



LUNCH MENU

APPETIZERS

- Spinach Artichoke Dip**, with pita bread— \$12
- Fry Bread Taco**, Avocado puree, braised beef short rib, red onion, feta cheese, cilantro, chipotle crema— \$10
- Sourdough Toast**, pistachio butter, smoked salmon, artichokes, pickled red onion, dill, creme fraiche— \$10
- House Fries**, smoked paprika ketchup, tahini mustard, sriracha mayo, horseradish kale aioli— \$8
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SALADS

- Braised Beet Salad**, lemon yogurt, candied pecans, figs, honey drizzle, pea shoots, lime and cilantro vin— \$12
- Foxhall Nicoise Salad**, watercress, fingerling potatoes, radish, waxy egg, red pepper, tomato, black garlic vinaigrette, tuna— \$16
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ENTREES

- Honey Roasted Half Chicken**, sweet potato waffle, oregano & black pepper syrup, peach chutney— \$17
- Beer Battered Fish & Chips**, cod, cole slaw, smoked mayo, green goddess tartar— \$16

SANDWICHES

- The Foxhall Burger**, blueberry habanero BBQ, sharp white cheddar, boston bibb, bacon— \$16
- Hot Fried Chicken Sandwich**, pimento cheese, chow chow relish, chili oil— \$14
- The New Reuben**, country ham, pickled red cabbage, gruyere cheese, white BBQ sauce, rye bread— \$15
- The Sweetwater Burger**, salmon croquette, lime aioli, dill pesto, cole slaw— \$16
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COCKTAILS

- Moscow Mule** — \$10
Vodka & Ginger Beer with a Lime
- Old Fashioned** — \$11
Sugar, Angostura Bitters, Fresh Orange & cherry, Virgil Kaine Rye
- French Martini** — \$12
Grey Goose Vodka, Chambord & Pineapple Juice
- The Foxhall Cup** — \$12
Woodville Bourbon, Pineapple Juice & Prosecco
- Lakeside** — \$12
Old 4th Gin, St. Germaine, simple syrup and lemon juice

Prices do not include applicable taxes

20% gratuity added to all checks

Consumption of undercooked foods may result in severe illness