

CHAR BAR

SALADS Add: Chicken \$7 Salmon \$9 Steak \$11

Char Bar House Salad

GF \$19

Mixed Lettuce, Topped w/Sauteed Chicken, Peppers, & Onions, Cucumber, Tomato, Carrot, Herb Vinaigrette

The Shemtov

GF \$15

Romaine, Avocado, Cucumber, Tomato, Carrot, Lemon Vinaigrette

The Shafner

GF \$15

Mixed Lettuce, Hearts of Palm, Avocado, Red Pepper, Crispy Chickpeas, Tahini Ranch

MATZO BALLIN' SOUPS \$12 Each

Ashkenazi

Golden Chicken Broth, Matzo Balls, Shredded Chicken, Root Vegetables

Yemenite

Golden Chicken Broth, Matzo Balls, Shredded Chicken Squash, Fennel, Hawaii Seasoning

SIDES \$6 Each

Hand-Cut French Fries

Mashed Potatoes

Rice & Beans

Creamy Coleslaw

Grilled Vegetables

Nice Little Salad

SAUCES \$1 Each

Chimichurri, Char Bar BBQ, Boom Boom Mayo, Spicy Mustard, Tahini Ranch, Mikey's Sauce, House Aioli

DESSERTS

Lemon & Blueberry Tartlett

\$10

Chocolate Lava Cake

\$11

Homemade Vanilla Ice Cream

\$9

Chocolate Chip Cookies

\$5

GF = No gluten ingredients

AN 18% GRATUITY WILL BE ADDED TO ALL CHECKS



Food code requires us to inform you that consuming raw or undercooked meats or seafood may increase your risk of food borne illnesses

2142 L Street NW, Washington, DC

202-785-4314 | www.CharBarDC.com

STARTERS

Duck Egg-Roll

\$12

Apricot Sweet & Sour

Cauliflower Poppers

\$14

Plain OR Buffalo Sauce, Lime Pickled Shallot

Traditional Hummus Plate

\$14

Israeli Salad, Toasted Flatbread

Roasted Beet Salad

\$12

Tzaziki, Crispy Chickpeas, Herbs

Chicken Tenders

\$16

Choice of: BBQ, Buffalo, Boom Boom Mayo

Stuffed Pita Areyes

\$24

Ground Lamb, Crispy Pita, Tahini, Amba, Mango Relish

Chicken Wings

\$15

Choice of: BBQ, Buffalo, Boom Boom Mayo

Brisket Nacho Platter

GF \$24

Homemade Tortilla Chips with BBQ pulled Brisket, Guacamole, Pico de Gallo, Spicy Mayo, and House BBQ Sauce

BURGERS & SAMMIES

Served on Brioche Bun, Sub Roll, or Rye, with Fries
Add: Beef Belly Bacon - \$3, "Cheeze" - \$2

Char Burger

\$22

Grow & Behold Angus Beef, Lettuce, Tomato, Onion, Pickle, Mikey's Sauce

Steakhouse Burger

\$25

Grow & Behold Angus Beef, Beef Bacon & Mushroom Jam, Vegan Cheese, Garlic Aioli, A1 Steak Sauce

Southwest Burger

\$25

Grow & Behold Angus Beef, Guacamole, Pico de Gallo, Cilantro, Pickled Banana Peppers

Hickory Burger

\$27

Grow & Behold Angus Beef, Brisket, Apricot BBQ Sauce, Pickles, Lime Pickled Shallots

Grilled Chicken Salad Sandwich

\$20

Grilled Chicken Breast, Green Goddess Aioli, Golden Raisins, Spring Mix, Deli Mustard, on Rye Toast

Chicken Tenders Sandwich Choice of Mild OR Spicy

\$20

Fried Chicken, Creamy Slaw, Boom Boom Mayo, Pickles

The Lower East Side

\$24

House Smoked Grow & Behold Pastrami, Toasted Rye, Spicy Mustard

The New Yorker

\$24

House Cured Corned Beef and Pastrami, Russian Dressing, Creamy Slaw, Toasted Rye

Brisket Sliders

\$22

Three Brisket Sliders, Pickles

Portobello Mushroom Sandwich Vegetarian

\$20

Grilled Portobello Mushroom, Tahini, Amba, Lettuce, Fajita Veggies

Pardon the Turkey

\$24

Smoked Turkey, Tomato & Olive Caponata, Harissa, Garlic Aioli

Pastrami "Cheese"steak Sub

\$27

House Smoked Pastrami, Sauteed Peppers & Onions, Garlic Aioli, Pickled Peppers, Vegan Cheese, on Sub Roll

ENTRÉES

Jonathan's Ribeye

\$58

Prime Angus Beef, Hand-Cut French Fries, Chimichurri

Tuna Tacos

\$28

Blackened Tuna Loin, Pico de Gallo, Guacamole, and Rice & Beans

Friedlander's Fajitas

GF

Choice of Steak, Chicken, or Veggies, with Sauteed Onions, Peppers, & Tomatoes, Corn Tortillas, Rice and Beans, Pico de Gallo, Guacamole

GF

\$29

BBQ Spice Rubbed 1/2 Chicken

GF

Tzaziki, French Beans, Pickled Shallots

GF

\$32

Salmon & Coconut Ginger Rice Bowl

GF

Butternut Squash, Orange, Sweet Chili, Sesame Vinaigrette

GF

\$35

Pan-Roasted Salmon Filet

GF

Whipped Mashed Potatoes, French Beans, Olive Gremolata

GF

\$35

GW Mixed Grill (Serves 2)

\$95

Grilled Ribeye, House Made Merguez Sausage, Smoked BBQ Chicken, Grilled Vegetables, Hand-Cut French Fries