Dinner Menu
SERVED
TUESDAY-SATURDAY
AFTER 5:30PM

Mezze platter
Three dips of muhammara, labne, black bean hummus, served with raw vegetables, olives, and warm za’atar na’an

DUCK CONFIT
Corn succotash, apple-walnut salad, warm maple-bacon vinaigrette

Chicken & Lemongrass Dumpling
Onions, scallions, fish sauce, garlic

Tuna Tartare
Shiso leaf, pickled pineapple, shallots, chives, scallions

TUNA CRUDO
Chickpea/edamame puree, sweet potato, peanuts

MINI LAMB SKEWER
Thai chili, dates, cilantro, mint, labne, baby gem

Dim sum means ‘touch the heart’ in Chinese. The small portions were designed to merely touch the heart not sate the appetite.

GLOBAL STREET FOOD

HUMMUS
Crupyste chickpeas, paprika, served with warm za’atar na’an
$11

MEZZE PLATTER
Three dips of muhammara, labne, black bean hummus, served with raw vegetables, olives, and warm za’atar na’an
$15

SHISHITO PEPPERS
Blistered peppers with a chili garlic sauce
$14

MARINATED OLIVES
Roasted garlic, thyme, chili flake
$8

FRENCH SOUR CREAM & ONION DIP
Served with kettle cooked chips
$9

BELGIAN FRIES
Seasoned to perfection, served with garlic aioli
Add white truffle oil +2 | Add parmesan +2
$25

VENEZUELAN TEQUEÑOS
Queso blanco wrapped in dough, with a chili peanut dip
$15

INDIAN SAMosas
Vegetable filling and chickpeas, tamarind chutney drizzle
$15

SHRIMP CEVICHE VERDE
Chilled tomatillo lime broth, serrano pepper, tostones
$19

TOKYO CROQUETTES
Octopus, pickled ginger, bonito, nori, yuca, takoyaki sauce
$18

Filipino fried chicken
Sweet chili, adobo spice, Thai herbs, roasted banana ketchup
$19

MISO CAESAR SALAD
Shiitake ‘bacon’, zesty wonton chips, nori, sesame
$13

TAMARIND BBQ RIBS
DIY lettuce wrap, served with labne, chili, za’atar, dates, cilantro and Thai chili
$22

JAPANESE MEATBALLS
DIY lettuce wrap, served with kimchi, cucumber salad, peanuts
$22

KOREAN BURGER
Pork and beef patty, cucumber salad, daikon slaw, korean mayo, jalapeno
$28

CHICKEN MILANESA
Cassava breaded, tomato sauce, fontina cheese, mashed potatoes, truffle gravy
$26

DUCK CONFIT
Corn succotash, apple-walnut salad, warm maple-bacon vinaigrette
$20

VEGAN CHAUFa
Fried rice, baby bok choy, szechuan pepper, mushroom, zucchini, crispy eggplant, thai basil
$26

Asai CAULIFLOWER
Kimchi, green plantain puree, peanuts, coconut crust
$22

Like in most immigrant homes, nearly everything we serve is homemade.

HAPPY HOUR
TUES-SAT 3PM-7PM
ONLY FOR DINE-IN

THE COLUMN IS OUR SECRET INGREDIENT FOR THE HAPPIEST OF HOURS. CHEERS!

We have instituted a 5% wellness charge that helps provide critical benefits to our employees. These benefits include paid sick leave and health insurance. This charge does not replace a tip, so please do remember to tip our staff, as 100% of your tip goes to the team’s next paycheck.

A 20% gratuity is applied for parties of 6 or more. This charge, after tax, goes to increasing the wages of our employees to above the current minimum wage for all employees in DC. Tips are not expected, but always appreciated.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Food is prepared in a kitchen where cross-contamination could occur. Not all dietary restrictions may be accommodated.

We are a gastroadvocacy restaurant.

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CATERING AND PRIVATE EVENTS WITH A MISSION!
COCKTAILS

AMALFI SPRITZ  $14 | $10
Aperol + Sparkling + Fresh Fruit

IF MARGARITA  $16 | $10
Tequila + Orange + Lime + Strawberry

CORPSE REVIVER #2  $15 | $10
Gin + French Apricot + Absinthe + Bitters

LA LOUISIANE  $16
Rye + Sweet Vermouth + Herbal Liqueur + Absinthe + Bitters

CAIPIRINHA  $15 | $10
Cachaça + Lime + Sugar

MEZCAL NEGRONI  $15
Herbal Liqueur + Mezcal + Sweet Vermouth

PINÀ COLADA  $14 | $10
Rum + Pineapple Juice + Pandan + Coconut Milk + Lime

SINGAPORE SLING  $15 | $10
Gin + Pineapple Juice + Herbal Liqueur + Dry Curacao + Cherry Liqueur

SAKURA SOUR  $15 | $10
Gin + Sake + Japanese Whisky + Raspberry + Japanese Yuzu Bitters + Egg Whites

CARIBBEAN COLDBREW  $17
A twist on the Espresso Martini – Spiced Rum + Pineapple Rum + Coffee Liqueur + Ginger Snap + Espresso

