

CARRIAGE HOUSE

SMALL FARE

ALL SAUCES HOMEMADE	
DISTRICT SLIDERS	9
CRAB CAKES SERVED ON BRIOCHE ROLL, ARUGULA & DIJON MUSTARD SAUCE	
GRILLED BEEF SKEWERS	9
MARINATED SKIRT STEAK, PEANUT SAUCE	
HUMMUS	8
CHICKPEAS, CUCUMBERS, GRAPE TOMATOES, FETA & KALAMATA OLIVES, HOUSEMADE BRICK OVEN-FIRED PITA	
TWICE COOKED CALAMARI	7
FRIED WITH CHERRY PEPPERS, THEN LIGHTLY SAUTÉED, SERVED WITH SPICY CHERRY PEPPER SAUCE	
MUSSELS & SAUSAGE	9
STEAMED IN A WHITE WINE, LEMON SAUCE WITH SHALLOTS, GARLIC, & TOMATOES	
CRAB BRUSCHETTA	8
HOUSEMADE CRAB MIX , TOPPED WITH GRAPE TOMATO SERVED ON TOASTED FRENCH BREAD	
CARRIAGE SPREAD	6
HOUSEMADE FETA SPREAD, CUCUMBER & ROASTED RED PEPPER ON TOASTED FRENCH BREAD	
CHICKEN WINGS	9
DRIZZLED WITH A SPICY CHERRY PEPPER SAUCE, CELERY & CARROTS	

ALL DRESSINGS HOMEMADE	
HARVEST SALAD	9
FRESH MIXED GREENS WITH APPLES SLICES, GORGONZOLA, CANDIED WALNUTS, RAISINS CIDER VINAIGRETTE DRESSING	
CARRIAGE SALAD	5/9
SPINACH WITH ROASTED PUMPKIN SEEDS, AVOCADO, RADISH GRAPE TOMATOES, ORANGE WEDGE CITRUS DRESSING	
SRIRACHA SALAD	9
MIXED GREENS WITH ASPARAGUS, CORN, TOMATOES, CARROTS, CUCUMBERS SRIRACHA DRESSING	
RUSTIC CAESAR	5/8
ROMAINE WITH GRAPE TOMATOES, CORN, CROUTONS CAESAR DRESSING	
THE WEDGE	8
ICEBERG LETTUCE WITH GORGONZOLA, SMOKED BACON, AVOCADO BLEU DRESSING	
CRAB AND AVOCADO SALAD	12
DICED AVOCADO, RED ONION, MANGO BEDDING TOPPED WITH CRAB MEAT SPICY PASILLA PEPPER VINAIGRETTE	
ADD: STEAK 4, CHICKEN 3. SHRIMP 4.	

CLASSICS

*SERVED WITH HAND CUT REGULAR OR SWEET POTATO FRIES	
CARRIAGE BURGER	9
HOUSEMADE SIRLOIN, GRILLED WITH CARAMELIZED ONIONS & GORGONZOLA CHEESE	
THE ARTIST	11
BUILD YOUR OWN BURGER TOPPINGS OF CHOICE	
CHEESES: PROVOLONE CHEDDAR AMERICAN GORGONZOLA SWISS	BACON MUSHROOMS CARAMELIZED ONION AVOCADO
SHRIMP & OYSTER PO-BOY	11
DEEP FRIED IN HOUSE MADE BATTER, TEXAS MAYO	
GRILLED CHICKEN SANDWICH	9
GRILLED CHICKEN WITH LETTUCE, TOMATO, ONION, & PROVOLONE	
D.C VEGGIE BURGER	9
HOUSEMADE VEGGIE PATTY, WITH SPINACH, AVOCADO & PROVOLONE	
SALMON CAKE SANDWICH	9
HOMEMADE SALMON PATTY WITH LETTUCE, TOMATO, RED ONION & CHIPOTLE MAYO	

ENTREES

BACON WRAPPED SHRIMP	16
SAUTÉED IN GARLIC BUTTER SAUCE WITH CORN RISOTTO BEDDING, TOPPED WITH FRENCH BREAD	
BRICK OVEN ROASTED CHICKEN	15
CHICKEN ROASTED IN SPICY DRY RUB SERVED WITH GARLIC MASH, ASPARAGUS	
SPINACH PIE	14
ENCRUSTED PHYLLO DOUGH STUFFED WITH SAUTÉED ONIONS, SPINACH, DILL, FETA CHEESE W/ GARLIC SEARED TOMATO, MUSHROOM RISOTTO	
LIME CHICKEN SKEWERS	13
GRILLED, LIME MARINATED CHICKEN CUBES WITH DILL RICE & ROASTED VEGETABLES	
MUSTARD CRAB CAKES	19
HOUSEMADE DIJON MUSTARD SAUCE, LEMON WEDGES & ASPARAGUS	
RIBEYE	18
GRILLED WITH HOUSE RUB SERVED WITH BACON BRUSSELS SPOUTS AND GARLIC MASH ASPARAGUS	

PORK TENDERLOIN	14
HOUSE MADE MAPLE SYRUP GLAZE WITH GARLIC MASH, WILTED SPINACH & TOMATOES	
PENNE PASTA IN CAJUN CREAM SAUCE	12
PENNE TOPPED WITH HOUSEMADE CAJUN CREAM SAUCE, ASSORTMENT OF VEGETABLES ADD: CHICKEN-3 SHRIMP-4	
GRILLED LAMB CHOPS	18
GRILLED WITH RED WINE SAUCE, GARLIC MASH & BRUSSELS SPROUTS	
GRILLED RIBEYE SKEWERS	15
GRILLED STEAK MARINATED IN PEANUT SAUCE SERVED WITH WHITE RICE & ROASTED VEGETABLES	
CITRUS SALMON	16
GRILLED SALMON WITH FRESH LEMON, ORANGE, POMEGRANATE DRESSING, WITH MUSHROOM RISOTTO AND ASPARAGUS	
\$3 SWEET POTATO FRIES FRENCH FRIES COLE SLAW ASPARAGUS	\$4 MUSHROOM RISOTTO GARLIC MASH ROASTED BRUSSELS - SPROUTS BACON SAUTÉED - BRUSSELS SPROUTS

BRICK OVEN PIZZA

THE CAPITAL	11
PROVOLONE & MARINARA, WITH BACON, SAUSAGE, & SKIRT STEAK	
THE DISTRICT	10
GORGONZOLA & MARINARA, WITH CHICKEN, BACON, GREEN ONIONS & SHALLOT SPREAD	
THE POTOMAC	11
MOZZARELLA & PESTO , WITH SHRIMP, ROASTED PEPPER, JALAPENO & ARUGULA	
THE CHERRY BLOSSOM	10
MOZZARELLA & MARINARA, WITH SPINACH, MUSHROOMS, TOMATOES, MANGO & CHERRY PEPPERS	
THE ARTIST	
CREATE YOUR OWN	
NO TOPPINGS 9 1+ TOPPINGS 12	
CHEESE GORGONZOLA PROVOLONE MOZZARELLA FRESH MOZZARELLA	TOPPINGS ROASTED-PEPPER MUSHROOMS CARAMELIZED-ONIONS BACON SAUSAGE CHICKEN FLANK STEAK PEPPERONI
SAUCE PESTO MARINARA	

Please note that consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions