

EATBAR

★ AUTUMN ★

OPENING ACTS.....

Fried Avocado, Chili Lime Seasoned, Green Crack Sauce	7
Onion Rings, Sriracha Mayo	5
Crispy Grits, Salsa Verde, Fried Egg, Sour Cream, Valentina	7
Beef Fat Fries, Roasted Garlic, Rosemary, Ketchup	4.5 / 6.5
Tater Tots, Black Angus Chili, Pimento Cheese	7
Crispy Brussels Sprouts, Apple, Bacon, Red Wine Glaze, Chili Flake	7
Pastrami Fries, White Whiz, Island Sauce, Caramelized Onions, Pickled Mustard	11
Mushroom + Kale Salad, Salsify, Shallot, Chevre, PX Vin	12
Smoked Pork Shoulder Nachos, White+Atomic Whiz, Avocado, Pickled Onion, Jalapeno	9
Chicken Wings, Valentina Butter or BBQ Sauce / Ranch or Bleu Cheese	9

HEADLINERS.....

The Standard Angus, American Cheese, Lettuce, Tomato, Pickles, Raw Onion, Island Sauce	11
Pimento Cheeseburger, Bacon, Tomato Jam	12.5
The Cure, Angus Patty, Cheddar, Bacon, Fried Egg, Brown Sauce, Apple Relish	14
Half Smoke, Black Angus Chili, Atomic Cheese Whiz	12
Hash Brown Burger, Cheddar, Smoked Pork Belly, Pickles, Hot Mustard	13
Jerk Chicken Sandwich, Mango Mayo, Red Cabbage Slaw	10
El Jefe, Chorizo Patty, Chimichurri, Avocado, Pickled Red Onion, Sour Cream	10
Groundswell, Mushroom+Cashew+Rice Patty, Chimichurri, Avocado Spread, Lettuce	9.5

RIFF IT UP:

Cheddar, Bleu, Bacon Braised Onions	1
Pimento, Avocado, Atomic Cheese Whiz, Bacon, Angus Chili, Sauteed Mushrooms	2

ENCORE.....

Lemon + Ricotta Donuts	7	Domaine La Tour Vieille Banyuls (2oz)	9
Rice Pudding Brûlée	7	Broadbent Colheita 1996 Madeira (2oz)	16
Nutella + Banana Panini	7	Steele Touriga Nacional (Port Style) (2oz)	8



Our beef is 100% virginia born and pasture raised black angus finished with locally grown grain. Additionally, our pork is sourced from animal welfare approved (AWA) farms. The AWA standards are the most strident and rigorous in the nation. It took us years to develop the relationships we have with our farmers, which allows us to bring the very best meat produced in the region to you.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF ILLNESS.
WE ASK YOU PLEASE LET THE STAFF KNOW OF ALL DIETARY RESTRICTIONS.

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