

SNACKS, APPS & SHARED

- MUMBO CHICKEN WINGS** | \$13.50 🌿
house pickles, blue cheese dressing

ARTICHOKE + SPINACH DIP | \$15.50
salsa, sour cream, tortilla chips

SWEET + SOUR PORK RIBS | \$13.50
spicy peanuts, cilantro

REUBEN EGGROLL | \$10.00
corned beef, swiss, russian dressing,
sauerkraut, maple-mustard dip
- DEVILED EGGS** | \$1.50 EA 🥚🌿
everything seasoning

CHICKEN-MATZO BALL SOUP | \$8.00
carrots, dill

CRISPY CALAMARI | \$17.50
spicy cherry peppers, tomato aioli

CINNAMON ROLL | \$6.75 🥚
brown sugar + cinnamon swirl,
cream cheese frosting

GATSBY BITES | \$24.75

deviled eggs, sweet + sour pork ribs,
mumbo wings, house pickles

SALADS

- CHINESE CHICKEN** | \$16.50
cabbage, mandarins, lychees, macadamias,
wontons, mustard-soy vinaigrette
- WATERMELON + BEETS** | \$17.00 🥬🌿
spring greens, quinoa, baby carrots, peanut brittle,
maple-dijon vinaigrette
- GRILLED SHRIMP COBB** | \$24.75
romaine, bacon, cherry tomato, egg, avocado,
gorgonzola, croutons, russian dressing
- GRILLED SALMON*** | \$24.00
baby greens, curried chickpeas, feta,
crispy pita, sweet onion vinaigrette
- STEAKHOUSE*** | \$26.75
spinach, baby gem, crispy fingerlings,
roasted cipollinis, sour cream + onion dressing

MAINS

- DUTCH BABY PANCAKE** | \$16.50 🥚
mixed berries, chantilly cream
- GREEK OMELET** | \$16.50
beef + lamb gyro, tzatziki, feta, potatoes
- CINNAMON SWIRL FRENCH TOAST** | \$17.00 🥚
whipped crème fraîche, berries, maple syrup
- ALL AMERICAN*** | \$16.50
eggs your way, bacon, potatoes, pancakes
- CRABCAKE BENEDICT*** | \$31.00
jumbo lump crab cakes, poached eggs,
treeven's buttermilk biscuits, old bay hollandaise

- CHICKEN + WAFFLES** | \$18.00
legs + thighs, sweet potato waffles, maple syrup

- SHRIMP + GRITS SCAMPI** | \$24.75 🌿
bacon, lemon-garlic butter, crispy basil

- GREEK YOGURT BOWL** | \$13.50 🥚🌿
housemade granola, berries

- STEAK + EGGS*** | \$47.00 🌿
16 oz. bone-in ribeye, two eggs any style, potatoes

- CHICKEN POT PIE** | \$21.75
maple-lavender crust

- MILKSHAKES** choice of: vanilla, strawberry, black + white | \$8.25 🥚🌿
add malt +\$1.25 (contains gluten)

SANDWICHES

- MONTE CRISTO** | \$17.50
turkey, VA ham, gruyère, mustard aioli, cherry marmalade,
crispy battered brioche, vinegar slaw
- SMASHBURGER** | \$18.50
double patty, american cheese, tomato, caramelized onions,
thousand island, sesame-potato bun, parmesan-herb fries
- FRENCH DIP** | \$24.75
sliced prime rib, gruyère, horseradish mayo, au jus, parmesan-herb fries
- FILET-OF-FISH** | \$24.00
crispy tempura cod, caviar-tartar, american cheese,
lettuce, toasted brioche, parmesan-herb fries
- GRILLED CHICKEN** | \$16.50
crispy bacon, havarti cheese, roasted peppers, arugula,
tarragon aioli, brioche bun, parmesan-herb fries

SIDES

- EGGS YOUR WAY*** | \$7.25 🥚🌿

GRILLED ASPARAGUS | \$7.50 🥚🌿

SEASONAL FRUIT | \$6.25 🥬🌿

THREE-CHEESE BAKED MAC | \$10.00 🥚

PASTRAMI FRIES | \$9.00 🌿
cole slaw, swiss, special sauce

MINI BUTTERMILK PANCAKES | \$6.25 🥚
- BACON** | \$7.25 🌿

SAUTÉED POTATOES | \$6.25 🥚🌿

TURKEY SAUSAGE | \$6.00 🌿

ONION RINGS | \$7.25 🥬

RINGS + FRIES | \$6.25 🌿

TREEVEN'S BUTTERMILK BISCUITS | \$4.00 🥚

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.

