

# GATSBY

## SNACKS, APPS & SHARED

**MUMBO CHICKEN WINGS** | \$13 🍷  
house pickles, blue cheese dressing

**DEVILED EGGS** | \$1.50 EA 🍷  
everything seasoning

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

**GUACAMOLE** | \$13 🍷🌱  
togarashi corn chips

**SWEET + SOUR PORK RIBS** | \$13  
spicy peanuts, cilantro

**CRISPY CALAMARI** | \$17  
spicy cherry peppers, tomato aioli

**GATSBY BITES** | \$24  
deviled eggs, sweet + sour pork ribs,  
mumbo wings, house pickles

**CINNAMON ROLL** | \$6.50  
brown sugar + cinnamon swirl,  
cream cheese frosting

**BUTTERNUT SQUASH SOUP** | \$8 🍷🌱  
honeycrisp apples, crème fraiche

## 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\*** | \$29 🍷  
seared rare, romaine, beets, crispy chickpeas,  
pickled shallots, chile-lime vinaigrette

**STEAKHOUSE\*** | \$26  
spinach, baby gem, crispy fingerlings,  
roasted cippolinis, sour cream + onion dressing

## MAINS

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

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

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

**ALL AMERICAN\*** | \$16  
eggs your way, bacon, potatoes, pancakes

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

**BISCUITS + GRAVY** | \$17  
half-smoke sausage, gravy, scallions

**SHRIMP + GRITS SCAMPI** | \$24 🍷  
lemon-garlic butter, crispy basil

**GREEK YOGURT BOWL** | \$13 🍷🌱  
housemade granola, berries

**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** | \$24  
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

## SIDES

**EGGS YOUR WAY\*** | \$7 🍷🌱

**BACON** | \$7 🍷

**SEASONAL FRUIT** | \$6 🍷🌱

**MAC + CHEESE** | \$8 🍷

**SAUTÉED POTATOES** | \$6 🍷🌱

**ONION RINGS** | \$7 🍷

**MINI BUTTERMILK PANCAKES** | \$6 🍷

**RINGS + FRIES** | \$6 🍷

**TRUFFLED "DISCO" MUSHROOM CHEESE FRIES** | \$9 🍷

## 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.  
\$32.99 PER GUEST. ENTIRE TABLE REQUIRED.

BRUNCH

A **KNEAD** RESTAURANT  
EXECUTIVE CHEF : TREEVEN DOVE  
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🍷 = 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.

TO OFFSET THE IMPACT OF DC'S INITIATIVE 82 ON INDEPENDENT RESTAURANTS, A 3.5% FEE HAS BEEN ADDED TO YOUR BILL. A 20% GRATUITY WILL BE ADDED FOR PARTIES OF FIVE OR MORE. PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE.

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.