Anchovy Social is a new rooftop bar from Danny Meyer’s Union Square Hospitality Group. Open year-round, Anchovy Social is the go-to spot for waterfront vibes, after-work drinks, and the occasional seafood tower. Inspired by the coastal spirit of our sister restaurant Maialino Mare downstairs, Anchovy Social’s beverage menu highlights old favorites with inventive twists. Large-format cocktails are offered seasonally, while regional beers will be available bottled and on tap. To pair, we serve shareable bites like Maryland Crab Deviled Eggs and heartier plates like seasonal pizzas.

Anchovy Social features floor to ceiling windows with seasonal outdoor space and views of Nationals Park, the Anacostia River, and the DC Navy Yard. Adjacent to the bar is a private events space with the same rooftop views, outdoor space, and its own private bar.

We'd love to hear from you!
Get in touch at events@anchovysocial.com
THE SPACE

Anchovy Social shares the penthouse floor with the Anchovy Social – Private Bar, an additional space that may be booked along with Anchovy Social for a full penthouse buyout, or on its own. The festive and flexible space draws design inspiration from the surrounding Navy Yard, and features a mix of bar seating, freestanding tables, and booths, including outdoor seating with views of D.C., the Yards Park, and the Anacostia River.

anchovy social - private bar
Capacity: 75 guests for a cocktail-style reception

anchovy social full penthouse floor buyout
Capacity: 125 guests for a cocktail-style reception
## RECEPTION TABLES

**PRICING FOR 1 HOUR**

### ANTIPASTI

**$27 PER PERSON**

**SELECTION OF ITALIAN CHEESES**
- PARMESAN
- ROBIOLOLA
- BURRATA
- TALEGGIO
- GORGONZOLA

**SELECTION OF ITALIAN SALUMI**
- PROSCIUTTO
- FINOCCHIONA
- SOPPRESSATA
- MORTADELLA
- BRESAOLA

**ACCOMPANIMENTS**
Marinated vegetables
Olives & Peppers
Preserved fruits
Assorted Breads
Crackers

### SEAFOOD

**$47 PER PERSON**

- JUMBO SHRIMP
- OYSTERS
- TUNA TARTARE
- JONAH CRAB CLAWS
- MARINATED OCTOPUS
- CALAMARI SALAD
- LOBSTER SALAD

**ACCOMPANIMENTS**
Cocktail sauce
Citrus aioli
Mignonette

### GARDEN

**$19 PER PERSON**

- ROASTED EGGPLANT DIP
- WHITE BEAN HUMMUS
- TZATZIKI DIP
- HERBED CREAM CHEESE
- GOAT CHEESE AND HAZELNUTS
  on endive
- BRUSCHETTA
- OLIVE TAPENADE
- GARDEN RADISHES
  with salted butter
- PROSCIUTTO AND MELON
- SUN DRIED TOMATO TARTLETS
- AVOCADO TOASTS
- CUCUMBER AND GOAT CHEESE TEA SANDWICHES
- ASSORTED PICKLED VEGETABLES

**ACCOMPANIMENTS**
Pita chips
Crudité of garden vegetables
Focaccia

### DESSERT TABLE

**$19 PER PERSON**

- TIRAMISU CREAM PUFF
  Chocolate glaze
- OLIVE OIL CAKE
- CANNOLI
- FLOURLESS CHOCOLATE BROWNIE
- BERRY TART
RECEPTION PASSED BITES AND CANAPES

**WARM**

**CHOICE OF 5:**
- 60 minutes. **$35 PER PERSON**
- 90 minutes. **$50 PER PERSON**
- 120 minutes. **$65 PER PERSON**
*Each additional hour **$30 PER PERSON**

**CHOICE OF 7:**
- 60 minutes. **$45 PER PERSON**
- 90 minutes. **$60 PER PERSON**
- 120 minutes. **$75 PER PERSON**
*Each additional hour **$40 PER PERSON**

- **CRAB STUFFED MUSHROOM**
  maryland crab, fontina cheese, herbed breadcrumbs

- **SUPPLI AL TELEFONO (V)**
  tomato risotto & mozzarella croquet

- **FRIED CHICKEN (DF)**
  buttermilk-brined, fennel-dusted chicken breast, honey mustard

- **CHICKEN IN A BLANKET**
  house-made chicken sausage, puff pastry, spicy mustard

