

# CHAR BAR

## SALADS Add Chicken \$6 Salmon \$8 Steak \$10

**Char Bar House Salad** **GF** \$19

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

**The Shemtov** **GF** \$23

Served with Steak OR Salmon, Romaine, Avocado, Cucumber, Tomato, Carrot, Lemon Vinaigrette

**The Shafner** **GF** \$18

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

## MATZO BALLIN' SOUPS

**Ashkenazi** \$11

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

**Central American** \$11

Chicken Broth, Matzo Balls, Ancho Peppers, Bean & Corn Chili Crisp, Fried Corn Tortilla

**Yemenite** \$11

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

**Chef's Seasonal Soup** \$11

## SIDES \$6 Each

All sides are **GF**

**Hand-Cut French Fries**

**Whipped Mashed Potatoes**

**Rice & Beans**

**Creamy Coleslaw**

**Grilled Vegetables**

**Nice Little Salad**

## DESSERTS

**Churros** \$12

Spiced Caramel Sauce

**Lemon Curd & Blueberry Tart** \$10

**Chocolate Lava Cake** \$10

**Homemade Vanilla Ice Cream** \$9

**Chocolate Chip Cookies** \$5

**Brownie Martini Sundae** \$16

Fresh Warm Brownies topped with Vanilla Ice Cream, Whipped Cream, Strawberry Drizzle, Maraschino Cherry

**GF** = No gluten ingredients

## SAUCES \$1 Each

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

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

**Duck Egg-Roll** \$21

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

Vegan Tzaziki, Crispy Chickpeas, Herbs

**Stuffed Pita Areyes** \$24

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

**Panko Chicken Tenders** \$16

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

**Smoked Chicken Wings** **GF** \$15

Choice of: BBQ, Honey Serrano, Buffalo, Boom Boom Mayo, Atomic Spice

## 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** \$20

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

**Beef Belly Bacon & Cheeze Burger** \$24

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

**The Reuben Burger** \$24

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

**Hickory Burger** \$24

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

**Nashville Fried Chicken Sandwich** Choice of Mild OR Spicy \$20

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

**Grilled Chicken** \$20

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

**Char Bar Sliders** \$20

Three Burger or Brisket Sliders, Pickles

**Sabich Flatbread** Vegetarian \$20

Eggplant Caponata, Beet Hummus, Mango Relish, Tahini, Amba, Pita Bread

**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

**Pardon the Turkey** \$24

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

**The Brisket** \$24

Hand-Cut BBQ Brisket, Coleslaw, Deli Mustard, Pickles

**Steak Sub** \$24

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

## ENTRÉES

**Jonathan's All American Ribeye** **GF** \$58

Prime US Raised Beef, Hand-Cut French Fries, Nice Little Salad

**Dry Aged Ribeye Au Poivre** **GF** \$72

Whipped Mashed Potatoes, Roasted Carrots, Chimichurri

**Dry Aged Bone-In Rib Steak** **GF** \$95

Thick Cut American Beef, Truffle Fries, Crispy Onion, Aioli

**Garden Vegetable Penne** \$24

Blistered Tomatoes, Mushrooms, Basil Pesto

Add Chicken \$6 Salmon \$8 Steak \$10

**BBQ Brisket Tacos** **GF** \$28

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

**Friedlander's Fajitas** **GF** \$29

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

**BBQ Spice Rubbed 1/2 Chicken** **GF** \$32

Smoked Potato Salad, Roasted Tomato S'chug, Grilled Scallion

**Salmon & Coconut Ginger Rice Bowl** **GF** \$35

Butternut Squash, Orange, Sweet Chili, Sesame Vinaigrette

**Pan-Roasted Salmon Filet** **GF** \$35

Whipped Mashed Potatoes, Asparagus, Olives, Gremolata

**GW Mixed Grill (Serves 2)** \$135

Herb Panko-Crusted Lamb Chops, Tender Ribeye, House Made Merguez Sausage, Apricot BBQ Glazed Chicken, Grilled Vegetables, Hand-Cut French Fries

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