



matchbox®

dc restaurant week lunch menu

20 per person | exclusive of tax and gratuity

first course

caesar salad gs

romaine | grana padano | garlic butter croutons

2 tuna taco

guacamole | sriracha mayo

simple salad gs

cherries | tomatoes | red onions | grana padano | white balsamic vinaigrette

hot artichoke + spinach dip gs

mozz, roasted garlic, tortilla chips

second course

bistro burger*

pickles | tomatoes | tillamook cheddar | comeback sauce

blackened chicken + kale bowl

kale | herby farro | tomatoes | carrots | avocado | mango vinaigrette

bbq shrimp kale bowl

sweet chili bbq | kale | quinoa | corn | tomatoes | avocado | honey mustard vinaigrette

chicken and waffles

crispy chicken tenders | sausage gravy | maple syrup

lobster roll | supplement 8

third course

cheesecake

new york style | whipped cream | raspberry sauce

banana split

vanilla ice cream | salted caramel chocolate sauce | raspberry sauce | candied pecans

social hour pairing

jalapeño cucumber margarita (spicy)

house-infused jalapeño tequila | patrón citrónge | cucumber 10

patio pounder

house-infused watermelon vodka | lemon juice | simple syrup | and fresh muddled watermelon 10



matchbox®

dc restaurant week dinner menu

35 per person | exclusive of tax and gratuity

first course

caesar salad gs

romaine | grana padano | garlic butter croutons

spicy tuna tartare tacos*

guacamole | sriracha mayo

simple salad gs

cherries | tomatoes | red onions | grana padano | white balsamic vinaigrette

hot artichoke + spinach dip gs

mozz, roasted garlic, tortilla chips

second course

chimichurri steak frites*

grilled flat iron | felipe's chimichurri | parmesan french fries

honey orange glazed salmon*

cauliflower 'risotto' | arugula | cherries | caramelized cauliflower

crispy half chicken

asparagus | crispy red potatoes | fresno pepper vinegar

crab cake entrée | supplement 8

third course

3 donut

powdered sugar | raspberry sauce | chocolate sauce

cheesecake

new york style | whipped cream | raspberry sauce

wine pairings

9 oz pours

La Crema pinot noir | 10

La Crema chardonnay | 10

*consuming raw or undercooked meats | poultry | seafood | shellfish | or eggs may increase your risk of foodborne illness. **gs** gluten sensitive - these dishes can be prepared gluten-sensitive