

CHAR BAR

SALADS All salads are GF

Char Bar House Salad \$19
Grilled Chicken Breast, Mixed Lettuces, Sliced Cucumber and Carrot, Oven-Dried Tomato, Fresh Herb Vinaigrette

The Shafner \$16
Hearts of Palm, Avocado, Mixed Lettuces, Red Pepper, Chickpeas, Shaved Carrot, Oven-Dried Tomato, Homemade Ranch

The Shemtov \$23
Grilled Bistro Steak, Mixed Lettuces, Sliced Cucumber and Carrot, Avocado, Oven-Dried Tomato, Fresh Herb Vinaigrette

The Jamie \$17
Marinated Portobello Mushroom, Grilled Red Onion, Zucchini, and Squash, Roasted Red Pepper, Mixed Lettuces, Fresh Herb Vinaigrette

BBQ Ranch Smoke House \$21
Pastrami, Turkey, and Corned Beef, Avocado, Cucumber and Carrot, Oven-Dried Tomato, Mixed Lettuces, BBQ Ranch Dressing

SIDES All sides are GF

\$6 each

Homemade French Fries

Tri-Color Roasted Potatoes

Spanish Rice & Black Beans

Coleslaw

Asian Slaw

Grilled Vegetables

Nice Little Salad

DESSERTS

Molten Chocolate Truffles \$9

Chocolate Lava Cake \$9

Apple Tart \$9

Ice Cream Cookie Sandwich \$9

Chocolate Chip Cookies \$5

Big Bowl of Ice Cream \$9

Tower of David \$18

Ice Cream Sandwich, two rich Brownies, topped with a Molten Chocolate Truffle, drizzled with Chocolate and Strawberry Sauce

GF = No gluten ingredients

AN 18% GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 OR MORE

Food code requires us to inform you that consuming raw or undercooked meats or seafood may increase your risk of food borne illnesses

APPETIZERS

Onion Rings & Zucchini Chips \$10
Spiced Remoulade

Panko Chicken Tenders \$13
Boom Boom Spicy Mayo

Twice-Cooked Chicken Wings \$12
Choice of House BBQ Sauce, Buffalo, Boom Boom Spicy Mayo, Asian Zinger

Duck Wing Lollypops GF \$19

Garlic Candy Sauce
Mom's Chicken Noodle Soup \$10
Aromatic Vegetables

Blistered Edamame \$10
Asian Slaw, Asian Zinger

Traditional Hummus Plate \$11
Israeli Salad, Toasted Flatbread

Brisket Nachos \$17

Homemade Tortilla Chips with BBQ pulled Brisket, Guacamole, Pico de Gallo, Spicy Mayo, and House BBQ Sauce

BURGERS & SLIDERS Served on a Brioche Bun with Fries Add non-dairy cheese \$2

Char Burger \$17

The Classic Burger with Caramelized Onion, Lettuce, Tomato, Pickle

Western Burger \$20

Pastrami, Sauteed Mushrooms, Caramelized Onion, Lettuce, Tomato, Pickle

Hickory Burger \$20

Brisket, House BBQ Sauce, Lettuce, Tomato, Pickle, topped with an Onion Ring

Char Bar Sliders \$17

Three Burger Sliders, topped with a slice of Pickle

Brisket Sliders \$19

Three Brisket Sliders, topped with a slice of Pickle

Parisian Salmon Burger \$17

Fresh Ground Salmon, Lettuce, Tomato, Pickle, Spiced Remoulade, served with Salad

Falafel Burger \$15

Hummus, Israeli Salad, Grilled Red Onion, Boom Boom Spicy Mayo

SANDWICHES Served with Fries Add non-dairy cheese \$2

Steve's Steak Sub \$23

Bistro Steak with Peppers and Onions, on a Toasted Sub Roll

The New Yorker \$21

Sliced Corned Beef and Pastrami, Russian Dressing, Coleslaw, on Toasted Rye

The 5th Avenue \$20

Hot Pastrami, Mushrooms, Caramelized Onions, Mustard, on a Toasted Sub Roll

The Lamar 2.0 \$19

Grilled Chicken Breast, Asian Slaw, on a Brioche Bun

The Brisket \$19

Pulled BBQ Brisket, Coleslaw, topped with an Onion Ring, on a Brioche Bun

Veggie Heaven \$15

Marinated Portobello Mushroom, Grilled Vegetables, Lettuce, Pickle, Spiced Remoulade, on a Brioche Bun

ENTRÉES

Jonathan's Ribeye GF \$48

Tri-Color Roasted Potatoes, Grilled Vegetables, House BBQ Sauce

Signature Prime Rib GF \$54

Tri-Color Roasted Potatoes, Wilted Spinach, Natural Jus

Brisket Tacos GF \$27

Three Tacos with BBQ Brisket, Spanish Rice & Black Beans, Pico De Gallo, Guacamole

Stuffed Chicken Breast GF \$26

Stuffed with Spinach & Carrot, with Tri-Color Roasted Potatoes, Roasted Garlic Sauce

Pan-Seared Salmon GF \$35

Fresh Salmon Fillet, served with Rice and a Nice Little Salad

Pappardelle Bolognese \$27

Homemade Fresh Pasta, Red Wine and Beef Sauce with Aromatic Vegetables

Pasta Primavera \$25

Homemade Fresh Pasta, Zucchini, Yellow Squash, Red Onion, Carrot, drizzled with Olive Oil

Chef's Mixed Grill \$135

Herb Panko-Crusted Lamb Chops, Homemade Merguez Sausage, Braised Beef Croquettes, Tender Ribeye, Grilled Vegetables, Tri-Color Roasted Potatoes



2142 L Street NW, Washington, DC
202-785-4314 | www.CharBarDC.com