



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 \$15 Each

- Ashkenazi

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

Golden Chicken Broth, Matzo Balls, Shredded Chicken, Squash, Fennel, Hawaij 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
- Seasonal Ice Cream (ask your server)

\$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
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STARTERS

- Duck Egg-Roll

\$13

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

\$17

Choice of: BBQ, Buffalo, Boom Boom Mayo
- Stuffed Pita Areyes

\$24

Ground Lamb, Crispy Pita, Tahini, Amba, Mango Relish
- Chicken Wings

\$16

Choice of: BBQ, Buffalo, Boom Boom Mayo

Brisket Nacho Platter

GF \$28

Homemade Tortilla Chips with BBQ pulled Brisket, Guacamole, Pico de Gallo, Spicy Mayo, Salsa Verde

BURGERS & SAMMIES Served on Brioche Bun, Sub Roll, or Rye, with Fries
Add: Beef Belly Bacon - \$3, “Cheeze” - \$2

- Char Burger

\$25

Grow & Behold Angus Beef, Lettuce, Tomato, Onion, Pickle, Mikey’s Sauce
- Steakhouse Burger

\$27

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

\$27

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

\$29

Grow & Behold Angus Beef, Brisket, Char Bar BBQ Sauce, Pickles, Lime Pickled Shallots
- Chicken Tenders Sandwich

Grilled OR Fried · Mild OR Spicy

\$22

Chicken Tenders, 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
- Pastrami “Cheeze”steak Sub

\$27

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

BOWLS

- Smoked Chicken

\$32

GF Chicken, Rice, Black Beans, Pico de Gallo, Guacamole, Salsa Verde, Pickled Onions
- Salmon

\$35

GF Salmon, Coconut Ginger Rice, Orange, Sweet Chili, Sesame Vinaigrette, Pickled Carrot, Avocado
- Carne Asada

\$36

GF Marinated Steak, Rice, Black Beans, Fried Plantain, Charred Onion, Mojo Vinaigrette

ENTRÉES

- Jonathan's Ribeye

\$58

Prime Angus Beef, Hand-Cut French Fries, Chimichurri
- Friedlander's Fajitas

Vegetarian

Add: Chicken \$7 Steak \$11

\$21

GF Sauteed Onions, Peppers, & Tomatoes, Corn Tortillas, Rice and Beans, Pico de Gallo, Guacamole
- BBQ Spice Rubbed 1/2 Chicken

\$32

GF Tzaziki, French Beans, Pickled Shallots

GW Mixed Grill (Serves 2)

\$95

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