

900 F ST NW

RIGGS

WASHINGTON D.C

Dinner Menu

SUN - WED 5:30 PM - 9 PM
THURS - SAT 5:30 PM - 10 PM

Raw Bar

CUCUMBER & CAVIAR Dill, Crème Fraîche, Smoked Trout Roe	18	CHILLED CRAB Celery, Dijon, Espellette	22
SHRIMP COCKTAIL 1/2 Dozen	24	SMOKED SALMON Crouton, Celery Root, Grapefruit	18

Plant Dishes

BRUSSELS SPROUTS Golden Raisin, Candied Cashew, Apple	13	WHOLE ROASTED CHICKEN Potatoes, Dijon, Herbs	58
CAULIFLOWER Espelette, Lemon, Soubise	14	18 OZ DRY-AGED BONE-IN RIBEYE Roasted Garlic, Sautéed Kale	88
CARROTS & MUSHROOMS Walnuts, Salsa Verde, Lemon	14		
BEETS Pistachio, Tarragon	15		

Salads

ARUGULA SALAD Lemon Herb Vinaigrette, Pickled Peppers, Sunflower Seeds	12	TAGLIATELLE Garlic, Chili, Crab	32
KALE SALAD "Caesar", Crispy Chickpea, Avocado	12	STEAK FRITES* French Fries, Maitre D'Hotel Butter	33
BROCCOLI SALAD Sesame Garlic Vinaigrette, Jalapeño, Toasted Quinoa	13	RIGGS BURGER* Pickles, French Fries	19
SALAD ADD-ONS		DUCK POCHFIT* Frisee, Poached Egg, Grapefruit Brown Butter Vinaigrette	34
Arctic Char*	12		
Shrimp	12		
Chicken	12		
Steak*	15		

Appetizers

SUNCHOKE Sunflower Sprouts, Hazelnut, Brioche	14	BABA AU RHUM Blood Orange, Rhubarb, Strawberry, Chantilly	12
MUSSELS Garlic, Cider, Dijon	14	PALET D'OR Chocolate, Hazelnut	13
GRILLED OCTOPUS Romesco, Arugula, Herbs	20	PAIN PERDU Banana, Maple	11
BEEF TARTARE Caper, Shallot, Quail Egg	18	SAINT HONORÉ Dark Chocolate Cremeaux, Cherry	12
CAVIAR GRILLED CHEESE* Vache Cheese, Brioche, Osetra	98		
ASPARAGUS Hollandaise, Poached Egg	13		
SPRING PEAS Pecorino Broth, Charred Pea Shoots, Gremolata	14		

Brunch

SAT - SUN 10AM - 3 PM

Coffee & Tea

DRIP COFFEE	5	BLUE MAJIK Orange, Cranberry, Cocoa Nib	12
COLD BREW	6	CUCUMBER & CAVIAR Dill, Crème Fraîche, Smoked Trout Roe	18
ESPRESSO	4.5	SHRIMP COCKTAIL 1/2 Dozen	24
AMERICANO	5	AVOCADO TOAST Pepitas, Radish, Lime, Sourdough Add Egg 2	16
CAPPUCCINO	6	SMOKED SALMON TOAST Cream Cheese, Caper, Red Onion, Sourdough Add Egg 2	18
LATTE	6	CAVIAR GRILLED CHEESE* Vache Cheese, Brioche, Osetra	98
CORTADO	6		
SELECTION OF TEA	5		
HOT CHOCOLATE	6		

Juices & Elixirs

REJUVENATE Cucumber, Spinach, Kale, Celery, Apple	7		
INVIGORATE Carrot, Orange, Ginger	7		
DETOX Turmeric, Ginger, Honey, Lemon	7		

Pastries

Ham & Cheese Croissant	9	ARCTIC CHAR* Couscous, Saffron, Snow Peas	34
Pâté Chaud	7	CAMPANELLE Mushroom Ragout, Pecorino	28
Croissant	5	STEAK FRITES* French Fries, Maitre D'Hotel Butter	33
Pain Au Chocolat	5	RIGGS BURGER* Pickles, French Fries	19
Cardamom Bun	6	EGGS ROYALE* Smoked Salmon, Hash Brown, Béarnaise, Poached Egg	21

Salads

ARUGULA SALAD Lemon Herb Vinaigrette, Pickled Peppers, Sunflower Seeds	12	EGG SANDWICH Edward Surryano Ham, Chow Chow, Appalachian Cheese	18
KALE SALAD "Caesar", Crispy Chickpea, Avocado	12		
BROCCOLI SALAD Sesame Garlic Vinaigrette, Jalapeño, Toasted Quinoa	13		
SALAD ADD-ONS			
Arctic Char*	12		
Shrimp	12		
Chicken	12		
Steak*	15		

the Bar at Café Riggs

EVERYDAY 7AM - 11AM

Coffee & Tea

DRIP COFFEE	5	REJUVENATE Cucumber, Spinach, Kale, Celery, Apple	7
COLD BREW	6	INVIGORATE Carrot, Orange, Ginger	7
ESPRESSO	4.5	DETOX Turmeric, Ginger, Honey, Lemon	7
AMERICANO	5		
CAPPUCCINO	6		
LATTE	6		
CORTADO	6		
SELECTION OF TEA	5		
HOT CHOCOLATE	6		

Pastries

HAM & CHEESE CROISSANT Add Egg 2	9
PÂTÉ CHAUD	7
CROISSANT	5
PAIN AU CHOCOLAT	5
CARDAMOM BUN	6
YOGURT, GRANOLA, FRUIT	8
FRESH SEASONAL FRUIT	8

Wines

SUN - MON 5:30 PM - 9PM
THURS - SAT 5:30 PM - 10PM

White

SPARKLING Charles de Fère, Crémant de Bourgogne, Brut Rosé, Burgundy, France	15	66
PINOT GRIGIO Cembra Cantina Di Montagna Trentino, Pinot Grigio, Italy, 2017	15	60
VINHO VERDE Azahar, Vinho Verde, Minho, Portugal, 2017	13	65
RIESLING Carl Graff, Riesling, Mosel, Germany, 2018	11	48
GRÜNER VELTLINER Nigl, Grüner Veltliner, "Freiheit", Niederösterreich, Austria, 2018	15	65
SAUVIGNON BLANC Mary Taylor, Blanc, "Jean Marc Barthez", Bordeaux, France, 2018	12	48
CHARDONNAY Alexana, Chardonnay, "Terroir Series", Willamette Valley, Oregon, 2016	17	72

Rosé

ROSATO Pico Maccario, "Lavignone", Rosato, Piedmont, Italy	12	48
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Red

PINOT NOIR Portlandia, Willamette Valley, Oregon, United States	14	60
TEMPRANILLO Familia Valdelana, Rioja, Crianza, Spain, 2017	13	60
DOLCETTO D'ALBA Azienda Agricola Cogno, Dolcetto D'alba, "Mandorlo, Piedmont, Italy 2018	15	60
GRENACHE Domaine De Beurenard, Côtes Du Rhône, Rhône, France, 2018	18	78
CABERNET SAUVIGNON Route Stock, Cabernet Sauvignon, "Route 29", Napa Valley, California, 2016	19	80

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE DISCUSS YOUR REQUIREMENTS WITH YOUR SERVER BEFORE ORDERING.
*CONSUMING RAW AND UNDERCOOKED FOODS (FISH, SHELLFISH, MEAT, EGG, POULTRY, ETC.) MAY INCREASE THE CHANCE OF GETTING A FOODBORNE ILLNESS. ALL PRICES ARE IN USD.