

EATBAR

★ **EVENINGS**

4PM-LATE ★

Parm + Herb Fritters	5
Sausage Stuffed Olives	6
Chicken Wings, Valentina Butter, Ranch	9
Beef Fat Fries, Roasted Garlic, Alabama White Sauce	5.5
Onion Rings	5
Red Apron Cheeseburger Tater Tots	9
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
Heirloom Tomato Salad, Cherry Tomatoes, Ricotta, Lemon Basil, Pine Nuts	10
Wagyu Spider Steak, Chimichurri	12
Smoked Chicken and Waffles, Maple Butter, Honey Hot Sauce	20
Grilled Octopus, Smashed Fingerlings, Salsa Brava, Garlic Aioli	15
Charcuterie Plate, 3 Meats, Tigelle & Hot Mustard	17
Cheese Plate, 3 Cheeses, Tigelle, Honey	12
Lemon + Ricotta Donuts	7
Nutella + Banana Panini	7

★ **RED APRON BURGER BAR** ★

Red Apron Burgers are also available for both take out and delivery.
Visit redapronburgerbar.com to order yours from home.

RED APRON ANGUS BURGER

SINGLE BLACK ANGUS PATTY, WHITE AMERICAN CHEESE, PICKLES,
LETTUCE, TOMATO, SHAVED ONION, SPECIAL SAUCE 6.25

THE DOUBLE ANGUS BURGER

DOUBLE BLACK ANGUS PATTY, WHITE AMERICAN CHEESE, PICKLES,
LETTUCE, TOMATO, SHAVED ONION, SPECIAL SAUCE 8.95

PIMENTO CHEESEBURGER

DOUBLE BLACK ANGUS PATTY, PIMIENTO CHEESE,
RED APRON BACON, TOMATO JAM 12.50

YARDBIRD

YOGURT MARINATED CHICKEN, PICKLES, WHIPPED FETA,
HARISSA MAYO, ICEBERG LETTUCE 9.35

TRIPLE STACK

DOUBLE BLACK ANGUS PATTY + CHORIZO PATTY, WHITE AMERICAN
CHEESE, TOMATO AIOLI, BACON BRAISED ONIONS 12.50

EL JEFE

CHORIZO PATTY, SMOKED CHIMICHURRI, AVOCADO, PICKLED RED
ONION, SOUR CREAM 9.75

GROUNDSWELL

MUSHROOM, CASHEW + RICE PATTY, SMOKED CHIMICHURRI,
AVOCADO, ICEBERG LETTUCE 9.35

GRASSFED BURGER

ANCIENT WHITE PARK PATTY, WHITE AMERICAN CHEESE, PICKLES,
SHAVED ONION, SPECIAL SAUCE, ICEBERG LETTUCE, TOMATO 10.95



We source 100% of our 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

FOLLOW @EATBARDC / VISIT EAT-BAR.COM