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## A FEW THINGS TO TRY

- wood fired BREAD** –olive oil, seasoned butter 8
- SUNCHOKE volute** –hazelnuts, pickled mustard seeds, gremolata 12
- wood fired OYSTERS** –tequila chili butter, oyster crackers 21
- LAMB stuffed pita** –tahini, herb salad, lemon 19
- TUNA sashimi** –capers, lemon oil, toasted nori 20
- gem LETTUCE salad** –focaccia croutons, tête de moine, anchovy vinaigrette 17
- rainbow CARROTS** –smoked whipped feta, dill, pickled shallots 15

## MAINS

- ricotta DUMPLINGS** –english peas, fiddleheads, nettle coulis 18
- clams with saffron SPAGHETTI** –garlic, chili flakes, parsley 21
- grilled CHICKEN paillard** –cucumber, sunchokes, olives, mint cream 24
- SALMON burger** –remoulade, shaved lettuce, potato chips 21
- mushroom RISOTTO** –parmesan reggiano, pea tendrils, red wine jus 22
- STEAK au poivre** –hanger, frites, salad 29

## SOMETHING SWEET

- key lime PIE** –graham cracker crust, meringue, candied ginger 12
- tiramisu soft ICE CREAM** –mascarpone, coffee lady fingers, coco dust 12
- bittersweet chocolate MOUSSE** –coffee dacquoise, preserved berry compote 12

## SIMPLE LUNCH

2 course menu plus a beverage  
29 per person

### SPECIALTY DRINKS

Cucumber Mint Cooler  
Pineapple Mint Fresca • Iced Oat Milk Latte

### CLASSICS

Ice Tea • Fresh Lemonade • Arnold Palmer

### WINES +6

Taking Root Sauvignon Blanc • Mont Gravet Rose  
Chateau Vartely Reserve Cabernet

### COCKTAILS +6

Seasonal Margarita • Ultimate G&T

### CHOICE OF

#### Sunchoke Volute

*hazelnuts, pickled mustard seeds, gremolata*

#### Gem Lettuce Salad

*focaccia croutons, tête de moine, anchovy vinaigrette*

### CHOICE OF

#### Grilled Chicken Paillard

*cucumber, honey, sunchokes, olives, mint cream*

#### Salmon Burger

*with potato bun, remoulade, shaved lettuce, potato chips*

#### Mushroom Risotto

*parmesan reggiano, pea tendrils, red wine jus*