

## **small plates**

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### **HOUSE-MADE CHALLAH MILK BREAD 12**

honey butter, chives (v)

### **VERY SPECIAL BEETS 17**

spiced yogurt, candied pecans (gf)(v)

### **THAT WEDGE SALAD 18**

applewood smoked bacon, blue cheese, preserved tomatoes, chives

### **FARM SALAD 16**

mesclun greens, soft herbs, shaved veggies, goat cheese, lemon vinaigrette (gf)

### **TAHINI RUBBED CAULIFLOWER 20**

harissa, red pepper puree, crushed nuts (gf)

### **CHEF MUST SERVE BURRATA, (HE'S ITALIAN) 20**

caramelized fennel, roasted pears, arugula, fried shallots, aged balsamic (v)

### **CHARCUTERIE & CHEESE BOARD 32**

cured meats & cheeses, mustard, honey, benne crackers

### **RAW OYSTERS 20/38**

cocktail sauce, mignonette, lemon (gf)(df)

## **mains**

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### **FRA DIAVOLO MUSSELS 19/28**

spicy tomato sauce, charred country bread

### **SWEET POTATO 22**

beet puree, baby carrots, preserved lemon (gf)(df)(v)

### **SCALLOPS 34**

baby carrots, sauteed spinach, brown butter, soft herbs (gf)

### **ARCTIC CHAR 32**

maitake mushrooms, carrot puree, chili oil

### **PHIL'S BURGER 22**

gruyere cheese, tomato aioli, pickles, lettuce, caramelized onion, brioche roll, shoestring fries (make it gf+2)

### **RIGATONI BOLOGNESE 19/28**

veal and pork ragu, spicy chilis, basil

### **FANCY STEAK & SHOESTRING 38**

8oz ribeye, rosemary jus, shoestring potatoes

### **THE HOT HALF HEN 34**

chili crunch, fried shallots, fried garlic (df)

### **BRAISED SHORT RIBS 38**

olive oil crushed potatoes, confit shallots, red wine jus (gf)(df)

## **sides**

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### **CRISPY FINGERLING POTATOES 12**

**ROASTED BROCCOLINI 12**

### **CARAMELIZED BEETS 12**

**PAN SEARED BABY CARROTS & SOFT HERBS 12**

(gf) gluten free (df) dairy free (v) vegetarian

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

Thank you for dining at No Goodbyes! the LINE DC, 1770 Euclid Street NW  
Washington DC