

GATSBY

SNACKS, APPS & SHARED

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

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

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

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

DEVILED EGGS | \$1.50 EA 🍷
everything seasoning

GUACAMOLE | \$13 🍷🌱
togarashi corn chips

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

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

ALL DAY BREAKFAST

ALL AMERICAN* | \$16

eggs your way, bacon, potatoes, pancakes

KING'S HAWAIIAN FRENCH TOAST | \$16

bacon crumbles, banana-maple syrup, strawberries

GREEK OMELET | \$16

beef + lamb gyro, tzatziki, feta, potatoes

BISCUITS + GRAVY | \$17

half-smoke sausage, gravy, scallions

SANDWICHES

SMASHBURGER | \$18

double patty, american cheese, tomato, caramelized onions,
thousand island, sesame-potato bun, parmesan-herb fries

MONTE CRISTO | \$17

turkey, VA ham, gruyère, mustard aioli, cherry marmalade,
crispy battered brioche, vinegar slaw

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

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

MAINS

CHICKEN POT PIE | \$21

maple-lavender crust

SPAGHETTI + MEATBALL | \$20

beef + lamb, marinara, garlic cream sauce

MURRAY'S ROASTED 1/2 CHICKEN | \$24 🍷

kohlrabi au gratin, baby carrots, maple-dijon jus, horseradish

GRILLED SALMON* | \$24 🍷

smashed fingerlings, tuscan kale, sundried tomatoes

PRIME RIB* | \$35 🍷

12 oz. cut, creamy horseradish, au jus, mashed potatoes

STEAK DINNER* | \$47 🍷

16 oz. bone-in ribeye, peppercorn sauce,
sautéed spinach, parmesan-herb fries

BLUE PLATE SPECIALS

\$18

ADD SOUP OR SEASONAL PIE À LA MODE +\$6

CHICKEN PARMESAN

spaghetti marinara

PEI MUSSELS

wine, garlic, shallots, parmesan-herb fries

MEATLOAF

beef + pork, ketchup glaze, mashed potatoes, gravy

RIGATONI BOLOGNESE

garlic bread

FISH + CHIPS

slaw, malt vinegar fries, tartar

LASAGNA

beef + pork ragu, garlic bread

LIMITED AVAILABILITY

SIDES

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

HARISSA + HONEY HEIRLOOM CARROTS, TAHINI, TOASTED SEEDS | \$7 🍷🌱

SAUTÉED SPINACH | \$5 🍷🌱

BROCCOLI RABE, RICOTTA, GARLIC BREADCRUMBS | \$7 🍷

MAC + CHEESE | \$8 🍷

SMASHED POTATOES | \$6 🍷🌱

ONION RINGS | \$7 🍷

RINGS + FRIES | \$6 🍷

LUNCH

A **KNEAD** RESTAURANT
EXECUTIVE CHEF : TREEVEN DOVE
FOLLOW US   /GATSBY_RESTAURANT

🌱 = 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**

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.