

open kitchen

Bistro • Events • Market

Open Kitchen Nibbles

- Charcuterie Selection du Jour 15
- Cheese Selection du Jour 12
- House Made Country Pate with Pickled Onion 10
- Katie's Marinated Olives (VE, GF) 4
- House Made Cornbread with Salted Honey Butter 4
Sharp White Cheddar, Sweet Corn, Chives
- House Pickled Summer Vegetables (VE, GF) 5

Starters and Sharing

- Moroccan Carrot Salad with Fried Chickpeas and Harissa Vinaigrette (VE, GF) 9
- Roasted Beet Salad with Blue Cheese Cream, Spiced Walnuts, Orange-Red Chile Vinaigrette (V, GF) 12
- Open Kitchen Market Green Salad with Shaved Summer Vegetables and Citronette (VE, GF) 8
- PEI Steamed Mussels du Jour with Garlic Croutons 15
- Soup du Jour 8
- House Made Mozzarella with Marinated Teardrop Tomatoes, Herb Salad and Cold-Pressed Olive Oil (V, GF) 12
- Blue Crab and Corn Fritters with Old Bay Remoulade and Jicama Slaw 12
- Scallop Ceviche with Mango, Cilantro, and Green Chile (GF, DF) 14

Entrees

- Pan-Roasted Rockfish (GF) 28**
Applewood Smoked Bacon Succotash, Parsley Coulis
- Crisp Roasted "Smart Chicken" Breast (GF) 21**
Quinoa Tabbouleh, Citrus Green Chile Emulsion
- Grilled Lamb Burger 17**
Smoked Blue Cheese, Red Onion Jam, Arugula, House Pickles
- Chatham Bay Codfish (GF) 28**
Southwest Ratatouille, Clam-Chorizo Broth
- Grilled Bison Hanger Steak (GF, DF) 25**
Russian Fingerling Potato Salad, Blistered Peppers, Chimichurri
- Summer Vegetable-Stuffed Poblano with Red Mole (GF, V) 17**
Adobo-Marinaded Pork Tenderloin (DF) 25
Campfire Beans, Wheatberries, Pickled Spanish Onion

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (VE) Vegan

Three-Course Prix Fixe Option \$45

Choose one item from Starters & Sharing, Entrees, and Sweets (not available with Chef's Specials).
Tax & gratuity additional.

Open Kitchen sources all ingredients as local and sustainable as possible; we are a proud recipient of the Snail of Approval from Slow Food DC. We appreciate your patience as our menu items are prepared to order and made by hand.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. The asterisked items are served raw or undercooked or may contain raw or undercooked ingredients.* Our culinary community produces dishes that include peanuts, tree nuts, cow's milk, egg, wheat, soy, fish, shellfish and gluten. Please inform your server if you have any food allergies.

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Sweets

Flourless Mexican Chocolate Torte with Summer Cherries and Salted Caramel (GF) 9
Goat Cheese Cheesecake with Agro-Dolce Peaches and Black Pepper Honey 9
Buttermilk Shortcake with Brown Butter Apricots, Lavender Whipped Cream and Blackberries 9
Almond Milk Panna Cotta with Mixed Berry Compote and Almond Brittle (GF option) 9
Locally Made Ice Cream (GF) and Sorbet (GF, DF) with House Made Meringue Cookies 9

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (VE) Vegan

Young Appetites

(ages 12 & under only)

Served with a side of your choice and kid-sized beverage.

Grilled Chicken Tenders (GF, DF-depending on sides chosen) 7
Crispy Fish Sticks (GF, DF-depending on sides chosen) 7
Mac & Cheese 7

Hot Teas

Two Leaves & A Bud, 4.5/pot

Black Tea: Assam Breakfast*

Green Tea: Jasmine Petal

Red Tea: African Sunset*

Somali Tea, 5/pot

Asal Chai: Cardamom, cinnamon

*Organic Selections

Pearl Fine Teas, 5/pot

Classic Earl Grey Tea*

Counting Sheep Herbal Tea

Darjeeling Black Tea*

Dragonwell Green Tea*

Coffee Bar

Dripped Coffee 3.5

Kitchen Espresso

Single 3.5 Double 4.5

Kitchen Latte 5

Espresso, 2/3 steamed milk, 1/3 foam

Kitchen Cappuccino 5

Espresso, 1/3 steamed milk, 2/3 foam

Kitchen Mocha 5

Espresso, steamed milk, chocolate syrup,
whipped cream

Kitchen Hot Chocolate 4

Served with whipped cream

Beers

Ask your server for our
current selection of beers.

Spirited Wine Cocktails

Agave Wine Margarita 6

Vinajito 6

BL Mary Vineyard 6

Mimosa 6



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