



FOOD

MARINATED OLIVES	
Fennel, Orange, Herbs * GF	6
GRANDMA'S CHEESE CRACKERS **	5
BAY ROASTED BRUSSELS SPROUTS	
Fig Jam, Walnuts, Bay Leaf * GF	7
ROASTED POTATOES	
Garlic Confit, Butter, Herbs ** GF	7
MAC & CHEESE	
Pancetta, Mornay Sauce, Chives ***	8
BUTTERNUT SQUASH SOUP	
Chestnut and Pepitos * GF	9
GRILLED OCTOPUS	
Calamari, Chorizo, Parisienne Potato, Celeriac, Herbs GF	13
MISO PORK BELLY	
Daikon, Roasted Potatoes, Burnt Onion Mayonnaise GF	13
ROASTED CAULIFLOWER	
Tahini Dressing, Preserved Lemon, Pine Nuts, Garlic, Parsley * GF	10
GRILLED CHEESE	
Oak Shade Cheddar, Fresh Mozzarella, Caciocavallo with Spicy Marinara, Small House Salad **	11
BURGER	
Bacon, Cheddar, Caramelized Onion, BBQ sauce, Small Salad GF	14
Add egg	2
RISOTTO	
Roasted Mushrooms, Button Mushroom Puree *** GF	15
PAN ROASTED DUCK BREAST	
Kabocha and Kale Ravioli, Shiitake, Turnip, Honey Champagne Gastric	21
HARISSA CHICKEN	
Braised Boneless Thigh, Chickpea Masala, Coconut Milk, Baby Broccoli, Eggplant GF	17
GRILLED STRIP STEAK	
Bloody Butcher Grits, Parsley Root, Baby Carrots, Romanesco, Luxardo Cherry Gastric	18

TWITTER @room11dc FACEBOOK.com/room11dc INSTAGRAM.com/room11dc
 Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. At this time, we do not take reservations. Gift certificates are available. We reserve the right to add a 20% gratuity to parties of 6 or more.

CHEESE & CHARCUTERIE

one for6
 three for.....15
 chef's board (six) for28

MEATS (# Denotes House-Made)

- (1) SAUCISSON SEC
- (2) SMOKED DUCK PASTRAMI #
- (3) BRESAOLA
- (4) CALABRESE
- (5) COUNTRY STYLE PÂTÉ #
- (6) SMOKED MACKEREL #

CHEESES

- (1) OMA
Cow, Von Trapp Farmstead,
Jasper Hills Farm, VT
- (2) PETIT PONT L'EVEQUE
Cow, E. Graindorge,
Normandy, FR
- (3) STOVE-PIPE CHEDDAR
Cow, Wakefield Dairy, PA
- (4) ST. MALACHI
Cow, The Farm at Doe Run, PA
- (5) FEDERAL HILL BLUE
Cow, Misty Creek, PA
- (6) EWE'S DREAM
Sheep, Otterbein Acres, PA
- (7) GARROTXA
Goat, Formatgeria Mogent, Spain
- (8) MIDNIGHT MOON
Goat, Cypress Grove, CA

DESSERT

APPLE TART

Buckwheat Dough,
Pecan Frangipane, Caramel 8

CHOCOLATE ANCHO CHILI POT DE CRÈME

Espresso Shortbread Cookie7

LEMON OLIVE OIL PISTACHIO CHEESECAKE

Olive Oil Pistachio Cake,
Lemon Honey Goat Cheesecake,
Pistachio Crumble.....9

EXECUTIVE CHEF JAIME PRIDEMORE

- * Vegan
- ** Vegetarian
- *** Vegetarian or Vegan optional
- GF Gluten Free
- GF0 Gluten Free Optional



