

STREET FOOD

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| GREEK YOGURT PARFAIT
Strawberry jam, ras el hanout granola
🌱 🌿 \$11 | INDIAN SAMOSAS
Vegetable filling and chickpeas, tamarind chutney drizzle
🌱 \$15 |
| ROASTED MUSHROOM SOUP
Preserved forest mushrooms, chive oil
🌱 🌿 \$8 | TAMARIND BBQ RIBS
Toasted sesame, green onion, chili
🌱 \$18 |
| MEZZE PLATTER
Three dips of hummus, muhammara, labne, served with raw vegetables, olives, warm za'atar naan
🌱 \$17 | GREEK WINGS
Lemon, mediterranean herbs, served with a feta dip
🌱 \$16 |
| BELGIAN FRIES
Seasoned to perfection, served with garlic aioli
Add white truffle oil +2 Add parmesan +2
🌱 🌿 \$10 | VENEZUELAN TEQUEÑOS
Queso blanco wrapped in dough, with a chili mayo dip
🌱 🌿 \$15 |

BRUNCH FARE

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| TURKISH EGGS
Sesame encrusted simit bread, poached eggs, labne, aleppo pepper oil, cucumber, dill
🌱 \$19 | SHAKSHUKA & AREPAS
Our signature dish. The Middle East's favorite poached egg and tomato breakfast dish, served with two Venezuelan arepas.
Ask your server to make it vegan!
🌱 🌿 \$19 |
| AVOCADO TOAST
Tomato confit, feta cheese, poached egg, peach and pepper emulsion, white truffle oil. Ask your server to make it vegan!
🌱 \$16 | SHRIMP CEVICHE VERDE
Chilled tomatillo lime broth, serrano pepper, served with tostones
🌱 \$19 |
| HONG KONG STYLE FRENCH TOAST
Peanut butter, condensed milk, strawberry jam
🌱 \$17 | |

BURGERS & SANDWICHES (CHOICE OF FRIES OR SALAD)

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

BOWLS & SALADS

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| THE HERITAGE
Coconut-curry chicken on turmeric rice & baby spinach, plantains, chickpeas, pineapple
\$17 | MISO CAESAR SALAD
Shiitake "bacon", wonton chips, nori, sesame
Add adobo chicken +\$5 Add falafel +\$5
🌱 \$13 |
| MUMBAI MARIACHI
Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing
🌱 🌿 \$17 | 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
🌱 \$17 |
| VIET VIBES
Adobo-spiced chicken, rice noodles, veggies, peanuts, Vietnam River dressing
🌱 \$17 | PERSIAN PLANTS AND PEAS
Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint
Chef Taraneh Salehi • Iran
🌱 \$17 |
| IMMIGRANT POKE
Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrots, cilantro, korean mayo
🌱 \$17 | |

 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!

DESSERT

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| LATIN FLAN Rich, sweet custard with a caramel sauce
\$7 |
| ALFAJORES Biscuits with dulce de leche, coconut. Add one: +\$1
\$7 |

 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. Please remember that 100% of your tip goes to the tipped staff's next paycheck.

A 20% gratuity is applied for parties of 4 or more. This charge, after tax, goes to increasing the wages of all our hourly employees, whether they are tipped staff or not.



CATERING
AND PRIVATE
EVENTS WITH
A MISSION!

IMMIGRANTS MAKE AMERICA GREAT

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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.

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!

COFFEE & TEA

AMERICANO	\$5
ESPRESSO	\$4
MACCHIATO	\$5
CAPPUCCINO	\$6
FLAT WHITE	\$6
LATTE	\$6
HOT TEA	\$5

Ask your server for our selection!

NON-ALCOHOLIC

HOMEMADE ICED TEA	Free Refills	\$5
JARRITOS	Pineapple, Mandarin or Tamarind	\$5
MEXICAN COKE		\$6
DIET COKE		\$5
SPRITE		\$5
WATER STILL / SPARKLING		\$4

MOCKTAILS

PINA COLADA \$10

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

FONI NEGRONI \$13

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

BEER

LAV	Serbia, Lager, 4.9%	\$8
POLAR	Venezuela, Pilsner, 4.5%	\$8
DC BRAU EL JEFE SPEAKS	USA, German Hefeweizen, 5%	\$9
DC BRAU JOINT RESOLUTION	USA, Hazy IPA, 5.5%	\$9
MODELO ESPECIAL	Mexico, Lager, 4.4%	\$9

WINE

BUBBLES

JULES LOREN BRUT	\$41
Cuvee Reserve, France	\$11
JULES LOREN ROSÉ	\$41
Cuvee Reserve, France	\$12
CONCA D'ORO PROSECCO BRUT ROSÉ 2020	\$49
Raboso, Glera, Prosecco Rosé D.O.C., Italy	\$13
MARIA CASANOVAS, CAVA (NV)	\$57
Catalonia, Spain	

RED

KAVAKLIDERE, YAKUT 2019	\$41
Öküzögü, Bogazkere, Eastern Anatolia, Turkey	\$12
TASSAJARA, PINOT NOIR 2021	\$38
Monterey, California, USA	\$12
VIÑA LAS PERDICES, RESERVA MALBEC 2018	\$49
Mendoza, Argentina	\$13
CLOUDLINE, PINOT NOIR 2021	\$61
Willamette Valley, Oregon, USA	

ROSE

VILLA DES ANGES, PAYS D'OC ROSE	\$29
'VIEILLES VIGNES' 2022	\$9
Languedoc-Roussillon, France	

WHITE

PETER ZEMMER, PINOT GRIGIO 2021	\$38
Alto Adige DOC, Italy	\$11
RHANLEIGH, CHENIN BLANC 2022	\$41
Western Cape, South Africa	\$12
SAN FELICE, VERMENTINO 2021	\$41
Tuscany, Italy	\$12
ZOLO, TORRONTES 2021	\$41
Torrontés, Mendoza, Argentina	\$12
OLD SOUL, CHARDONNAY 2022	\$43
Lodi, California, USA	\$14
MANTEL BLANCO, SAUVIGNON BLANC 2020	\$49
Rueda D.O., Spain	

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