



## LUNCH MENU

### SIMPLE LUNCH

Two course menu plus a beverage—29 per person

#### TWO COURSE MENU

1ST COURSE

##### heirloom carrot + ginger SOUP

*toasted buckwheat, lime yogurt, carrot tops*

##### carolina SHRIMP + GRITS

*hot sauce vinaigrette, celery salad*

##### gem lettuce SALAD

*croutons, tête de moine, anchovy vinaigrette*

2ND COURSE

##### grilled CHICKEN paillard

*cucumber, sunchokes, olives, mint*

##### LAMB stuffed pita

*tzatziki, lemon, choice of chips or salad*

##### SALMON burger

*remoulade, shaved lettuce, choice of chips or salad*

##### mushroom RISOTTO

*parmesan reggiano, pea tendrils, red wine jus*

#### SPECIALTY DRINKS + CLASSICS

- Choice of • Cucumber Mint Cooler  
• Pineapple Mint Fresca • Arnold Palmer  
• Iced Oat Milk Latte • Ice Tea  
• Fresh Lemonade

#### FROM THE BAR

COCKTAILS +6

Bloody Mary • Traditional Mimosa

WINES +6

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

#### SHARED PLATES

**wood fired BREAD** *olive oil, seasoned butter* 9

**wood fired OYSTERS** *tequila chili butter, oyster crackers* 23

**heirloom carrot + ginger SOUP** *buckwheat, lime yogurt, carrot top* 14

**TUNA sashimi** *capers, lemon oil, toasted nori* 21

**gem lettuce SALAD** *croutons, tête de moine, anchovy vinaigrette* 17

**heirloom CARROTS** *whipped feta, hazelnut dukkah, pickled shallots* 15

**carolina SHRIMP + GRITS** *hot sauce vinaigrette, celery salad* 20

#### MAIN COURSES

**rainbow TROUT** *pickled squash, celery root puree, hazelnut butter* 28

**LAMB stuffed pita** *tzatziki, lemon, choice of chips or salad* 19

**clams with saffron SPAGHETTI** *garlic, chili flakes, parsley* 22

**grilled CHICKEN paillard** *cucumber, sunchokes, olives, mint* 26

**SALMON burger** *remoulade, shaved lettuce, potato chips* 22

**mushroom RISOTTO** *parmesan reggiano, pea tendrils, red wine jus* 23

**grilled hanger STEAK** *lemon butter, marble potatoes, tomatoes* 30

#### SOMETHING SWEET

**key lime PIE** *graham cracker crust, toasted meringue* 12

**pumpkin soft serve ICE CREAM** *butterscotch chocolate chips* 12

**TIRAMISU + creme anglaise** *coffee soaked lady fingers,  
coco powder, mascarpone mousse* 12

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

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## COCKTAILS

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### Ultimate Margarita –13

100% agave tequila, agave, lime, triple sec, black salt

### Seasonal Margarita –14



### Marcus's Caipirinha –14

cachacha, mandarins, lime juice, mint



### Espresso Martini –15

vodka, licor 43, cold brew, orange essence



### Gin Loves Grapefruit –13

gin, citrus thyme syrup, lemon, fresh grapefruit



### Triple B –15

bourbon, rye, berry basil syrup, angostura bitters, basil, lime



### Opal G&T –14

cucumber infused gin, rose water, fever tree tonic, citrus essence



### Sazerac + Smoke –17

rye, cognac, luxardo cherry, smoke angostura bitters, orange bitters



### Cucumber + Mezcal –15

spicy mezcal, cucumber cordial, lime, rose water



### Flaming Apple Fiesta –13

reposado tequila, apple cider reduction, lime, cinnamon essence

## WINE BY THE GLASS

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### WHITE

#### Taking Root, Sauvignon Blanc –12

Moldova

#### Brigantello, Delle Venezie

#### Pinot Grigio –14

Veneti, Italy

#### Ancient Peaks, Chardonnay –14

Paso Robles, California

#### Velenosi, Colli Aprutini,

#### Pecorino Prope –14

Abruzzo, Italy

#### Prosper Maufoux Bourgogne,

#### Chardonnay –16

Burgundy, France

#### Mont Gravet, Rose –12

Languedoc Roussillon, France

#### Karl-Josef, Piespoter Michelsberg

#### Riesling Kabinett –12

Mosel, Germany

### RED

#### Annabella, Cabernet Sauvignon –16

Napa Valley, California

#### Chateau Vartely Reserve,

#### Cabernet Sauvignon –12

Moldova

#### Villa Maria, Pinot Noir –14

Marlborough, New Zealand

#### High Note, Malbec –13

Mendoza, Argentina

#### Vajra Rosso Langhe –13

Piedmont's Italy

#### Chateau Loumelat, Bordeaux –13

France

#### Côtes du Rhône Rouge –13

Rhône Valley, France

### SPARKLING

#### Simonet Blanc de Blanc –12

Loire Valley, France

#### Poggio Costa Prosecco Brut –12

Italy

#### Maison Salazar Brut Rosé –12

Languedoc Roussillon, France

## CRAFT BEERS

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#### Narragansett Lager –6

Narragansett Brewing Company, LAGER

#### Crooked Crab –8

Haze for Days, HAZY IPA

#### Silver Branch –8

WHEAT Cloud 9

#### Thick N Thin –8

Day Sauce PILSNER

#### Black Flag –9

VANILA PORTER

#### Calvert –7

In My 64, WEST COAST IPA

## DRINKS Non-Alcoholic

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#### Berry Sparkler –7

berry, basil, lemon, ginger beer

#### Cucumber Lime Soda –7

cucumber cordial, lime, seltzer

#### 0% Espresso Martini –7

cold brew, agave, orange essence