APPETIZERS

BURRATA \$16 Crème fraiche, basil oil, toasted pistachios

ROASTED BRUSSEL SPROUTS \$15 Candied marcona, golden raisins

TAHINI HUMMUS \$15 Garlic oil, pita bread, tomato, cucumber

JERK WINGS \$16 Choice of ranch or blue cheese dressing

FRIED CALAMARI \$16 Milk infusion, tapioca flour, marinara sauce

SPINACH & ARTICHOKE DIP \$15 Creamy Parmesan, Roasted Garlic, Toasted Flatbread

BANG ISLAND MUSSELS \$22 Red curry sauce, micro herbs

FLATBREADS

MARGHERITA \$16 Marinara sauce, fresh mozzarella, basil

PESTO \$16 Fresh mozzarella, sun dried tomato, balsalmico glaze

PEPPERONI \$16 Marinara sauce, fresh mozzarella, pepperoni



SOUPS & SALADS

SOUP DU JOUR \$12 Potato Leek or Soup of the Day

CAESAR SALAD \$15 Romaine hearts, garlic croutons, shaved parmesiano cheese, caesar dressing

BABY KALE SALAD \$15 Fried garbanzo, cashew dressing

BABY ICEBERG SALAD \$16 Sweet drop peppers, micro chives, radishes, blackberries, buttermilk dressing

ADDITIONS FROM THE GRILL Chicken \$9, Salmon \$12, Shrimps \$11, Steak \$15

ENTREES

SHRIMP RISOTTO \$30 Saffron broth, parmesiano cheese, chives, micro arugula

CHICKEN MARSALA \$25 Airline chicken breast, pomme puree, chicory

SEARED SALMON \$34 Miso glaze, mixed peppers, green onions, jasmine rice

STEAK FRITES \$40 12oz Creekstone NY Strip, shallot butter, sea salt, french fries

JUMBO LUMP CRAB CAKE \$32 Charred corn relish, remoulade

Sandwich served with french fries \$30

CHICKEN CLUB SANDWICH \$20 Sourdough, lettuce, tomato, bacon, avocado mix, egg, french fries

THIRD RAIL BURGER \$22 Third Rail sauce, sharp white cheddar cheese, lettuce, tomato, carnalized onions, pickle, french fries

CROQUE MADAME \$20 Sourdough, mornay, gruyere, black forest ham, egg, side salad

An automatic gratuity of 20% will be added to parties of 6 or more

Visit us online at TheThirdRailDC.com

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please see a member of the restaurant team. Nutrition information is derived and calculated with information provided by manufacturers, vendors, published resources, and/or the USDA Database for Standard Reference. Find additional nutritional information at hignutrition.com.

<u>SIDES</u>

POMME PUREE \$10 Sea salt

BROCCOLLI \$9 Garlic confit

ASPARAGUS \$9 Pan seared

FRENCH FRIES \$8 Sea salt

BREAKFAST Mon.-Fri. 6:30am-10:30am Sat. & Sun. 7:00am-11:00am

DINNER Nightly 5:00pm -10:00pm

<u>BAR</u> Sun.-Thurs. 5:00pm-10:00pm Fri. & Sat. 5:00pm-11:00pm