**Belgian fries**
Seasoned to perfection, served with garlic aioli
Add white truffle oil +2 | Add parmesan +2

**brunch Menu**
SERVED SATURDAY-SUNDAY 11:30AM-3PM

**Bowls & salads**
- **Mezze platter**
  Three dips of muhammara, labne, black bean hummus, served with raw vegetables, olives, and warm za’atar naan
- **VENEZUELAN Tequenos**
  Queso blanco wrapped in dough, with a chili peanut dip

**Street food**
- **Spanish Gazpacho**
  Spain’s summer soup. Tomato, garlic, cucumber, red pepper
- **Hummus**
  Crispy chickpeas, paprika, served with warm za’atar na’an
- **Meze platter**
  Three dips of muhammara, labne, black bean hummus, served with raw vegetables, olives, and warm za’atar na’an
- **French sour cream & onion dip**
  Served with kettle cooked chips
- **Belgian fries**
  Seasoned to perfection, served with garlic aioli
  Add white truffle oil +2 | Add parmesan +2

**Brunch fare**
- **Turkish eggs**
  Sesame encrusted simit bread, poached eggs, labne, aleppo pepper oil, cucumber, dill
- **Classic cheeseburger**
  American cheese on a sesame brioche bun, served with fries
- **Bleu burger**
  Caramelized onions, blue cheese, bacon, truffle aioli, on a sesame brioche bun, served with fries
  Add sunny side up egg +2

**Sandwiches**
- **Old saigon**
  Our take on the Vietnamese banh mi sandwich.
  Adobo-spiced chicken, slow, daikon, carrots, chili mayo
- **Havana**
  “Best Cuban sandwich in town!” Three types of pork with melted Swiss, with pineapple pickles

**Bowls & salads**
- **Madam vp heritage**
  A tribute to the Vice President’s Indian & Jamaican heritage.
  Coconut-curry chicken on turmeric rice & baby spinach, plantain, chickpea, pineapple
- **Mumbai matriachi**
  Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing
- **Viet vibes**
  Adobo-spiced chicken, rice noodles, veggies, peanuts, on a Vietnam River sauce
- **Immigrant poke**
  Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo

**Sandwiches**
- **Classique grilled cheese**
  The toasted French classic with Swiss & ham
  On naan +$1 | Add cherry tomatoes +$1 | Add bacon +$2

**Bowls & salads**
- **Misso cesar salad**
  Shiitake “bacon”, wonton chips, nori, sesame
  Add adobo chicken +$5 | Add falafel +$5
- **west african gumbo**
  Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio
  Chef Williams Bacon • Ivory Coast
- **Persian plants and peas**
  Seasoned chicken, split peas, crackle rice, goji berries, kale, kolamota olive dressing and fresh mint
  Chef Taranen Salehi • Iran
  Bowls created in partnership with chefs from Tables Without Borders, a nonprofit that helps recently arrived immigrant chefs find work in the restaurant industry.
  Most bowls can be made vegetarian with our bean-shroom protein substitute!

**Consume raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Food is prepared in a kitchen where cross-contamination could occur.

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We have instituted a 5% wellness charge that helps provide critical benefits to our employees. These benefits include paid sick leave and health insurance. This charge does not replace a tip, so please do remember to tip our staff, as 100% of your tip goes to the team’s next paycheck.

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A 20% gratuity is applied for parties of 4 or more. This charge, after tax, goes to increasing the wages of our employees to the current minimum wage for all employees in DC. Tips are not expected, but always appreciated. **Catering and Private Events with a Mission!**

**Immigrants Make America Great**

**White House**

**Immigrantfood.com • @immigrantfood • 202.888.0760 • 1701 Pennsylvania Ave. NW, Washington DC 20006**

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**Brunch Menu**

**Brunch Classics**

**Mimosa $11/$36**
Choose: Orange, Pineapple, Mango

**Diy Mimosa Trio $41**
Served with a bottle of bubbly and your choice of: Orange, Pineapple, or Mango (or mix all three!)

**Red Sangria Helada $11/$36**
The classic with fresh fruit

**White Sangria $11/$36**
Infused with cinnamon and cardamom

**Seasonal Drinks**

**Pineapple Matcha $6**
Matcha, chamomile, lemongrass and pineapple

**Café Calma $6**
Oatmilk, dates, and Peruvian coffee. Hot or iced

**Bubbles**

**Kavaklidere, Yakut 2019**
Okayazogu, Bagazkere, Eastern Anatolia, Turkey

**Tassajara, Pinot Noir 2021**
Monterey, California, USA

**Viña Las Perdices, Malbec 2018**
Malbec, Mendoza, Argentina

**Cloudline, Pinot Noir 2021**
Willamette Valley, Oregon, USA

**Wines**

**Liquid Geography, Mencia 2021**
Bierzo D.O., Spain

**Penya, Côtes Catalanes, Blend 2022**
Languedoc, France

**Mint Limonana $6**
Mint, lemon, and honey. The Middle East’s refreshing drink!

**Agua de Jamaica $6**
Hibiscus flower-infused. Popular across Latin America!

**Coalition for the Growth of Immigrants**

**Imagery make America great**

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