

RIGGS

WASHINGTON D.C.

Dinner

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
SHRIMP COCKTAIL 1/2 Dozen	24

Plant Dishes

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

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
Salad Add-ons Arctic Char* Shrimp Chicken Steak*	12

Appetizers

SUNCHOKES Sunflower Sprouts, Hazelnut, Brioche	14
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
ASPARAGUS Hollandaise, Poached Egg	13
SPRING PEAS Pecorino Broth, Charred Pea Shoots, Gremolata	14
CHILLED CRAB Celery, Dijon, Espellette	
SMOKED SALMON Crouton, Celery Root, Grapefruit	

Brunch

SAT - SUN 10AM - 3 PM

Coffee & Tea

DRIP COFFEE	5
COLD BREW	6
ESPRESSO	4.5
AMERICANO	5
CAPPUCCINO	6
LATTE	6
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
PÂTÉ CHAUD	7
CROISSANT	5
PAIN AU CHOCOLAT	5
CARDAMOM BUN	6

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
Salad Add-ons Arctic Char* Shrimp Chicken Steak*	12

To Share

BLUE MAJIK Orange, Cranberry, Cocoa Nib	12
CUCUMBER & CAVIAR Dill, Crème Fraîche, Smoked Trout Roe	18
SHRIMP COCKTAIL 1/2 Dozen	24
AVOCADO TOAST Pepitas, Radish, Lime, Sourdough Add Egg 2	16
SMOKED SALMON TOAST Cream Cheese, Caper, Red Onion, Sourdough Add Egg 2	18
CAVIAR GRILLED CHEESE* Vache Cheese, Brioche, Osetra	98

the Bar at Café Riggs

EVERYDAY 7AM - 11AM

Coffee & Tea

DRIP COFFEE	5
COLD BREW	6
ESPRESSO	4.5
AMERICANO	5
CAPPUCCINO	6
LATTE	6
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

Wine

EVERYDAY 7AM - 11AM

White

SPARKLING Charles de Fère, Crémant de Bourgogne, Brut Rosé, Burgundy, France, NV	15 60
PINOT GRIGIO Cembra Cantina Di Montagna Trentino, Pinot Grigio, Italy, 2018	15 60
VINHO VERDE Azahar, Vinho Verde, Minho, Portugal, 2019	13 52
RIESLING Carl Graff, Riesling, Mosel, Germany, 2019	11 44
GRÜNER VELTLINER Pratsch, Grüner Veltliner, Niederösterreich, Austria, 2019	15 60
SAUVIGNON BLANC Mary Taylor, Bordeaux Blanc, "Jean Marc Barthez", Bordeaux, France, 2020	12 48
CHARDONNAY Alexana, Chardonnay, "Terroir Series", Willamette Valley, Oregon, 2016	17 68

To Share

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

Entrees

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

Sides

HARICOT VERT	7
SPINACH	7
FRENCH FRIES	8

Dessert

BABA AU RHUM Blood Orange, Rhubarb, Strawberry, Chantilly	12
PALET D'OR Chocolate, Hazelnut	13
PAIN PERDU Banana, Maple	11
SAINT HONORÉ Dark Chocolate Cremeaux, Cherry	12

Mains

BUTTERMILK PANCAKES Lavender Honey Butter, Maple Syrup	15
OMELET* Vache Cheese, Arugula, Herbs	20
FRENCH TOAST Bacon and Pecan Maple Syrup	18
SOFT SCRAMBLE Avocado, Quinoa, Pepper Relish, Kale	16
ARCTIC CHAR* Couscous, Saffron, Snow Peas	34
CAMPANELLE Mushroom Ragout, Pecorino	28
STEAK FRITES* French Fries, M'aitre D'Hotel Butter	33
RIGGS BURGER* Pickles, French Fries	19
EGGS ROYALE* Smoked Salmon, Hash Brown, Béarnaise, Poached Egg	21
EGG SANDWICH Edward Surryano Ham, Chow Chow, Appalachian Cheese	18

Sides

BACON	8
TURKEY BACON	8
PORK SAUSAGE	8
CHICKEN SAUSAGE	8
HASH BROWNS	8

Dessert

BABA AU RHUM Blood Orange, Rhubarb, Strawberry, Chantilly	12
PALET D'OR Chocolate, Hazelnut	13
PAIN PERDU Banana, Maple	11
SAINT HONORÉ Dark Chocolate Cremeaux, Cherry	12