

SNACKS, APPS & SHARED

DEVEILED 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

TASTE OF GATSBY

SERVED FAMILY-STYLE

MINIMUM 2 GUESTS / REQUIRED FOR PARTIES OF 7+
\$29.99 PER ADULT | \$14.99 PER CHILD (12 & UNDER)

DEVEILED EGGS, BUTTERMILK BISCUITS,
CHICKEN & WAFFLES, SHRIMP + GRITS SCAMPI,
CINNAMON SWIRL FRENCH TOAST,
SCRAMBLED EGGS, HOME FRIES

NO SUBSTITUTIONS

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.

GRETA'S PUNCH mango-infused vodka, giffard rhubarb, strawberry, ginger, mint, bubbles	\$12.75 pitcher (serves 5) \$58.75
BLOODY MARY new amsterdam vodka, fire roasted tomatoes, frank's red hot, horseradish	\$11.50 pitcher (serves 5) \$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 jïmador 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 vermouht 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, PAUL JABOULET, PARALLÈLE 45" , 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%)	\$7.50
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