

# 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

**GUACAMOLE** | \$12 🍴🌱  
togarashi corn chips

**ARANCINI** | \$8 🍴  
yellow squash, parmesan, marinara

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

**NEW ENGLAND CLAM CHOWDER** | \$9  
oyster crackers, bacon crumble

## SALADS

**CHINESE CHICKEN** | \$16  
mandarins, lychees, macadamias, cabbage,  
wontons, mustard-soy vinaigrette

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

**GRILLED SHRIMP COBB** | \$24  
bacon, cherry tomato, egg, avocado, gorgonzola,  
romaine, croutons, russian dressing

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

**STEAKHOUSE\*** | \$25  
spinach, baby gem, crispy fingerlings, roasted cippolinis,  
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.  
\$29.99 PER GUEST. ENTIRE TABLE REQUIRED.

## MAINS

**DUTCH BABY PANCAKE** | \$16 🍴  
mixed berries, chantilly cream

**KING'S HAWAIIAN FRENCH TOAST** | \$16  
bacon crumbles, banana-maple syrup, strawberries

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

**GREEK OMELET** | \$15  
beef + lamb gyro, tzatziki, feta, potatoes

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

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

**PASTRAMI HASH\*** | \$17 🍴  
poached eggs, smoked hollandaise, potatoes

**BACON, EGG + CHEESE CROISSANT** | \$15  
*Make Ze Dahr* croissant, scrambled eggs, havarti, bacon, house greens

*Make Ze Dahr* **VEGETABLE QUICHE** | \$14 🍴  
spinach, cheddar, feta, mixed greens

**NUTTY PORRIDGE** | \$17 🍴🌱  
blended + coconut milk-cooked nuts, maple syrup,  
berry compote, dates, chia, pistachios, pecans

**STEAK + EGGS\*** | \$46 🍴  
16 oz. bone-in ribeye, two eggs any style, potatoes

**CHICKEN POT PIE** | \$21  
maple-lavender crust

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

## SANDWICHES

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

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

**FRENCH DIP** | \$22  
sliced prime rib, gruyère, horseradish mayo, au jus, parmesan-herb fries

**GRILLED CHICKEN** | \$16  
crispy bacon, havarti cheese, roasted peppers,  
arugula, tarragon aioli, brioche bun, parmesan-herb fries

## TO SHARE

BY *Make Ze Dahr* BAKERY 🍴

**CROISSANT** | \$4.50

**PAIN AU CHOCOLAT** | \$5

**BANANA BREAD** | \$4

**SEASONAL SCONE** | \$4

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

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

## SIDES

**EGGS YOUR WAY\*** | \$7 🍴🌱

**SEASONAL FRUIT** | \$6 🍴🌱

**SAUTÉED POTATOES** | \$6 🍴🌱

**MINI BUTTERMILK PANCAKES** | \$6 🍴

**BACON** | \$7 🍴

**BRISKET POUTINE** | \$9

**MAC + CHEESE** | \$8 🍴

**ONION RINGS** | \$7 🍴

**RINGS + FRIES** | \$6 🍴

**TODAY'S VEGGIE** | \$7

BRUNCH

A **KNEAD** RESTAURANT  
EXECUTIVE CHEF : KAYLA O'QUINN  
FOLLOW US   /GATSBY\_RESTAURANT

PLEASE NOTIFY US OF ANY ALLERGIES

\*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

 = VEGAN  = VEGETARIAN  = GLUTEN FREE

Gluten Free designation indicates recipes that do not include flour or wheat. However, all items are prepared in a common kitchen where the possibility of cross-contact gluten exposure exists. All fried items are prepared in the same oil, including those indicated as gluten free.

SERVICE @ **GATSBY**

A 20% gratuity is customary and appropriate. Parties of 5+ will be charged a 20% gratuity. Please, no more than 4 credit cards per table.

To offset the impact of DC's Initiative 82 on independent restaurants, a 3.5% fee has been added to your bill.