

# CHAR BAR

## SALADS

- Char Bar House Salad** **GF** \$19  
Grilled Chicken Breast, Mixed Lettuces, Sliced Cucumber and Carrot, Oven-Dried Tomato, Fresh Herb Vinaigrette
- The Shafner** **GF** \$17  
Hearts of Palm, Avocado, Mixed Lettuces, Red Pepper, Chickpeas, Cucumber and Carrot, Oven-Dried Tomato, Homemade Ranch
- The Shemtov** **GF** \$23  
Grilled Bistro Steak, Mixed Lettuces, Sliced Cucumber and Carrot, Avocado, Oven-Dried Tomato, Fresh Herb Vinaigrette
- The Washingtonian** **GF** \$17  
Warm Honey Roasted Vegetables, Mixed Lettuces, Truffle Garlic Aioli
- Angel's BBQ Ranch Salad** \$21  
Chopped Pastrami, Turkey, and Corned Beef, Avocado, Red Onion, Cucumber and Carrot, on a bed of Romaine, Homemade Croutons, BBQ Ranch Dressing

## SIDES \$6 Each All sides are **GF**

- Hand-Cut French Fries**
- Mashed Potatoes**
- Spanish Rice & Beans**
- Coleslaw**
- Grilled Vegetables**
- Nice Little Salad**

## DESSERTS

- Chocolate Lava Cake** \$9
- Chocolate Chip Cookies** \$5
- Bourbon Street Beignets** \$9  
Sugar Coated Fried Dough with Orange Strawberry Sauce
- Homemade Ice Cream -** \$9  
Vanilla Bean, Chocolate, or Orange Honey Sorbet

### Sundae, Monday & Tuesday \$18

Pastry Bowl Filled with Cookie & Brownie Bites, Beignets, topped with Vanilla Bean Ice Cream, Whipped Cream, Strawberry Drizzle

**GF** = No gluten ingredients

A 20% 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 & Scallion Tempura** \$10  
Spiced Remoulade
- Panko Chicken Tenders** \$14  
Boom Boom Spicy Mayo
- Twice-Cooked Chicken Wings** **GF** \$12  
Choice of House BBQ Sauce, Buffalo, or Boom Boom Spicy Mayo
- Duck Wing Lollypops** **GF** \$19  
Garlic Candy Sauce
- Traditional Hummus Plate** \$11  
Israeli Salad, Toasted Flatbread
- Mom's Matzah Ball Soup** \$10
- Butternut Squash Soup** **GF** \$10

### Brisket Nachos **GF** \$19

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** \$18  
The Classic Burger with Caramelized Onion, Lettuce, Tomato, Pickle
- Western Burger** \$21  
Topped with Pastrami, Sauteed Mushrooms, Caramelized Onion, Lettuce, Tomato, Pickle
- Hickory Burger** \$21  
Topped with Brisket, House BBQ Sauce, Lettuce, Tomato, Pickle, and an Onion Ring
- Cali Burger** \$20  
Topped with Avocado, Grilled Squash, Lettuce, Tomato, Pickle, Garlic Truffle Aioli
- Char Bar Sliders** \$18  
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** \$21  
Hot Pastrami, Mushrooms, Caramelized Onions, Mustard, on a Toasted Sub Roll
- The Lamar 2.1** \$19  
Grilled Chicken Breast, Lettuce, Tomato, Garlic Truffle Aioli, 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

- Signature Prime Rib** **GF** \$54  
Mashed Potatoes, Grilled Vegetables, House BBQ Sauce
- Jonathan's Ribeye** **GF** \$49  
Hand-Cut French Fries, Nice Little Salad, Garlic Truffle Aioli
- Friedlander's Steak Fajitas** **GF** \$28  
Latin Marinated Steak, Sauteed Onions, Peppers, & Tomatoes, Corn Tortillas, Spanish Rice and Beans, Pico de Gallo, Guacamole
- Cantonese Chicken Stir-Fry** \$26  
Crispy Pastry Shell, Asian Stir Fry Chicken and Vegetables, Rice, Toasted Sesame
- Pappardelle Bolognese** \$26  
Homemade Fresh Pasta, Red Wine and Beef Sauce with Aromatic Vegetables
- Pasta Primavera** \$24  
Homemade Fresh Pasta, Zucchini, Yellow Squash, Red Onion, Carrot, drizzled with Olive Oil
- North Atlantic Salmon Fillet** **GF** \$35  
Blackened or Pan-Seared, served with Spanish Rice, Salsa Fresca, Guacamole, and Lemon

### GW Mixed Grill \$135

Herb Panko-Crusted Lamb Chops, Homemade Merguez Sausage Patties, Grilled Chicken Asada, Tender Ribeye, Grilled Vegetables, Hand-Cut French Fries

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