

CHAR BAR

SALADS Add Chicken \$7/ Salmon \$9/ Steak \$9

Char Bar House Salad

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

The Shemtov

Grilled Steak OR Salmon, Romaine, Avocado, Cucumber, Tomato, Carrot, Lemon Vinaigrette

The Shafner

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

MATZO BALLIN'

Ashkenazi

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

Latin American

Golden Chicken Broth, Matzo Balls, Shredded Chicken Yucca, Cassava, Latin Spices

Yemenite

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

SIDES \$6 Each

All sides are **GF**

Hand-Cut French Fries

Smoked New Potatoes

Spanish Rice & Beans

Creamy Coleslaw

Grilled Vegetables

Nice Little Salad

DESSERTS

Churros

Berry Compote & Spiced Caramel Sauce

Chocolate Lava Cake

Vanilla Bourbon Tahini Gelato

Chocolate Chip Cookies

GF \$19

GF \$23

GF \$18

\$11

\$11

\$11

\$12

\$10

\$9

\$5

\$15

Fresh Warm Brownies topped with Vanilla Bourbon Tahini Gelato, Whipped Cream, Strawberry Drizzle, Maraschino Cherry

GF = No gluten ingredients

A 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 7 OR MORE

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

STARTERS

Onion Rings

Boom Boom Spicy Mayo

Traditional Hummus Plate

Israeli Salad, Toasted Flatbread

Chips & Dip

Pico de Gallo, Guacamole

Cauliflower Poppers

Plain OR Buffalo Sauce, Lime Pickled Shallot

\$13

\$12

\$10

\$13

Panko Chicken Tenders

Choice of: Buffalo Sauce, Boom Boom Mayo, Harissa Honey

Smoked Chicken Wings

Choice of: BBQ, Harissa Honey, Buffalo, Boom Boom Mayo

\$16

GF \$13

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 a Brioche Bun with Fries

Add: Beef Belly Bacon - \$3, "Cheeze" - \$2

Char Burger

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

Beef Belly Bacon & Cheeze Burger

Grow & Behold Angus Beef, House Cured Beef Bacon, Vegan Cheeze, LTO, Pickle, Mikey's Sauce

The Reuben Burger

Grow & Behold Angus Beef, House Smoked Pastrami, Sauerkraut, Pickles, Russian Dressing

Hickory Burger

Grow & Behold Angus Beef, Brisket, House BBQ Sauce, Lettuce, Tomato, Lime Pickled Shallots, Fried Onion Ring

Crispy Chicken Choice of Regular OR Harissa Honey

Fried Chicken Tenders, Creamy Slaw, Boom Boom Mayo, Pickles

Grilled Chicken

Marinated Chicken Breast, Avocado, Lettuce, Tomato, Onion, Tahini Ranch Dressing

Char Bar Sliders

Three Burger or Brisket Sliders, Pickles

Sabich Burger Vegetarian

Grilled Eggplant, Hummus, Harissa, Boiled Egg, Pickles, Tahini Ranch

The Lower East Side

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

The New Yorker

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

Pardon the Turkey

Turkey Breast, Beef Belly Bacon, Avocado, Lettuce, Tomato, Crushed Potato Chips, Aioli

The Brisket

Pulled BBQ Brisket, Coleslaw, Lime Pickled Shallots, Onion Ring

Steak Sub

Grilled London Broil, Sauteed Peppers & Onions, Chimichurri, House Aioli

\$20

\$24

\$24

\$24

\$20

\$20

\$20

\$20

\$24

\$24

\$22

\$22

\$22

ENTRÉES

Kathy's Fillet Mignon

Smoked New Potatoes, French Beans, Au Jus

Jonathan's Ribeye

Grilled Ribeye, Hand-Cut French Fries, Nice Little Salad

Friedlander's Fajitas

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

Pulled Brisket Tacos

Three Pulled BBQ Brisket Tacos, with Pico de Gallo, Guacamole, and Spanish Rice & Beans

Cantonese Chicken Stir-Fry

Crispy Pastry Shell, Asian Stir Fry Chicken and Vegetables, Rice, Toasted Sesame

Pan-Seared Salmon Fillet

Roasted Potatoes, Green Beans, Kalamata Olive Lemon Sauce

Garden Vegetable Penne

Blistered Tomatoes, Basil Pesto

Add Chicken \$8, Steak or Salmon \$9

GF \$55

GF \$52

GF \$29

\$28

\$27

GF \$35

\$24

GW Mixed Grill (Serves 2)

\$135

Herb Panko-Crusted Lamb Chops, Tender Ribeye, Homemade Merguez Sausage, Chicken Asada, Grilled Vegetables, Hand-Cut French Fries

SAUCES \$1 Each

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

2142 L Street NW, Washington, DC

202-785-4314 | www.CharBarDC.com