COCKTAILS

SIGRIDSDATTER Gin, Aquavit, Pear, Lemon, Black Walnut Bitters	11
WHEN RAILS FALL Jamaican Rum, Punt e Mes, Fig, Lime, Burlesque Bitters	12
QUACKENBOS Rye, Amaro Nardini, Blue Plum Brandy, Long Pepper Bitters	13
PARAPLUIE DE PAMPLEMOUSSE Cognac, Campari, Pamplemousse, Lemon, Hopped Grapefruit Bitters.	12

RED WINE

ERSTE + NEUE SCHIAVA Alto Adige, Italy 2015	11/43
TRISAETUM PINOT NOIR Willamette Valley, Oregon 2013	15/59
DOMAINE DE GRANGE DE PAYAN CÔTES DU RHÔNE France 2014	9/35
GENIO ESPAÑOL MONASTRELL Jumilla, Spain 2014.	7/27
VELENOSI LACRIMA DI MORRO D' ALBA Marche, Italy 2015	13/51
"VARAL" TINTO Alentejano, Portugal 2013.	10/39
STELTZNER CLARET Napa Valley, California 2013.	14/55

WHITE WINE

GAROFOLI VERDICCHIO Marche, Italy 2015	7/27
FERNLANDS SAUVIGNON BLANC Marlborough, New Zealand 2015	10/39
ERSTE + NEUE MÜLLER THURGAU Alto Adige, Italy 2014.	11/43
DOMAINE PICHOT VOUVRAY Loire Valley, France 2015	12/47
BRANDBORG PINOT GRIS Umpqua Valley, Oregon 2014.	13/51
MÖNCHHOF RIESLING Mosel, Germany 2015.	12/47
COLIN BAROLLET CHARDONNAY Bourgogne, France 2014	10/39

ROSÉ WINE

CHÂTEAU VIGNELAURE ROSÉ Provence, France 2015	12/47
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SPARKLING WINE

VÉRV "ANDREOLA" EXTRA DRY PROSECCO Treviso, Italy 2015	8/39
CANTINA DI SORBARA "EMMA" LAMBRUSCO Emilia-Romagna, Italy.	11/54
LUCIEN ALBRECHT BRUT (ROSÉ OF PINOT NOIR) Cremant d'Alsace, France	11/54

BEER BOTTLE

SPECIAL BOTTLES: see chalkboard or ask server	
GAFFEL KÖLSCH.	8
BROOKLYN LAGER.	8
AVERY WHITE RASCAL	7
BELL'S TWO HEARTED IPA	8
ORVAL TRAPPIST ALE	12
WILLIAM'S SIR PERRY CIDER	8
RODENBACH FLEMISH SOUR.	10
FOUNDERS BREAKFAST STOUT	9

FORTIFIED & DESSERT WINE

ROYAL TOKAJI MÁD CUVÉE	12
LA FLEUR D'OR SAUTERNES 2011.	12
WARRE'S WHITE PORT	8
ALORNA ABAFADO 5 YEAR	8
WARRE'S OTIMA 10 YEAR TAWNY PORT	12
DOW'S LATE BOTTLED VINTAGE PORT.	8
EL MAESTRO SIERRA FINO SHERRY.	10
EDEN BARREL-AGED HEIRLOOM ICE CIDER	13
BROADBENT MADEIRA RESERVE 5 YEARS OLD.	8
BROADBENT MADEIRA VERDELHO 10 YEARS OLD	14
MAYDIE VINTAGE FORTIFIED TANNAT	12

SPECIALTY SODA, COFFEE & TEA

SODA	
Mexican Coke	4
Thunderbeast Root Beer	4
Spindrift Grapefruit Soda.	4
Fever Tree Ginger Beer	4
BOTTLED WATER	
Acqua Panna	4
San Pellegrino	4 / 6
COFFEE (CEREMONY & MAD CAP)	
Espresso	2.5
Macchiato	3.5
Cappuccino	4
Latte	4.5
TEA (by RISHI)	
Green, Black, Herbal / Caffeine Free, White, Scarlet Iced Tea	3