



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

SMALL PLATES

MARCONA ALMONDS **	4
CASTELVETRANO OLIVES **	3
SPANISH WHITE ANCHOVY CROSTINI	4
SALT COD CROQUETTES with harissa aioli	8
SEA SCALLOPS A LA PLANCHA with chili and cilantro oil	9
LAMB AND CHORIZO KOFTA KEBABS with raita, romaine lettuce	9
WHOLE MAYA PRAWNS with smoked chorizo, lemon-chili oil	10
SOY AND SRIRACHA GLAZED PORK BELLY with quick chili pickle	9

SALADS & SOUP

BEEF SALAD = Roasted beets, clementines, Bulgarian feta with shallot vinaigrette	8
CHARRED CAULIFLOWER SALAD ** with garlic confit, tahini dressing	8
WARM LIMA BEAN & PANCETTA SALAD with lemon, arugula and parsley	9
POTATO LEEK SOUP *	8

DESSERTS

BAKED WALNUT TART Vanilla sauce, cranberry coulis	7
POT DE CREME Chocolate ancho chili pot de creme, espresso shortbread cookie	7
HONEY GOAT CHEESECAKE Meyer lemon curd, hazelnut cookie crumb	7
CUPCAKE OF THE DAY see chalkboard or ask server	4.5
COOKIE OF THE DAY see chalkboard or ask server	2.5

CHEESE & MEAT

CHEESE & MEAT PLATES

Includes bread and accompaniments. See chalk board or ask server6 each / 15 for three

SHARE PLATES

RISOTTO

Wild rock shrimp, lemon zest, piave 10

SKATE

Pan Seared Skate, lemon beurre blanc
and capers 14

DUCK CONFIT

Muscovy leg, french lentils,
celery root remoulade 17

SHORT RIB

Red wine braised short rib, mashed potatoes,
sauteed kale 18

GRILLED CHEESE *

Sharp new york cheddar,
fresh mozzarella, raclette, shallot
Served with spicy marinara dip 8

PORK BELLY "CUBANO" (limited availability)

Roasted belly, smoked petite ham,
house pickle, raclette, mustard
Served with chips and pickle 11

* Vegetarian

** Vegan

+ Can be made vegetarian

= Is vegetarian, can be made vegan

Our kitchen is very small. It is hard for us to course meals, particularly for large groups or during busy times. We encourage sharing. Thanks.

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

Only 3 credit card transactions per table.

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

At this time, we do not take reservations.

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!



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RED WINE

RED WINE SPECIAL: see chalkboard or ask server

DOMAINE BOIS DE ST JEAN CÔTES DU RHÔNE France 2010	9/33
ERRATIC ROCK PINOT NOIR Willamette Valley, Oregon 2007	12/42
TENTACION "MONASTRELL" Mourvedre, Spain 2009	6/24
VELENOSI LACRIMA DI MORRO D'ALBA Marche, Italy 2010	12/42
TERRA ROSA OLD VINE MALBEC Mendoza, Argentina 2009	10/36
VALE DO BOMFIM Douro, Portugal 2007	8/30
STELTZNER CLARET (CABERNET SAUVIGNON, CABERNET FRANC, MERLOT) Napa Valley, CA 2009	12/42
REDBANK "THE LONG PADDOCK" SHIRAZ Victoria, Australia 2008	10/36

ROSÉ WINE

ROSÉ SPECIAL: see chalkboard or ask server

RAFFAULT CHINON ROSÉ (CABERNET FRANC) Loire Valley, France 2010	9/33
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WHITE WINE

WHITE WINE SPECIAL: see chalkboard or ask server

LA CALA VERMENTINO DI SARDEGNA Italy 2008	9/33
ARROYO DE LA VEGA VERDEJO/VIURA Castilla y León, Spain, 2010	6/24
FIRE ROAD SAUVIGNON BLANC Marlborough, New Zealand 2010	9/33
ALBA ROSA ALBARIÑO Rias Biexas, Spain 2009	10/36
HEALDSEBURG RANCHES CHARDONNAY Russian River Valley, CA 2010	12/42
PONZI PINOT GRIS Willamette Valley, Oregon 2009	12/42
SEVEN SISTERS BUKETTRAUBE Swartland, South Africa 2010	9/33

SPECIALTY SODA

MEXICAN COKE	4
BAR HARBOR ROOT BEER	4
FEVER TREE GINGER BEER	4

SPARKLING WINE

SEGURA VIUDAS BRUT RESERVA CAVA Penedes, Spain NV	6/28
SZIGETI SPARKLING GRÜNER VELTLINER Neusiedlersee, Austria	11/48
ALMA NEGRA ROSÉ MALBEC Mendoza, Argentina	12/52
HEIDSIECK MONOPOLE BLUE TOP CHAMPAGNE 375 ML BOTTLE	39

FORTIFIED & DESSERT WINE

ROYAL TOKAJI MÁD CUVÉE Tokaj, Hungary 2008	11
SELAKS ICE WINE Marlborough, New Zealand 2006	10
CHÂTEAU SAHUC LÈS TOUR SAUTERNES France 2005	12
ROZE'S WHITE PORT	7
WARRE'S OTIMA 10 YEAR TAWNY PORT	12
DOW'S LATE BOTTLED VINTAGE PORT 2005	8
LA GARRACHA FINO SHERRY	7
LUSTAU PALO CORTADO ALMACENISTA SHERRY	10
BROADBENT MADEIRA RESERVE 5 YEARS OLD	8

BEER DRAUGHT

MAMA'S LITTLE YELLA PILS	6
TRIPEL KARMELIET	10

BEER BOTTLE

SPECIAL BOTTLES: see chalkboard or ask server

GAFFEL KÖLSCH	7
DE KONINCK BELGIAN ALE	7
BLANCHE DE CHAMBLY	7
SOUTHERN TIER DOUBLE IPA	7
ORVAL TRAPPIST ALE	12
MONK'S CAFE FLEMISH SOUR ALE	9
BROOKLYN BLACK CHOCOLATE STOUT	8

COFFEE & TEA

COFFEE: Ceremony Coffee Roasters, Annapolis

Two-Cup French Press	4
Six-Cup French Press	10

TEA: Teatism, Washington DC, Two-Cup French Press

Assam (Black), Dragon Well (Green) or Lemon Lavender Mint	4
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COCKTAILS

BURNT SUGAR OLD FASHIONED Johnny Drum Bourbon, burnt sugar syrup, old fashioned bitters	10
DEVIL IN MEXICO Tequila, Mezcal, St. Germain, grapefruit, lime, housemade chili bitters	11
PRODIGAL SON Ron Atlantico Private Cask Rum, Pok Pok Tamarind Drinking Vinegar, St. Elizabeth's Allspice Dram, Housemade Kaffir Lime Falernum	11
FLYING ON THE GROUND Sobieski Vodka, Lemon Juice, Creme Yvette, Luxardo Maraschino	8