

STREET FOOD

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| <p>GREEK YOGURT PARFAIT   \$11
Strawberry jam, ras el hanout granola</p> <p>BUTTERNUT SQUASH SOUP   \$9
Date-sherry caramel, caramelized almonds</p> <p>MEZZE PLATTER  \$17
Dips of muhammara, labne, crispy chickpeas, paprika hummus, served with raw vegetables, olives, and za'atar na'an</p> <p>BELGIAN FRIES    \$10
Seasoned to perfection, served with garlic aioli
Add white truffle oil +2 Add parmesan +2</p> | <p>INDIAN SAMOSAS  \$15
Vegetable filling and chickpeas, tamarind chutney drizzle</p> <p>TAMARIND BBQ RIBS  \$18
Toasted sesame, green onion, chili</p> <p>GREEK WINGS  \$16
Lemon, mediterranean herbs, served with a feta dip</p> <p>VENEZUELAN TEQUEÑOS   \$15
Queso blanco wrapped in dough, with a chili mayo dip</p> |
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BRUNCH FARE

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| <p>TURKISH EGGS  \$19
Sesame encrusted simit bread, poached eggs, labne, Aleppo pepper oil, cucumber, dill</p> <p>AVOCADO TOAST  \$16
Tomato confit, feta cheese, poached egg, peach and pepper emulsion, white truffle oil. <i>Ask your server to make it vegan!</i></p> | <p>SHAKSHUKA & AREPAS   \$19
Our signature dish. The Middle East's favorite poached egg and tomato breakfast dish, served with two Venezuelan arepas
<i>Ask your server to make it vegan!</i></p> <p>SHRIMP CEVICHE VERDE  \$19
Chilled tomatillo lime broth, serrano pepper, served with tostones</p> |
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BURGERS & SANDWICHES

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| <p>OLD SAIGON SANDWICH \$16
Our take on the Vietnamese banh mi sandwich.
Adobo-spiced chicken, slaw, daikon, carrots, chili mayo</p> <p>HAVANA SANDWICH \$17
"Best Cuban sandwich in town"! Three types of pork with melted Swiss, with pineapple pickles</p> <p>CLASSIQUE GRILLED CHEESE  \$14
The toasted French classic with Swiss & ham
On na'an +\$1 Add cherry tomatoes +\$1 Add bacon +\$2</p> | <p>CLASSIC CHEESEBURGER  \$14
American cheese on a sesame brioche bun</p> <p>BLEU BURGER \$18
Caramelized onions, blue cheese, bacon, truffle aioli, on a sesame brioche bun. <i>Add egg +2</i></p> <p>PERUVIAN DOUBLE FRIED CHICKEN SANDWICH \$17
Aji amarillo, salsa criolla, lime</p> |
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- ADD SIDE OF FRIES**   \$4
- ADD SIDE SALAD**   \$3

BOWLS & SALADS

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| <p>MADAM VP HERITAGE \$17
A tribute to the Vice President's Indian & Jamaican heritage.
Coconut-curry chicken on turmeric rice & baby spinach, plantain, chickpea, pineapple</p> <p>MUMBAI MARIACHI   \$16
Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing</p> <p>VIET VIBES  \$16
Adobo-spiced chicken, rice noodles, veggies, peanuts, on a Vietnam River sauce</p> <p>IMMIGRANT POKE  \$17
Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo</p> | <p>MISO CAESAR SALAD \$13
Shiitake "bacon", wonton chips, nori, sesame
<i>Add adobo chicken +\$5 Add falafel +\$5</i></p> <p>WEST AFRICAN GUMBO   \$17
Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio
Chef Williams Bacon • Ivory Coast</p> <p>PERSIAN PLANTS AND PEAS  \$16
Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint
Chef Taraneh Salehi • Iran</p> <p> Bowls created in partnership with chefs from Tables Without Borders, a nonprofit that helps recently arrived immigrant chefs find work in the restaurant industry.</p> <p> Most bowls can be made vegetarian with our bean-shroom protein substitute!</p> |
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Consuming 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. Not all dietary restrictions may be accommodated.

 Vegan  Vegetarian  Gluten-Free  Kid's Favorite

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.

A 20% gratuity is applied for parties of 4 or more. This charge, after tax, goes to increasing the wages of our employees. Tips are not expected on top of this gratuity.



