
<b>PINOT NOIR, BELLE GLOS, 'OEIL DE PERDRIX'</b> Sonoma Coast, CA, 2019	\$46
<b>GRENACHE/ROLLE, CHÂTEAU D'ESCLANS, 'ROCK ANGEL'</b> Provence, FR, 2018	\$86

## ON DRAFT

<b>BOARDROOM, GATSBY BALLPARK PILS</b> Lager, Arlington, VA (4.8%)	\$7
<b>MILLER LITE</b> Light Beer, Milwaukee, WI (4.4%)	\$6
<b>PACIFICO, CLARA</b> Mexican Lager, Mexico (4.5%)	\$7
<b>RIGHT PROPER BREWING, LI'L WIT</b> Belgian Style White Ale, Washington, DC (5.0%)	\$8
<b>SAMUEL ADAMS, BOSTON LAGER</b> Amber Lager, Jamaica Plains, MA (5.0%)	\$8
<b>THREE FLOYDS, GUMBALLHEAD</b> Hopped Wheat Ale, Munster, IN (5.6%)	\$9
<b>ATLAS, PRECIOUS ONE</b> Fruited Pale Ale, Washington, DC (6.4%)	\$8
<b>DOGFISH BREWING, 60 MINUTE</b> India Pale Ale, Milton, DE (6.0%)	\$8
<b>PEABODY HEIGHTS, ASTRODON</b> Hazy IPA, Baltimore, MD (7.0%)	\$9
<b>REDBEAR, SKOOKUM</b> Red Ale, Washington, DC (6.8%)	\$8
<b>3 STARS, SOUTHERN BELLE Pecan</b> Brown Ale, Washington, DC (8.7%)	\$10
<b>POTTER'S, FARMHOUSE DRY</b> Apple Cider, Charlottesville, VA (8.4%)	\$10

## BOTTLES & CANS

<b>TRULY, PINEAPPLE</b> Hard Seltzer, Jamaica Plains, MA (5.0%)	\$6
<b>CORONA, EXTRA</b> Pilsner-style Lager, Mexico City (4.6%)	\$6
<b>BURLEY OAK, SORRY CHICKY</b> Sour Ale, Berlin, MD (4.4%)	\$8
<b>STILLWATER, EXTRA DRY</b> Saison, Baltimore, MD (4.2%)	\$10
<b>GOLDEN ROAD, MANGO CART</b> Fruited Wheat Ale, Los Angeles, CA (4.0%)	\$8
<b>EVIL TWIN, MODERN IPA</b> American IPA, Brooklyn, NY (6.0%)	\$8
<b>ASLIN, POWER MOVES</b> IPA, Arlington, VA (5.5%)	\$10
<b>STRAFFE HENDRIK, BRUGES TRIPEL</b> Belgian Triple Ale, Belgium (9.0%)	\$12
<b>BRASSERIE D'ACHOUFFE, MC CHOUFFE</b> Strong Belgian Dark Ale, Belgium (8.0%)	\$12
<b>LEFT HAND, MILK STOUT</b> Sweet Stout, Longmont, CO (6.0%)	\$10
<b>HEINEKEN, 0.0</b> Non Alcoholic, Frankfurt, DE (0.0%)	\$6

+ CHILLED JIM BEAM SHOT \$6