



ROOM 11 | 3234 11TH STREET NW, WASHINGTON, DC 20010 | 202.332.3234 | www.room11dc.com

MEAT & CHEESE

CHEESE

Fromager d'Affinois (cow/France)
 Cave Aged Gruyère (cow/Switzerland)
 Idiazabal (sheep/Spain)
 Mimolette (cow/France)
 Gouda (goat/Holland)
 Petit Frere (cow/WI)
 Cherry Glen Farms Monocacy Ash (goat/MD)
 Cashel Blue (cow/Ireland)
 Grayson (cow/VA)

SALAME & CURED MEATS

Salame Gentile (Fra'Mani/CA)
 Finocchiona (Molinari/CA)
 Barolo Salami (Creminelli/WA)
 Chorizo (Palacios/Spain)
 Prosciutto (La Quercia/IA)
 Speck (Recla/Italy)
 Apple Wood Smoked Trout (NC)
 Rabbit Paté w/Prunes & Figs . . (Fabrique Délices/CA)

EACH 5
 SELECT THREE of the above 13

OLIVES & NUTS

House Marinated (Spain/DC) 3
 Castelvetro (Italy) 3
 Sun Cured Black (Morocco) 3
 Marcona almonds (Spain) 4

SMALL PLATES

SPECIALS

See chalkboard or ask server

HALOUMI

Fried Haloumi cheese * (sheep/Cyprus) 7

PANINI

Sharp white cheddar, fresh mozzarella,
 raclette and shallot, served with a
 small house salad *. 9
 Add any of the above salame or cured meat . . . 2

SALADS

HOUSE SALAD

Fresh mixed greens, pive,
 pine nuts */ ** 6

MARKET SALAD

See chalkboard or ask server

RISOTTO

Fresh asparagus and mint risotto */ ** 9

PASTA

Rigatoni with pancetta, porcini mushroom,
 tomato and fresh ricotta 10

SOUPS

SOUP OF THE DAY

See chalkboard or ask server

SALAD NIÇOISE

Salad Niçoise with white anchovies 12

"THAI" BEEF SALAD

Lemongrass braised shorts ribs with
 cabbage, peanuts, cilantro. 12

DESSERTS

GOAT CHEESECAKE

Honey goat cheesecake,
 lavender strawberries, cookie crumb 6

FINANCIER

Hazelnut grapefruit brown butter cake 6

POT DE CREME

Chocolate ancho chili pot de creme,
 espresso shortbread. 6

OLIVE OIL CAKE

Lemon olive oil cake, raspberries 7

PAVLOVA

Baked meringue, seasonal fruit 7

COOKIE / CUPCAKE OF THE DAY

see chalkboard or ask server

LAMB CUTLETS

Spring lamb cutlets, with
 fresh mint chatni and raita 12

* Vegetarian
 ** Vegan option available. Please inform server
 when ordering.

We strive to uphold sustainable and humane practices.
 Where possible we source local, organic and responsible
 products.

We reserve the right to add an 18% gratuity to parties of
 6 or more.

BAR HOURS

SUNDAY-THURSDAY: 5pm - 1am
 FRIDAY-SATURDAY: 5pm - 2am

KITCHEN HOURS

SUNDAY-THURSDAY: 5pm - 11pm
 FRIDAY-SATURDAY: 5pm - Midnight

Gift certificates are available in denominations of \$25.
 Find us on Twitter and Facebook!



ROOM 11 | 3234 11TH STREET NW, WASHINGTON, DC 20010 | 202.332.3234 | www.room11dc.com

RED WINE

CHÂTEAU LE BRULE MÉDOC Bordeaux, France 2006	9/33
BRICCOTONDO PIEMONTE BARBERA Italy 2008	10/36
CHÂTEAU BIANCA PINOT NOIR Willamette Valley, Oregon 2008	12/42
CAMPO DE LUZ OLD VINES GRENACHE Cariñena, Spain 2008	6/24
TERRA ROSA MALBEC Mendoza, Argentina 2007	9/33
TERRA ANDINA CARMENÈRE Valle Central, Chile 2009	7/27
DOMAINE GUITON FELIX DIFFÉRENCE MERLOT/SYRAH VDP De La Drôme, France 2008	8/30
FOXGLOVE CABERNET SAUVIGNON Paso Robles, CA 2007	10/36
GOTHAM SHIRAZ McLaren Vale, Australia 2008	10/36

ROSÉ WINE

VIÑA HERMINIA GARNACHA ROSÉ Rioja, Spain 2009	8/30
--	------

WHITE WINE

LA CALA VERMENTINO DI SARDEGNA Italy 2008	9/33
CASA DE CAMPO TORRONTES Mendoza, Argentina 2009	6/24
VALDELAINOS VERDEJO Rueda, Spain 2009	9/33
CHÂTEAU LA ROCHE SAINT JEAN SAUVIGNON BLANC Bordeaux, France 2009	7/27
LOCKWOOD VINEYARD CHARDONNAY Monterey, California 2008	8/30
WILLAMETTE VALLEY VINEYARDS PINOT GRIS Willamette Valley, Oregon 2008	12/42
ALLEGRIINI SOAVE Italy 2008	8/30
ESSENCE RIESLING Mosel, Germany 2007	9/33

SPARKLING WINE

SEGURA VIUDAS BRUT RESERVA CAVA Penedes, Spain NV	6/24
NOVOCENTO DEMI SEC Mendoza, Argentina	8/30
CONDE DE SUBIRATS CAVA BRUT ROSÉ Sant Sadurni d'Anoia, Spain NV	9/33

FORTIFIED & DESSERT WINE

TORO ALBALÁ FINO ELECTRICO SHERRY	6
LA GITANA MANZANILLA SHERRY	7
SELAKS ICE WINE, Marlborough, New Zealand 2006	10
BOUQUET DES DENTELLES, Muscat de Beaumes de Venise, France 2006	9
CHÂTEAU SAHUC LÈS TOUR SAUTERNES, France 2005	12
WARRE'S WHITE PORT	6
SEPPELTSFIELD PARA GRAND TAWNY PORT, Barossa Valley, Australia NV	12
DOW'S LATE BOTTLED VINTAGE PORT 2004	8
BROADBENT MADEIRA RESERVE 5 YEARS OLD	8

BEER DRAUGHT

BROOKLYN PILSNER	6
VICTORY HOP DEVIL	6

BEER BOTTLE

SEASONAL BOTTLE (see chalkboard or ask server)	
GAFFEL KÖLSCH	7
DE KONINCK BELGIAN ALE	7
BLANCHE DE BRUXELLES BELGIAN WHITE ALE	7
ORVAL TRAPPIST ALE	9
VICTORY STORM KING IMPERIAL STOUT	7
LINDEMANS FRAMBOISE	9
RASPBERRY TRUFFLE (Imperial Stout and Framboise)	10

COFFEE & TEA

COFFEE: Two-Cup French Press	4
TEA: Two-Cup French Press Assam, Dragon Well or Lemon Lavender Mint	4

COCKTAILS

L'ENFANT LEMONADE Laird's Applejack, Lillet Blanc, Lemon Juice, Sugar, Sparkling Water	10
PARKER'S KEY LIME PIE Sobieski Vanilia Vodka, Lime Juice, Sugar, Half and Half, Graham Cracker	8
ANDY MURRAY Compass Box Asyla Scotch Whiskey, House-made Lemon Barley Water	10
MAI TAI El Dorado 3 Year Light Rum, Appleton VX Dark Rum, Combier Liqueur D'Orange, Orgeat, Lime Juice	10