- **MINI CRAB CAKES**
  maryland crab, aioli, breadcrumbs

- **B.L.T. (GF)**
  pancetta, preserved tomato, gem lettuce and herbs

- **MARGHERITA PIZZETTE (V)**
  puff pastry, tomato, mozzarella

- **ARTICHOKE AND SPINACH PANINI**
  toasted focaccia, spinach and artichoke

- **EGGPLANT PARMIGIANO DIP (V)**
  eggplant, tomato, mozzarella, basil, focaccia

- **BAKED CLAMS**
  littleneck clams, butter, pecorino, herb and garlic breadcrumbs

- **CHICKEN MEATBALLS**
  chicken meatballs, tomato, ricotta, focaccia

**COLD**

- **SPICY SHRIMP LETTUCE WRAP (GF, DF)**
  marinated shrimp, calabrian chili, bibb lettuce

- **RICOTTA CROSTINI (V)**
  preserved tomato, grilled bread, aged balsamic

- **FLUKE TARTARE (GF, DF)**
  dressed with lemon, chili, mint, radish

- **WHITE BEAN HUMMUS (V+, GF)**
  marinated sweet peppers, seeded rice cracker

- **CRAB DEVILED EGG (GF, DF)**
  maryland crab salad, egg, chive,

- **CHICKEN LIVER MOUSSE (DF)**
  balsamic vinegar, black pepper, brioche toast

- **MARKET VEGETABLES CRUDITÉ (GF)**
  a selection of market vegetables, tonnato sauce

- **SMOKED FISH (GF)**
  smoked fish salad, endive, fried shallots

- **SHRIMP COCKTAIL (GF)**
  poached jumbo shrimp, savory herb aioli

- **CANTABRIAN ANCHOVY TOAST**
  spanish anchovies, cultured butter, toasted focaccia

- **ROASTED BEETS (V, GF)**
  roasted and skewered beets dressed with salsa verde, ricotta salata, and lemon

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**GF = Gluten Free **  **DF = Dairy Free **  **NF = Nut Free **  **V = Vegan **  **V+ = Vegetarian**
BEVERAGE PACKAGES

BEER AND WINE BAR

$28 PER PERSON FOR 1 HOUR
$14 per person for each additional hour

SELECTION OF HOUSE SPARKLING PROSECCO, WHITE, ROSE AND RED WINE
ASSORTED BEER
NON-ALCOHOLIC BEVERAGES

FULL BAR

$38 PER PERSON FOR 1 HOUR
$18 per person for each additional hour

SELECTION OF HOUSE SPARKLING PROSECCO, WHITE, ROSE AND RED WINE
ASSORTED BEER
STANDARD SPIRITS
NON-ALCOHOLIC BEVERAGES

PREMIUM BAR

$48 PER PERSON FOR 1 HOUR
$22 per person for each additional hour

SOMMELIER SELECTED SPARKLING PROSECCO, WHITE, ROSE AND RED WINE
ASSORTED BEER
PREMIUM SPIRITS
NON-ALCOHOLIC BEVERAGES
POLICIES AND BILLING

BEVERAGE

Guests are welcome to select a beverage package outlined in this packet or all beverages can be charged based on consumption. If you will be selecting wines to be charged based on consumption we request that you make selections from our wine list in advance, and our wine team will be happy to guide you through our options.

COSTS & BILLING

The price of all menu options is inclusive of service. This means that all costs and fees, exclusive of tax, associated with food, beverage and labor for the event have been accounted for in the menu pricing of the event. We do not charge a room fee, however there are food and beverage minimums associated with each meal period. Prior to the application of any taxes, all food and beverage and audio-visual charges and other services will be subject to a 23% administrative charge. Please note that the administrative charge is not a gratuity or tip and is not distributed to food and beverage staff as such, and, accordingly, is subject to all applicable taxes. There will be a Sales Tax in the amount of 10% added to all charges.

DEPOSITS & CANCELLATION

A deposit is required to reserve an event in Anchovy Social. Your reservation is guaranteed once Anchovy Social has confirmed receipt of your deposit. Deposits are fully refundable for cancellations more than 28 days prior to the event date. Deposits will not be refunded for cancellations within 28 days of the contracted event date, unless we are able to rebook your contracted room. Forfeited deposits will not be applied toward future private events or charges at Anchovy Social or the Thompson Washington D.C.

Cancellations within 3 business days of the event are subject to the full contracted food and beverage minimum charge. Any charges for additional services or vendors coordinated by Anchovy Social will also be charged and are subject to a 10% Sales Tax.
THANK YOU!