


GATSBY

SNACKS, APPS & SHARED

DEVEILED EGGS | \$1.50 EA  
"everything" seasoning

CRISPY POTATO PANCAKES (3) | \$6.99
homemade applesauce, sour cream

PEROGIES (3)  | \$6.99
potato-filled dumplings,
homemade applesauce, sour cream

ARTICHOKE + SPINACH DIP | \$15.49
salsa, sour cream, tortilla chips

CHICKEN-MATZO BALL SOUP | \$8.99

SALADS

CAESAR SALAD  | \$12.99
romaine, parmesan, garlic-challah croutons

CHEF'S SALAD | \$15.99
iceberg, cheddar, egg, cherry tomatoes,
red onion, cucumber, red wine vinaigrette

COBB SALAD | \$16.99
iceberg, bacon, gorgonzola, cherry tomato,
egg, avocado, croutons, russian dressing

TUNA SALAD  +\$7 | **CHICKEN SALAD**  +\$7
GRILLED CHICKEN  +\$7 | **SMOKED SALMON**  +\$10

SANDWICHES

**SERVED WITH KETTLE CHIPS + A PICKLE
SUB GLUTEN-FREE SOURDOUGH +2.50**

REUBEN | \$18.99
corned beef, swiss cheese, sauerkraut,
russian dressing, toasted marbled rye

PASTRAMI ON RYE | \$19.99
cole slaw, mustard, toasted marble rye

GRILLED CHICKEN | \$16.99
bacon, roasted red pepper, avocado mash,
tomato, toasted challah

MEATBALL HERO | \$16.99
pork + beef meatball, provolone, marinara,
toasted garlic roll, Italian salad, parmesan

DIP THE BRISKET | \$18.99
beef brisket, melted provolone,
caramelized onion, creamy horseradish,
au jus, toasted hoagie roll

TUNA MELT | \$14.99
melted cheddar, tomato, toasted marble rye

GARDEN HIGH ROLLER  | \$14.99
eggplant, red pepper, zucchini, mozzarella,
pesto, wheat wrap

B.L.T. & T | \$17.99
bacon, lettuce, tomato, smoked turkey,
mayo, toasted challah

SIDES

COLESLAW   | \$4.99
POTATO SALAD   | \$5.99
TUNA SALAD  | \$7.99
CHICKEN SALAD  | \$6.99

MILKSHAKES

CLASSIC | \$8.25
vanilla, strawberry, or black + white
make it a malt +1.25 (contains gluten)

SIGNATURE | \$9.49
MINT CHOCOLATE CHIP
add chartreuse +\$9

COOKIES'N'CREAM
add baileys +\$9

SAMOA
vanilla ice cream, toasted coconut,
caramel, chocolate swirl
add coconut rum +\$9

DESSERT

NEW YORK CHEESECAKE | \$10.49
BANANA PUDDING | \$7.99
SEASONAL PIE | \$9.49

LUNCH

A **KNEAD** RESTAURANT
EXECUTIVE CHEF : MARIO PINEDA
FOLLOW US   /GATSBY_RESTAURANT

 = PLANT-BASED  = 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 HIGBALL / NY SOUR / SELECT WINES + BEERS
 AN ENTRÉE PURCHASE IS REQUIRED PER GUEST
\$29.99 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