

Café RIGGS

Raw Bar

OYSTERS* 1/2 Dozen	18	Petite Plateau* 85 Dozen Oysters, Cucumber and Caviar, Scallop Ceviche, 1/2 Dozen Shrimp Cocktail, Crab Salad	SCALLOP CEVICHE* 16
SHRIMP COCKTAIL* 1/2 Dozen	24		CUCUMBER AND CAVIAR* 18

Plant Dishes

BRUSSELS SPROUTS Golden Raisin, Candied Cashew, Apple	13	CAULIFLOWER Espelette, Lemon, Soubise	14	CARROTS AND MUSHROOMS Walnut, Salsa Verde, Lemon	14	BEETS Pistachio, Tarragon	15
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Appetizers

ASPARAGUS Hollandaise, Poached Egg	13
SPRING PEAS Pecorino Broth, Charred Pea Shoots, Gremolata	14
SUNCHOKE Sunflower Sprouts, Hazelnut, Brioche	14
CHILLED CRAB Celery, Dijon, Espelette	22
SMOKED SALMON Crouton, Celery Root, Grapefruit	18
MUSSELS Garlic, Cider, Dijon	14
GRILLED OCTOPUS Romesco, Arugula, Herbs	20
BEEF TARTARE* Caper, Shallot, Quail Egg	18
CAVIAR GRILLED CHEESE* Vache Cheese, Brioche, Osetra	98

Salads

ARUGULA SALAD Lemon Herb Vinaigrette, Pickled Peppers, Sunflower Seeds	12
KALE SALAD "Caesar", Crispy Chickpea, Avocado	12
BROCCOLI SALAD Sesame Garlic Vinaigrette, Jalapeño, Toasted Quinoa	13
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SALAD ADD-ONS	
Arctic Char*	12
Shrimp	12
Chicken	12
Steak*	15

Entrees

HALIBUT* Yukon Gold Potato, Preserved Lemon, Fennel	32
ARCTIC CHAR* Couscous, Saffron, Snow Peas	34
OMELET* Vache Cheese, Arugula, Herbs	20
CAMPANELLE Mushroom Ragout, Pecorino	28
TAGLIATELLE Garlic, Chili, Crab	32
STEAK FRITES* French Fries, M'aitre D'Hotel Butter	33
RIGGS BURGER* Pickles, French Fries	19
DUCK CONFIT* Frisee, Poached Egg, Grapefruit Brown Butter Vinaigrette	34

To Share

WHOLE ROASTED CHICKEN Potatoes, Dijon, Herbs	58	18 OZ DRY-AGED BONE-IN RIBEYE Roasted Garlic, Sautéed Kale	88
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Sides

HARICOT VERT	7	SPINACH	7	FRENCH FRIES	8
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