

**Starters**

**Chilled Asparagus Soup** - Crispy Vidalia Onion Straws **\$6**

**Jumbo Scallops** – Witbiere Bechemel, English Peas, Bacon, Parmesan **\$12.5**

**Beef Tartar** - Beets, Fried Capers, Potato Chips **\$11**

**Duck Pate** – Pine Nuts, Black Truffles, Raspberry Preserves **\$7**

**Fried Risotto Cakes** - Crucolo Cheese, Spicy Tomato Sauce **\$8**

**Pork Belly Sliders** - BBQ Pork Belly, Sour Cream Slaw **\$8**

**Salads**

**Mixed Greens** - Half Roasted Tomatoes, Cucumbers, Red Wine Vinaigrette **\$7**

**Fried Goat Cheese and Baby Beet** – Arugula, Orange-Cumin Vinaigrette **\$8**

**Grilled Asparagus** - Prosciutto, Shaved Parmesan, Pine Nuts, Lemon **\$8**

**Moules** - \$16

**Moules Fromage Bleu** - Bacon, Hook's Blue Cheese, Shallots, Spinach, White Wine, Lemon Juice

**Moules Marinere** - White Wine, Herb Mix, Butter

**Moules Saucisson** – Sausage, Roasted Peppers, Sauteed Onions, Dijon Mustard

**Moules Navigateur** – Bok Choy, Carrots, Mushrooms, Bean Sprouts, Hot and Sour Broth

**Moules Biere** – Roasted Garlic and Fennel, Artichokes, Bacon, Allagash White

**Pub Fare**

**DLT** – Sliced Moulard Duck, Arugula, Tomato, Apple Compote, Truffle Aioli, Frites **\$14.5**

**Buffalo Chicken Sandwich** - Blue Cheese Stuffed Breast, Hot Sauce, Cucumber Sauce, Frites **\$13.5**

**Bison Burger** - Tomato, Bibb Lettuce, Dijonaise, Frites **\$13.5**

**Bison Steak and Cheese** - Braised Brisket, Onion, Cheddar, Horseradish Crème, Frites **\$13.5**

**House-Made Veggie Burger** - Black Beans, Zucchini, Carrots, Walnuts, Spices, Frites **\$12.5**

**Steak Frites** - Grilled Bison Hanger, Herb Butter, Choice of Frites or Vegetable **\$17**

**Cut or Fish of the Day** - Choice of Frites or Vegetable **See Chalkboards**

**Frites**

**Petit (Choice of 1 Sauce) - \$4      Grande (Choice of 2 Sauces) - \$7.5      Additional Sauce - \$.25**

**Sauces:**

**Truffle Aioli – Hot Sauce – Horseradish Creme - Pesto Aioli  
Ranch - Spicy BBQ - Peach Ketchup - Malt Vinegar – Ketchup**

Consumption of raw or undercooked meats or shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions. According to DC Health Code, Mussels are not available "to go". Parties of 6 or more are subject to a mandatory 18% gratuity. Belgian Beer has been known to cause a false sensation of thinking you really know how to sing and dance. Granville Moore's supports the Atlas District and all our Neig"H"bors.