

GATSBY

SNACKS, APPS & SHARED

OLD BAY WINGS | \$12
mumbo sauce, 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 SUMMER 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 | \$6 (half) 🌱
romaine, brussels, kale, corn, avocado, tortilla strip,
roasted cashew-caesar dressing
STEAK* +\$12 / CHICKEN BREAST +\$6

SUMMER VEGETABLES | \$15 🍴
goat cheese labneh, arugula, snap peas, cucumber,
edamame, asparagus, mustard-citrus dressing

***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 UNLIMITED
GRETA'S PUNCH / MIMOSA / BLOODY MARY /
¡HOLA PIÑA! / JUST PEACHY / GATSBY PILS
WITH THE PURCHASE OF ANY ENTREE.
\$27.99 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

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,
crispy battered brioche, vinegar slaw

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

CHERRY SCONE | \$4

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

PASTRY BASKET | \$17
croissant, pain au chocolat, banana bread, cherry scone

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

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

WINE BY THE GLASS

PROSECCO, SANTA MARINA Veneto, IT 2020	\$11 \$44
CREMANT ROSÉ, CHARLES BOVE Touraine, FR NV	\$14 \$56
PINOT GRIGIO, ANNALISA Veneto, IT 2021	\$10 \$40
SAUVIGNON BLANC, SAGET LA PERRIÈRE Loire Valley, FR 2020	\$12 \$48
CHENIN BLANC, ERNIE ELS, 'BIG EASY' Western Cape, SA 2021	\$14 \$56
CHARDONNAY, L'ECOLE 41 Columbia Valley, WA 2019	\$15 \$60
RIESLING, PRÜM, 'ESSENCE' Mosel, DE 2020	\$11 \$44
ROSÉ, VILLA SPARINA Monferrato, Piedmont, IT 2019	\$11 \$44
PINOT NOIR, MON FRÈRE CA 2019	\$13 \$52
CABERNET FRANC, WHITE HALL VINEYARDS Monticello, VA 2017	\$14 \$56
GRENACHE BLEND, COLOMBO, "LES ABEILLES" Côtes du Rhône, FR 2018	\$12 \$48
SANGIOVESE, CULTUSBONI, 'RS' Chianti Classico, IT 2019	\$14 \$56
MALBEC, ZUCCARDI, 'SERIA A' Mendoza, AR 2020	\$12 \$48
CABERNET SAUVIGNON, JUGGERNAUT, 'HILLSIDE CAB' CA 2018	\$16 \$64

WINE BY THE BOTTLE

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

DRAFTS, CANS & BOTTLES

ON DRAFT

BOARDROOM, GATSBY BALLPARK PILS Lager, Arlington, VA (4.8%)	\$7
MILLER LITE Light Beer, Milwaukee, WI (4.4%)	\$6
PACIFICO, CLARA Mexican Lager, Mexico (4.5%)	\$7
RIGHT PROPER BREWING, LI'L WIT Belgian Style White Ale, Washington, DC (5.0%)	\$8
SAMUEL ADAMS, BOSTON LAGER Amber Lager, Jamaica Plains, MA (5.0%)	\$8
THREE FLOYDS, GUMBALLHEAD Hopped Wheat Ale, Munster, IN (5.6%)	\$9
ATLAS BREWING, BLOOD ORANGE GOSE Sour Ale, Washington, DC (4.4%)	\$8
DOGFISH BREWING, 60 MINUTE India Pale Ale, Milton, DE (6.0%)	\$8
ASLIN, POWER MOVES New England IPA Herndon, VA (5.5%)	\$9
REDBEAR, SKOOKUM Red Ale, Washington, DC (6.8%)	\$8
3 STARS, SOUTHERN BELLE Pecan Brown Ale, Washington, DC (8.7%)	\$10
POTTER'S, FARMHOUSE DRY Apple Cider, Charlottesville, VA (8.4%)	\$10

BOTTLES & CANS

TRULY, PINEAPPLE Hard Seltzer, Jamaica Plains, MA (5.0%)	\$6
CORONA, EXTRA Pilsner-style Lager, Mexico City (4.6%)	\$6
BURLEY OAK, SORRY CHICKY Sour Ale, Berlin, MD (4.4%)	\$8
STILLWATER, EXTRA DRY Saison, Baltimore, MD (4.2%)	\$10
GOLDEN ROAD, MANGO CART Fruited Wheat Ale, Los Angeles, CA (4.0%)	\$8
EVIL TWIN, MODERN IPA American IPA, Brooklyn, NY (6.0%)	\$10
DC BRAU, THE CORRUPTION American IPA, Washington, DC (6.5%)	\$8
STRAFFE HENDRIK, BRUGES TRIPEL Belgian Triple Ale, Belgium (9.0%)	\$12
BRASSERIE D'ACHOUFFE, MC CHOUFFE Strong Belgian Dark Ale, Belgium (8.0%)	\$12
LEFT HAND, MILK STOUT Sweet Stout, Longmont, CO (6.0%)	\$10
HEINEKEN, 0.0 Non Alcoholic, Frankfurt, DE (0.0%)	\$6

+ CHILLED JIM BEAM SHOT \$6