PLEASE DRINK RESPONSIBLY AND KNOW YOUR LIMITS.
A \$200 SANITATION FEE WILL BE APPLIED TO YOUR CHECK
SHOULD ANY MEMBER OF YOUR PARTY EXPERIENCE AN INCIDENT
REQUIRING SPECIALIZED CLEANING BY OUR TEAM.

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.
\$32.99 PER GUEST. ENTIRE TABLE REQUIRED.

GRETA'S PUNCH mango-infused vodka, giffard rhubarb, strawberry, ginger, mint, bubbles	\$12.50 pitcher (serves 5) \$57.50
BLOODY MARY new amsterdam vodka, fire roasted tomatoes, frank's red hot, horseradish	\$11.50 pitcher (serves 5) \$52.50
JUST PEACHY jim beam bourbon, blood peach, mint, iced tea, lemonade	\$11.50 pitcher (serves 5) \$52.50
¡HOLA PIÑA! el jimador tequila, combier triple sec, pineapple, cinnamon syrup	\$12.50 pitcher (serves 5) \$57.50
MIMOSA fresh-squeezed orange juice, bubbles	\$10.50
THE CURE jameson caskmates ipa irish whiskey, ginger, agave, honey, lemon, peat monster spray	\$16.50
ICEBOX DAIQUIRI frozen brugal blanco supremo rum, giffard pamplemousse, pink grapefruit, kalamansi, demerara	\$13.50
BEE'S KNEES barr hill tomcat gin, passionfruit, st. george absinthe, lemon, honey	\$14.50
OLD MAN JACK gentleman jack whiskey, coke reduction, pasilla de oaxaca, bitters	\$15.50
DIABLO LAND banhez mezcal, el jimador tequila, yellow chartreuse, crème de cassis	\$16.50
CHAI WHITE RUSSIAN wheatley vodka, borghetti caffè espresso, kilogram chai, heavy cream	\$13.50
NY SOUR maker's mark bourbon, demerara syrup, lemon, red wine foam	\$15.50
OLD SCHOOL MULE hartley & gibson's manzanilla sherry, tito's vodka, pierre ferrand pineau des charentes, ginger, mint, lime	\$14.50
MANHATTAN HUNTER knob creek rye whiskey, jägermeister cold brew coffee, cocchi vermouht di torino, jerry thomas bitters	\$16.50

WINE BY THE GLASS

PROSECCO, SANTA MARINA Veneto, IT	\$11.50 \$46.00
CRÉMANT ROSÉ, CHARLES BOVE Touraine, FR NV	\$14.50 \$58.00
PINOT GRIGIO, ANNALISA Veneto, IT	\$10.50 \$42.00
SAUVIGNON BLANC, SAGET LA PERRIÈRE Loire Valley, FR	\$12.50 \$50.00
CHENIN BLANC, ERNIE ELS, 'BIG EASY' Western Cape, SA	\$14.50 \$58.00
CHARDONNAY, ARGYLE Willamette Valley, OR	\$15.50 \$62.00
RIESLING, PRÜM, 'ESSENCE' Mosel, DE	\$11.50 \$46.00
ROSÉ, BODEGAS BORSAO Campo de Borja, SP	\$11.50 \$46.00
PINOT NOIR, MON FRÈRE California	\$13.50 \$54.00
CABERNET FRANC, WHITE HALL VINEYARDS Monticello, VA	\$14.50 \$58.00
GRENACHE BLEND, COLOMBO, "LES ABEILLES" Côtes du Rhône, FR	\$12.50 \$50.00
SANGIOVESE, CULTUSBONI, 'RS' Chianti Classico, IT	\$14.50 \$58.00
MALBEC, ZUCCARDI, 'SERIA A' Mendoza, AR	\$12.50 \$50.00
CABERNET SAUVIGNON, FRANCISCAN ESTATE California	\$16.50 \$66.00

