









STREET FOOD

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

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	CHILAQUILES Tortilla chips tossed in salsa verde, refried black beans, crema, pickled jalapeño, feta, fried egg	 17

BURGERS & SANDWICHES

(CHOICE OF FRIES OR SALAD)

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

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

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

WHITE HOUSE • immigrantfood.com • @immigrantfood • 202.888.0760 • 1701 Pennsylvania Ave. NW, Washington DC 20006

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 <small>Ask your server for our selection!</small>	5

NON-ALCOHOLIC

HOMEMADE ICED TEA <small>Free Refills</small>	5
JARRITOS <small>Pineapple, Mandarin or Tamarind</small>	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 10

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

BEER

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

WINE

BUBBLES

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

RED

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

ROSE

VILLA DES ANGES, PAYS D'OC ROSE	29
'VIEILLES VIGNES' 2022	9
<small>Languedoc-Roussillon, France</small>	

WHITE

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

IMMIGRANTS MAKE AMERICA GREAT

WHITE HOUSE • immigrantfood.com • @immigrantfood • 202.888.0760 • 1701 Pennsylvania Ave. NW, Washington DC 20006