

## STARTERS

**SOUP OF THE WEEK | \$10**

**FRITTO MISTO | \$18**

shrimp | calamari | jalapeno chips | spicy marinara sauce

**CRISPY CHICKEN WINGS | \$16**

choice of buffalo sauce | DC mumbo sauce | jerk seasoning

**VEGAN AVOCADO HUMMUS DIP | \$16**

served with celery | carrot | cucumber | grilled pita bread

**CREAMY GRITS | \$18**

choice of blackened salmon or shrimp | lemon butter sauce

**SLIDER TRIO | \$16**

choice of beef or chicken

## SALADS

**HOUSE SALAD | \$12**

cucumber | tomato | carrot | champagne dressing

**HOUSE CAESAR SALAD | \$14**

romaine | focaccia croutons | shaved parmigiano reggiano | white anchovies | creamy caesar dressing

**BEET SALAD | \$16**

roasted red & yellow beets | burrata cheese | baby sorrel | basil oil | citrus zest

**COBB SALAD | \$21**

chicken | bacon | blue cheese | tomato | egg avocado | lemon dijon vinaigrette

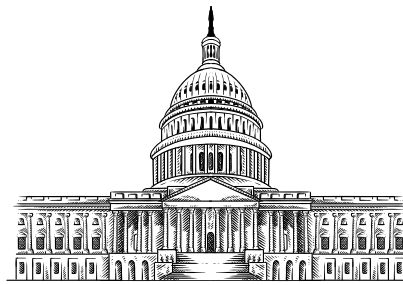
**ADD A PROTEIN**

grilled chicken breast | \$6

sauteéd shrimp | \$8

grilled salmon | \$8

butcher's cut | \$10



## Lunch Menu

## HANDHELDS

**GRILLED TURKEY MELT | \$18**

tomato | cheddar cheese | herb mayo | sourdough bread

**REUBEN | \$18**

pastrami | sauerkraut | thousand island dressing | swiss cheese | pumpernickel bread

**GRILLED CHICKEN SANDWICH | \$18**

avocado | herb spread | lettuce | tomato | onion | swiss cheese | brioche bun

**FRIED CHICKEN SANDWICH | \$18**

bleu cheese | honey sriracha | chicken thighs | red cabbage slaw | brioche bun

**MARYLAND CRAB CAKE SANDWICH | \$27**

brioche bread | chive honey mustard | mixed lettuce

**BEYOND BURGER | \$21**

ciabatta roll | lettuce | tomato | red onion | vegan smoked gouda cheese | sriracha ketchup spread

**GRASS-FED BEEF BURGER | \$18**

sharp aged cheddar cheese | lettuce | red onion | tomato | herb spread | brioche bun  
served with your choice of french fries or house salad

add avocado | \$3

add fried egg | \$3

add bacon | \$3

## ENTRÉES

**PAN SEARED SALMON | \$28**

atlantic salmon | truffle parmesan risotto | watercress | orange salad

**NY STRIP STEAK | \$26**

french fries | red wine sauce

**ROASTED CAULIFLOWER | \$24**

bbq scented cauliflower | beans ragout | seasonal vegetables | basil oil

**CREAMY SEAFOOD PASTA | \$32**

fettuccine pasta | shrimp | crab meat | spinach | cherry tomatoes

## SIDES

**ROASTED ASPARAGUS | \$6**

oven-roasted herb asparagus | salt, pepper, & olive oil

**GARLIC WHIPPED POTATOES | \$6**

yukon gold potato | cream | butter | salt, pepper, & olive oil

**CRISPY BRUSSELS SPROUTS, BALSAMIC GLAZE | \$6**

fried fresh brussel sprout | salt & pepper | balsamic glaze

**HALF-PORTION HOUSE SALAD | \$6**

## SWEETS

**LEMON TART | \$10**

lemon custard | italian meringue

**SEASONAL FRUIT TART | \$10**

pastry cream | fresh berries

**CHOCOLATE BRULEE DOME | \$10**

sponge cake | chocolate mousse | creme brûlée

**OREO CHEESECAKE | \$10**

**FLOURLESS CHOCOLATE CAKE (GF) | \$10**

Hyatt Regency Washington on Capitol Hill

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness