



## DINNER MENU

### STARTERS + SHARED PLATES

- wood-fired BREAD** olive oil, seasoned butter 9
- fire-roasted PUMPKIN SOUP** nutmeg crème fraîche, candied pumpkin seeds, crispy sage 14
- wood-fired matheson OYSTERS** tequila chili butter, spiced oyster crackers, charred lemon 23
- salmon TARTARE** toasted sesame, scallions, sambal 19
- seared ahi tuna TATAKI** ponzu, lime, wasabi, avocado 22
- clams + saffron SPAGHETTI** garlic, chili flakes, parsley 23
- lamb stuffed PITA** braised lamb shoulder, pickles, dilly tzatziki 20
- west coast TEMPURA squash blossom** sour cherry mole, chevre, cantaloupe mostarda 17
- roasted CAULIFLOWER salad** pomegranates, tahini, pickled shallots 21
- arugula SALAD** green goddess, radish, almonds, parmesana 17
- roasted winter VEGETABLES** honey miso, rosemary chimichurri, walnuts 16
- potato GNOCCHI + chanterelle mushrooms** dashi, butternut squash, chestnuts 25

### MAIN COURSES

- champagne + mushroom RISOTTO** grana padano, curly scallions, forest mushrooms 21
- crispy leg of DUCK confit** wood fired carrots, hazelnut dukha, hot honey glaze, whipped feta 29
- bbq-grilled SWORDFISH** creamed hominy, heirloom tomatoes, carolina bbq 34
- pan-roasted sea SCALLOPS** asparagus, romesco sauce, almond gremolata 38
- pan-seared rainbow TROUT fillet** eggplant caponata, garlic labneh, black olive vinaigrette 29
- roasted CHICKEN breast** spring onions, steamed rice, english pea soubise 33
- crispy turnip SCHNITZEL** marsala onions, pickled peppers, caper lemon beurre blanc 24
- smash BURGER** dill pickles, mac sauce, cheddar cheese 25

### SOMETHING SWEET

- granny smith APPLE CRISP** vanilla ice cream, pecan streusel, rum caramel 14
- chocolate POT DE CREME** toasted hazelnuts, whipped crème fraîche 13
- key lime PIE** meringue, dried lime 13

As a way to offset rising costs associated with the restaurant, we are adding a 3% surcharge to all checks. This is not to replace employee tips.

OPAL RESTAURATEURS:  
Chef Colin McClimans & Danilo Simic

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



## CRAFT BEERS

- Atlas** –8  
SPECIAL LAGER
- Sierra Nevada** –9  
HAZY IPA
- Bells Brewery** –8  
AMBER ALE
- DC Brau** –8  
PILSNER
- Founders Brewery** –9  
PORTER
- Flying Dog Snake Dog** –9  
IPA
- Allagash White** –8  
WHEAT BEER

## NON-ALCOHOLIC DRINKS

- Berry Sparkler** –9  
berry, basil, lemon, ginger beer
- Cucumber Lime Soda** –9  
cucumber cordial, lime, seltzer
- 0% Espresso Martini** –9  
cold brew, agave, orange essence

## COCKTAILS



**Seasonal Margarita** –15

**Ultimate Margarita** –14  
100% agave tequila, agave, lime,  
triple sec, black salt



**Apple Fiesta** –16  
reposado tequila, lime, apple cider  
reduction, cinnamon essence



**Espresso Martini** –16  
vodka, licor 43, cold brew,  
orange essence



**Gin Loves Grapefruit** –15  
gin, citrus thyme syrup, lemon,  
fresh grapefruit



**Sazerac + Smoke** –17  
rye, cognac, luxardo cherry, smoke  
angostura bitters, orange bitters



**Triple B** –15  
bourbon, rye, berry basil syrup,  
angostura bitters, basil, lime



**Opal G + T** –15  
cucumber infused gin, elderflower tree  
fever tonic, rose water, citrus essence



**Upside Down G&S** –16  
gin, strawberry, fresh lime,  
floral essence, lime foam



**Cucumber + Mezcal** –16  
spicy mezcal, cucumber cordial,  
lime, rose water



**Tropical Storm #3** –16  
cachaca, lime, coconut,  
pineapple, habanero bitters

## WINE BY THE GLASS

### WHITE

- Taking Root, Sauvignon Blanc** –12  
Moldova
- Brigantello, Delle Venezie  
Pinot Grigio** –14  
Veneti, Italy
- Ancient Peaks, Chardonnay** –15  
Paso Robles, California
- Velenosi, Colli Aprutini,  
Pecorino Prope** –15  
Abruzzo, Italy
- Prosper Maufoux Bourgogne,  
Chardonnay** –16  
Burgundy, France
- Chateau Gâillac, Rose** –12  
Gaillac, France
- Heinz Eifel Riesling** –14  
Mosel, Germany

### SPARKLING

- Simonet Blanc de Blanc** –12  
Loire Valley, France
- Poggio Costa Prosecco Brut** –13  
Italy
- Maison Salazar Brut Rosé** –14  
Languedoc Roussillon, France

### RED

- Annabella, Cabernet Sauvignon** –18  
Napa Valley, California
- Chateau Vartely Reserve,  
Cabernet Sauvignon** –12  
Moldova
- Villa Maria, Pinot Noir** –14  
Marlborough, New Zealand
- High Note, Malbec** –14  
Mendoza, Argentina
- Vajra Rosso Langhe** –14  
Piedmont's Italy
- Chateau Loumelat, Bordeaux** –15  
France
- A. Berthet Rayne Côtes du Rhône** –15  
Rhône Valley, France