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AND PRIVATE
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A MISSION!**

IMMIGRANTS MAKE AMERICA GREAT

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BRUNCH MENU

SERVED
SATURDAY-SUNDAY

BRUNCH CLASSICS

MIMOSA \$12/\$37

Choose: Orange, Pineapple, Mango

DIY MIMOSA TRIO \$42

Served with a bottle of bubbly and your choice of: Orange, Pineapple, or Mango (or mix all three!)

RED SANGRIA HELADA \$12/\$37

The classic with fresh fruit

WHITE SANGRIA \$12/\$37

Infused with cinnamon and cardamom

SEASONAL DRINKS

PINEAPPLE MATCHA \$7

Matcha, chamomile, lemongrass and pineapple

CAFÉ CALMA \$7

Oatmilk, dates, and Peruvian coffee. Hot or iced

MINT LIMONANA \$7

Mint, lemon, and honey. The Middle East's refreshing drink!

AGUA DE JAMAICA \$7

Hibiscus flower-infused. Popular across Latin America!

DESSERT

LATIN FLAN

Rich, sweet custard with caramel sauce

\$7

ALFAJORES

Round biscuits joined together with dulce de leche. Add one: +\$1

\$7

COFFEE & TEA

AMERICANO

\$5

ESPRESSO

\$4

MACCHIATO

\$5

FLAT WHITE

\$6

CAPPUCCINO

\$6

LATTE

\$6

HOT TEA

Ask your server for our selection of hot teas!

\$5

MOCKTAILS

PINA COLADA \$10

A play on the classic Pina Colada. Ceder's non-alcoholic Wild Gin, pandam extract

KYURI KANZAN \$10

A tangy raspberry shrub, balanced with a hint of cucumber. Made with Ceder's non-alcoholic Rose and Crisp Gins

FONI NEGRONI \$13

Non-Alcoholic spin on the classic – Ceder Wild non-alcoholic gin, Lyre's Aperitif Rosso, Lyre's Italian Orange

NON-ALCOHOLIC

JARRITOS

\$4

MEXICAN COKE

\$5

DIET COKE

\$4

HOUSEMADE ICED TEA

\$5

SARATOGA SPARKLING/STILL

\$4

BEERS

LAV

Serbia, Lager 4.9%

\$8

RUPEE

India, Lager 4.8%

\$11

POLAR

Venezuela, Pilsner 4.5%

\$8

PFANNER CIDER

Austria, Hard Cider 4.0%

\$8

MODELO NEGRA

Mexico, Amber Lager 5.4%

\$9

DC BRAU EL HEFE SPEAKS

USA, German Hefeweizen 5%

\$9

DC BRAU JOINT RESOLUTION

USA, Hazy India Pale Ale 5.5%

\$9

WINES

BUBBLES

JULES LOREN BRUT

Cuvee Reserve, France

\$41

\$11

JULES LOREN ROSÉ

Cuvee Reserve, France

\$41

\$12

CONCA D'ORO PROSECCO

BRUT ROSÉ 2020

Raboso, Glera, Prosecco Rosé D.O.C., Italy

\$49

\$13

MARIA CASANOVAS, CAVA (NV)

Catalonia, Spain

\$57

RED

KAVAKLIDERE, YAKUT 2019

Öküzögü, Bogazkere, Eastern Anatolia, Turkey

\$41

\$12

TASSAJARA, PINOT NOIR 2021

Monterey, California, USA

\$38

\$12

VIÑA LAS PERDICES, RESERVA MALBEC 2018

Mendoza, Argentina

\$49

\$13

CLOUDLINE, PINOT NOIR 2021

Willamette Valley, Oregon, USA

\$61

ROSE

VILLA DES ANGES, PAYS D'OC

ROSE 'VIEILLES VIGNES' 2022

Languedoc-Roussillon, France

\$29

\$9

WHITE

PETER ZEMMER, PINOT GRIGIO 2021

Alto Adige DOC, Italy

\$38

\$11

RHANLEIGH, CHENIN BLANC 2022

Western Cape, South Africa

\$41

\$12

SAN FELICE, VERMENTINO 2021

Tuscany, Italy

\$41

\$12

ZOLO, TORRONTES 2021

Torrontés, Mendoza, Argentina

\$41

\$12

OLD SOUL, CHARDONNAY 2022

Lodi, California, USA

\$43

\$14

MANTEL BLANCO, SAUVIGNON

BLANC 2020

Rueda D.O., Spain

\$49

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