

EATBAR

★ SUMMERTIME ★

Parm + Herb Fritters	5
Sausage Stuffed Olives	6
Chicken Wings, Valentina Butter, Ranch	9
Beef Fat Fries, Roasted Garlic, Alabama White Sauce	5.5
Chorizo Fries	8
Steak + Cheese Taquitos, Valentina Whiz	9
Mushroom + Kale Salad, Salsify, Shallot, Chevre, PX Vin	12
Fried Brussels Sprouts, Bacon, Red Wine Vinegar Glaze	7
Arugula, Grana Padano, Lemon Vinaigrette	8
Pork Burger, Garlicky Kale, Fennel Mostarda, White American, Long Hots	10
Heirloom Tomato Salad, Cherry Tomatoes, Ricotta, Lemon Basil, Pine Nuts	10
Double Pimento Cheeseburger, Bacon, San Marzano Jam	12
Wagyu Spider Steak, Chimichurri	12
Smoked Chicken and Waffles, Maple Butter, Honey Hot Sauce	20
Grilled Octopus, Smashed Fingerlings, Salsa Brava, Garlic Aioli	15
Add Salad or Fries	3
Charcuterie Plate, 3 Meats, Tigelle & Hot Mustard	17
Cheese Plate, 3 Cheeses, Tigelle, Honey	12
Lemon + Ricotta Donuts	7
Nutella + Banana Panini	7



EatBar sources 100% of its pork from Animal Welfare Approved (AWA) farms and slaughterhouses. The AWA standards are the most stringent and rigorous in the nation. Our beef is raised on grass, and finished on alfalfa and barley in Maryland and Virginia. It took us years to develop the relationships we have with our farmers, which allow us to bring the very best meat being produced in the region to you. We hope you enjoy the results.

WARNING CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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