

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, 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  
AN ENTRÉE PURCHASE IS REQUIRED PER GUEST

\$29.99 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

BUTTERMILK BISCUITS  | \$4.00

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

THREE-CHEESE BAKED MAC  | \$10.00



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  
AN ENTRÉE PURCHASE IS REQUIRED PER GUEST  
\$29.99 PER GUEST. ENTIRE TABLE REQUIRED.

<b>GRETA'S PUNCH</b> mango-infused vodka, giffard rhubarb, strawberry, ginger, mint, bubbles	\$12.75 pitcher (serves 5) \$58.75
<b>BLOODY MARY</b> new amsterdam vodka, fire roasted tomatoes, frank's red hot, horseradish	\$11.50 pitcher (serves 5) \$52.50
<b>MIMOSA</b> fresh-squeezed orange juice, bubbles	\$10.50
<b>THE CURE</b> jameson caskmates ipa irish whiskey, ginger, agave, honey, lemon, peat monster spray	\$16.50
<b>TEQUILA SUNSET</b> sauza blanco tequila, prickly pear, passion fruit, fresh-squeezed lime	\$14.00
<b>BEE'S KNEES</b> barr hill tomcat gin, passionfruit, st. george absinthe, lemon, honey	\$14.75
<b>OLD MAN JACK</b> gentleman jack whiskey, coke reduction, pasilla de oaxaca, bitters	\$15.50
<b>DIABLO LAND</b> banhez mezcal, el jïmador tequila, yellow chartreuse, crème de cassis	\$16.50
<b>CHAI WHITE RUSSIAN</b> wheatley vodka, borghetti caffè espresso, kilogram chai, heavy cream	\$13.75
<b>NY SOUR</b> maker's mark bourbon, demerara syrup, lemon, red wine foam	\$15.75
<b>OLD SCHOOL MULE</b> hartley & gibson's manzanilla sherry, tito's vodka, pierre ferrand pineau des charentes, ginger, mint, lime	\$14.50
<b>MANHATTAN HUNTER</b> knob creek rye whiskey, jägermeister cold brew coffee, cocchi vermouth di torino, jerry thomas bitters	\$16.50

WINE BY THE GLASS

<b>PROSECCO, SANTA MARINA</b> Veneto, IT	\$12.00   \$48.00
<b>CRÉMANT ROSÉ, CHARLES BOVE</b> Touraine, FR NV	\$14.50   \$58.00
<b>PINOT GRIGIO, ANNALISA</b> Veneto, IT	\$10.50   \$42.00
<b>SAUVIGNON BLANC, SAGET LA PERRIÈRE</b> Loire Valley, FR	\$12.50   \$50.00
<b>MOSCATO D'ASTI, CENTORRI</b> Piemonte, IT	\$11.50   \$46.00
<b>CHARDONNAY, ARGYLE</b> Willamette Valley, OR	\$15.50   \$62.00
<b>RIESLING, PRÜM, 'ESSENCE'</b> Mosel, DE	\$11.50   \$46.00
<b>ROSÉ, BODEGAS BORSAO</b> Campo de Borja, SP	\$11.50   \$46.00
<b>PINOT NOIR, MON FRÈRE</b> California	\$13.50   \$54.00
<b>CABERNET FRANC, WHITE HALL VINEYARDS</b> Monticello, VA	\$14.50   \$58.00
<b>GRENACHE BLEND, COLOMBO, "LES ABEILLES"</b> Côtes du Rhône, FR	\$12.50   \$50.00
<b>SANGIOVESE, CULTUSBONI, 'RS'</b> Chianti Classico, IT	\$14.50   \$58.00
<b>MALBEC, ZUCCARDI, 'SERIA A'</b> Mendoza, AR	\$12.50   \$50.00
<b>CABERNET SAUVIGNON, FRANCISCAN ESTATE</b> California	\$16.50   \$66.00

WINE BY THE BOTTLE

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

DRAFTS, CANS & BOTTLES

ON DRAFT

<b>BOARDROOM, GATSBY BALLPARK PILS</b> Lager, Arlington, VA (4.8%)	\$7.50
<b>MILLER LITE</b> Light Beer, Milwaukee, WI (4.4%)	\$6.50
<b>PACIFICO, CLARA</b> Mexican Lager, Mexico (4.5%)	\$7.50
<b>RIGHT PROPER BREWING, LI'L WIT</b> Belgian-Style White Ale, Washington, DC (5.0%)	\$8.25
<b>SAMUEL ADAMS, BOSTON LAGER</b> Amber Lager, Jamaica Plains, MA (5.0%)	\$8.25
<b>THREE FLOYDS, GUMBALLHEAD</b> Hopped Wheat Ale, Munster, IN (5.6%)	\$9.25
<b>ATLAS BREWING, BLOOD ORANGE GOSE</b> Sour Ale, Washington, DC (4.4%)	\$8.25
<b>DOGFISH HEAD BREWING, 60 MINUTE</b> India Pale Ale, Milton, DE (6.0%)	\$8.25
<b>ASLIN, POWER MOVES</b> New England IPA, Herndon, VA (5.5%)	\$9.25
<b>RED BEAR, SKOOKUM</b> Red Ale, Washington, DC (6.8%)	\$8.25
<b>OLD BUST HEAD, CARAMEL MACCHIATO</b> Stout, Warrenton, VA (5.7%)	\$10.50
<b>POTTER'S, FARMHOUSE DRY</b> Apple Cider, Charlottesville, VA (8.4%)	\$10.50

BOTTLES & CANS

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

+ CHILLED JIM BEAM SHOT \$6.25