

GATSBY

SNACKS, APPS & SHARED

DEVILED EGGS ♡♣ | \$1.50 EA
everything seasoning

MUMBO CHICKEN WINGS (6) ♣ | \$13.50
house pickles, blue cheese dressing

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

CRISPY POTATO PANCAKES (4) ♣ | 9.75
apple sauce + sour cream

REUBEN EGGROLLS | \$10.00
corned beef, swiss, russian dressing, sauerkraut, maple-mustard dip

GATSBY BITES | \$24.75
deviled eggs, reuben eggrolls, mumbo wings, house pickles. **(serves 3-4)**

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

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

PEROGIES (4) ♣ | \$10.25
potato-filled dumplings, homemade applesauce, sour cream

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

SALADS

CHEF'S SALAD | \$16.00
iceberg, cheddar, egg, cherry tomatoes, red onion, cucumber, red wine vinaigrette
ADD TUNA SALAD +\$8.00 | **ADD CHICKEN SALAD** +\$7.00

GRILLED SHRIMP COBB | \$25.75
romaine, bacon, gorgonzola, cherry tomato, egg, avocado, croutons, russian dressing

GRILLED SALMON* | \$25.00
baby greens, feta, curried chickpeas, crispy pita, sweet onion vinaigrette

MAINS

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

GREEK OMELET | \$16.50
beef + lamb gyro, tzatziki, feta, home fries

CINNAMON SWIRL FRENCH TOAST ♣ | \$17.00
whipped crème fraîche, berries, maple syrup

ALL AMERICAN* | \$16.50
eggs your way, bacon, home fries, pancakes

CHICKEN POT PIE | \$21.75
maple-lavender crust

CRAB CAKE BENEDICT* | \$31.00
poached eggs, old bay hollandaise, treeven's buttermilk biscuits

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, home fries

SANDWICHES

served with choice of parmesan-herbed fries or side salad.
sub onion rings +\$2

MONTE CRISTO | \$17.50
turkey, VA ham, gruyère, mustard aioli, cherry marmalade, crispy-battered brioche

SMASHBURGER | \$18.50
double patty, american cheese, tomato, caramelized onions, thousand island, sesame-potato buns

GRILLED CHICKEN | \$19.75
grilled chicken breast, bacon, roasted red pepper, avocado mash, tomato, grilled challah

BRISKET DIP | \$24.00
beef brisket, melted provolone, caramelized onion, creamy horseradish, au jus, hoagie rolls

TUNA MELT | \$18.00
tuna salad, tomato, melted cheddar, grilled marbled rye

MAKE IT BOTTOMLESS!

ENJOY 90 MINUTES OF UNLIMITED
**GRETA'S PUNCH / MIMOSA / BLOODY MARY / TEQUILA SUNSET
JIM BEAM HIGHBALL / NY SOUR / SELECT WINES + BEERS
WITH THE PURCHASE OF ANY ENTRÉE.**

\$33.99 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.

MILKSHAKES ♣♣ | \$8.25

vanilla, chocolate, strawberry or black+white
make it a malt +\$1.25 (contains gluten)

SIDES

EGGS YOUR WAY* ♣♣ | \$7.25

SEASONAL FRUIT ♣♣ | \$6.25

MINI BUTTERMILK PANCAKES ♣ | \$6.25

BACON ♣ | \$7.25

HOME FRIES ♣♣ | \$6.25

TURKEY SAUSAGE ♣ | \$6.00

ONION RINGS ♣ | \$7.00

RINGS + FRIES ♣ | \$6.00

TREEVEN'S BUTTERMILK BISCUITS ♣ | \$4.00

PASTRAMI FRIES ♣ | \$9.00
cole slaw, swiss, thousand island

THREE-CHEESE BAKED MAC ♣ | \$10.00

BRUNCH

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**

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.

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.

COCKTAILS

MAKE IT BOTTOMLESS!

ENJOY 90 MINUTES OF UNLIMITED
GRETA'S PUNCH / MIMOSA / BLOODY MARY / TEQUILA SUNSET
JIM BEAM HIGHBALL / NY SOUR / SELECT WINES + BEERS
WITH THE PURCHASE OF ANY ENTRÉE.
\$33.99 PER GUEST. ENTIRE TABLE REQUIRED.

GRETA'S PUNCH mango-infused vodka, giffard rhubarb, strawberry, ginger, mint, bubbles pitcher (serves 5)	\$12.75 \$58.75
BLOODY MARY new amsterdam vodka, fire roasted tomatoes, frank's red hot, horseradish pitcher (serves 5)	\$11.50 \$52.50
MIMOSA fresh-squeezed orange juice, bubbles	\$10.50
THE CURE jameson caskmates ipa irish whiskey, ginger, agave, honey, lemon, peat monster spray	\$16.50
TEQUILA SUNSET sauza blanco tequila, prickly pear, passion fruit, fresh-squeezed lime	\$14.00
BEE'S KNEES barr hill tomcat gin, passionfruit, st. george absinthe, lemon, honey	\$14.75
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	\$13.75
NY SOUR maker's mark bourbon, demerara syrup, lemon, red wine foam	\$15.75
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 vermouth di torino, jerry thomas bitters	\$16.50

WINE BY THE GLASS

PROSECCO, SANTA MARINA Veneto, IT	\$12.00 \$48.00
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
MOSCATO D'ASTI, CENTORRI Piemonte, IT	\$11.50 \$46.00
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

ON DRAFT

BOARDROOM, GATSBY BALLPARK PILS Lager, Arlington, VA (4.8%)	\$7.50
MILLER LITE Light Beer, Milwaukee, WI (4.4%)	\$6.50
PACIFICO, CLARA Mexican Lager, Mexico (4.5%)	\$7.50
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
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