GIN–TONIC  $15 | $10
London Dry Gin + Elderflower Tonic

BRANDY OLD FASHIONED  $12 | $10
Spanish Brandy + Sugar + Bitters

CLASSIC NEGRONI  $15 | $10
London Dry Gin + Italian Bitters + Aperitif + Italian Sweet Vermouth

WINES

CONCA D’ORO PROSECO BRUT ROSE  $48 | $42
Raboso, Glera, Prosecco Rosé DOC, Italy

1 + 1 = 3, CYGNUS CAVA BRUT NATURE RESERVA (NV)  $52 | $46
Xarel Lo, Macabeo, Parellada, DO Cava, Spain

BODEGAS CASA LA RAD, SOLARCE RIOJA ROSADO 2020  $48 | $42
Tempranillo, Graciano, Garnacha, Mazuelo, D.O.Ca Rioja, Spain

LIQUID GEOGRAPHY, MENCIA 2021  $40 | $36
Bierzo D.O., Spain

BODEGAS LA CAÑA, ALBARINO 2020  $52 | $46
Rías Baixas D.O., Spain

RANLEIGH, CHENIN BLANC 2022
Western Cape, South Africa

ZOLO, TORRONTES 2021
Mendoza, Argentina

ESSAY, SAUVIGNON BLANC 2021
Western Cape, South Africa

BENVENUTI, MALVASIA 2019
Etna, Sicilia

PACO & LOLA, ALBARIÑO 2021  $53
Rías Baixas D.O., Spain

VIÑA LAS PERDICES, MALBEC RESERVA 2016
Mendoza, Argentina

XILA, TERRA ALTA ORGANIC GARNACHA 2016
Catalonia D.O., Spain

KAVAKLIDERE, YAKUT 2019
Ozokouşu, Bogaçbile, Eastern Anatolia, Turkey

DOMAINE FRANCOIS VILLARD, SYRAH 2019
Côtes Du Rhône, France

CLOUDLINE, PINOT NOIR 2021
Willamette Valley, Oregon

CRU MONTPLAISIR, BORDEAUX SUPÉRIEUR 2019
Merlot, Cabernet Sauvignon, Cabernet Franc, Bordeaux A.O.C., France

SHU MI CELLARS, SAPERAVI 2014
Kashmir, Georgia

CORDERILLA DE LOS ANDES CAMBENERE 2019
Valle Del Cachapoal, Chile

MINT LIMENTANA  $6

PINEAPPLE MATCHA  $6

AGUA DE JAMAICA  $6

CAFÉ CALMA  hot or iced  $6

HOUSEMADE ICED TEA  $4

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RED SANGRIA HELADA  $11 | $9

WHITE SANGRIA HELADA  $11 | $9

DINNER MENU

COCKTAILS

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Xarel Lo, Macabeo, Parellada, DO Cava, Spain

ROSE

CHÂTEAU PEYRASSOL, RESERVE 2020  $65
Cinsault, Grenache, Côtes De Provence A.O.C., France

WHITE

MANTEL BLANCO, SAUVIGNON BLANC 2020  $48 | $42
Rueda D.O., Spain

TAMELLINI, GARGANEGA 2020  $45
D.O.C Soave DOC, Italy

CASTELO DO PAPA, GODELLO 2019  $56
Valdeorras D.O., Spain

JEAN–MARC BROCARD, CHARDONNAY 2019
Burgundy, France

ALBERT MANN, PINOT BLANC 2018  $64
Alsace, France

BEERS

LAV
Sofia, Lager 4.9%

PFANNER
Austria, Hard Cider 4%

POLAR
Venezuela, Pilsner 4.5%

MAHOU
Spain, Lager 5.5%

MAHOU IPA
Spain, Session India Pale Ale 4.5%

MODELO NEGRA
Mexico, Amber Lager 5.4%

SINGHA
Thailand, Lager 5%

ASAHI
Japan, Lager 5.2%

FRESH SQUEEZED
Usa, Island Pale Ale 6.4%

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Mexico, Amber Lager 5.4%

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Thailand, Lager 5%

ASAHI
Japan, Lager 5.2%

FRESH SQUEEZED
Usa, Island Pale Ale 6.4%

NON ALCOHOLICS

MINT LIMENTANA  $6

PINEAPPLE MATCHA  $6

AGUA DE JAMAICA  $6

CAFÉ CALMA  hot or iced  $6

HOUSEMADE ICED TEA  $4

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DESSERT

THE GLOBE
A chocolate lover’s dream, inspired by Planet Word’s Great Globe. It’s interactive – crack the chocolate orb to get to the chocolate mousse! Served on an almond pedestal and chocolate lava crumble
$15

TROPICAL BEIGNETS
French-Caribbean ricotta beignets, passion fruit cremeux, peach toffee, yellow peaches, vanilla ice cream, lemon zest
$15

ALFAJORES
Four of Buenos Aires’ special cookies. Round biscuits joined together with delightful dulce de leche
$10

AFFOGATO
Traditional Italian scoop of vanilla ice cream “drowned” in a shot of hot espresso | Decaf available
$10

AFTER DINNER DRINKS

ANGEL’S KISS MARTINI
Rum, Lustau PX Sherry, Cherry Rocher, Coconut Cream
$14

CHILLED CARAJILLO
Licor 43, Espresso
$14

SAN EMILIO PX LUSTAU
$14

PIERRE FERRAND 1840 1RE CRU COGNAC
$14