









STREET FOOD

- | | | | |
|--|--|--|--|
| GREEK YOGURT PARFAIT
Strawberry jam, ras el hanout granola |   11 | INDIAN SAMOSAS
Vegetable filling and chickpeas, tamarind chutney drizzle |  15 |
| GAZPACHO
Spain's chilled summer soup. Tomato, garlic and red bell pepper |   9 | GREEK WINGS
Lemon, mediterranean herbs, served with a feta dip |  16 |
| MEZZE PLATTER
Three dips of hummus, muhammara, labne, served with raw vegetables, olives, warm za'atar naan |  17 | VENEZUELAN TEQUEÑOS
Queso blanco wrapped in dough, with a chili mayo dip |   15 |
| BELGIAN FRIES
Seasoned to perfection, served with garlic aioli
Add white truffle oil +2 Add parmesan +2 |    10 | | |

BRUNCH FARE

We sincerely apologize for having to add a temporary \$0.50 surcharge per egg that is featured in our dishes

- | | | | |
|--|--|--|--|
| 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 | 17.5 | 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 | 17.5 | 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 |  15 | 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 & PROTEIN
Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint
Chef Taraneh Salehi • Iran |  17 |
| IMMIGRANT POKE 2.0
Raw salmon, sushi rice, seaweed salad, edamame, preserved mushrooms, crispy onion, creamy ponzu | 17.5 | | |

 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 | 8 |
| ALFAJORES Biscuits with dulce de leche, coconut. Add one: +1 | 8 |

 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	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 10

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
'VIELLES 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	49
2020	
Rueda D.O., Spain	
PETER ZEMMER, CHARDONNAY	38
2023	11
Alto Adige, DOC, Italy	

IMMIGRANTS MAKE AMERICA GREAT

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