WINE BY THE BOTTLE

SPARKLING	
CHAMPAGNE BRUT, A. MARGAINE Reims, FR, NV	\$98.00
CHAMPAGNE BRUT, LAURENT-PERRIER Reims, FR, NV	\$120.00
CHAMPAGNE BRUT, ARMAND DE BRIGNAC ♠ Reims, FR, NV	\$646.00
CHAMPAGNE, VOLLEREAUX Épernay, FR, NV	\$108.00
CHAMPAGNE ROSÉ, RUINART Reims, FR, NV	\$262.00
CAVA, GRAMONA, 'IMPERIAL' Penedès, SP, 2015	\$82.00
CAVA ROSÉ, MONT MARCAL, BRUT ROSÉ Penedès, SP 2020	\$42.00
J VINEYARDS, 'CUVÉE 20', BRUT Sonoma, CA, NV	\$62.00
CRÉMANT, DOMAINE DESIRE PETIT Jura, FR, NV	\$58.00
ROSÉ	
PINOT NOIR, BELLE GLOS, 'OEIL DE PERDRIX' Sonoma Coast, CA 2022	\$46.00
GRENACHE/ROLLE, CHÂTEAU D'ESCLANS, 'ROCK ANGEL' Provence, FR 2021	\$86.00
NERELLO MASCALESE, TERRE NERE Sicily, IT, 2021	\$58.00

DRAFTS, CANS & BOTTLES

ON DRAFT

BOARDROOM, GATSBY BALLPARK PILS Lager, Arlington, VA (4.8%)	\$7.25
MILLER LITE Light Beer, Milwaukee, WI (4.4%)	\$6.25
PACIFICO, CLARA Mexican Lager, Mexico (4.5%)	\$7.25
RIGHT PROPER BREWING, LI'L WIT Belgian-Style White Ale, Washington, DC (5.0%)	\$8.25
SAMUEL ADAMS, BOSTON LAGER Amber Lager, Jamaica Plains, MA (5.0%)	\$8.25
THREE FLOYDS, GUMBALLHEAD Hopped Wheat Ale, Munster, IN (5.6%)	\$9.25
ATLAS BREWING, BLOOD ORANGE GOSE Sour Ale, Washington, DC (4.4%)	\$8.25
DOGFISH HEAD BREWING, 60 MINUTE India Pale Ale, Milton, DE (6.0%)	\$8.25
ASLIN, POWER MOVES New England IPA, Herndon, VA (5.5%)	\$9.25
RED BEAR, SKOOKUM Red Ale, Washington, DC (6.8%)	\$8.25
OLD BUST HEAD, CARAMEL MACCHIATO Stout, Warrenton, VA (5.7%)	\$10.50
POTTER'S, FARMHOUSE DRY Apple Cider, Charlottesville, VA (8.4%)	\$10.50

BOTTLES & CANS

HIGH NOON, WATERMELON Vodka Seltzer, Modesto, CA (4.5%)	\$7.25
CORONA, EXTRA Pilsner-style Lager, Mexico City (4.6%)	\$6.25
BURLEY OAK, SORRY CHICKY Sour Ale, Berlin, MD (4.4%)	\$8.25
STILLWATER, EXTRA DRY Saison, Baltimore, MD (4.2%)	\$10.50
GOLDEN ROAD, MANGO CART Fruited Wheat Ale, Los Angeles, CA (4.0%)	\$8.25
MAINE BEER CO, LUNCH American IPA, Freeport, ME (7%)	\$12.50
DC BRAU, THE CORRUPTION American IPA, Washington, DC (6.5%)	\$8.25
STRAFFE HENDRIK, BRUGES TRIPEL Belgian Triple Ale, Belgium (9.0%)	\$12.50
BRASSERIE D'ACHOUFFE, MC CHOUFFE Strong Belgian Dark Ale, Belgium (8.0%)	\$12.50
FOUNDERS, BREAKFAST Oatmeal Stout, Grand Rapids, MI (8.3%)	\$10.25
HEINEKEN, 0.0 Non-Alcoholic, Amsterdam, NL (0.0%)	\$6.25

+ CHILLED JIM BEAM SHOT \$6.25