₩ • 11

9

17

19

17

♠ ※ № 10

BRUNCH MENU

SERVED SATURDAY-SUNDAY 11:30AM-3PM

15

16

15

₩ 19

% 19

17

14

18

13

17

17

STREET FOOD

GREEK YOGURT PARFAIT

Strawberry jam, ras el hanout granola

GAZPACHO

Spain's chilled summer soup. Tomato, garlic and red bell pepper

MEZZE PLATTER Three dips of hummus, muhammara, labne, served with raw vegetables, olives, warm za'atar naan

BELGIAN FRIES Seasoned to perfection, served with garlic aioli Add white truffle oil +2 | Add parmesan +2

INDIAN SAMOSAS

Vegetable filling and chickpeas, tamarind chutney drizzle

GREEK WINGS Lemon, mediterranean herbs, served with a feta dip

VENEZUELAN TEQUEÑOS Queso blanco wrapped in dough, with a chili mayo dip

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

AVOCADO TOAST 16

Tomato confit, feta cheese, poached egg, peach and pepper emulsion, white truffle oil. Ask your server to make it vegan!

HONG KONG STYLE FRENCH TOAST

Peanut butter, condensed milk, strawberry jam

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!

SHRIMP CEVICHE VERDE

Chilled tomatillo lime broth, serrano pepper, served with tostones

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

BURGERS & SANDWICHES

(CHOICE OF FRIES OR SALAD)

17 5

15

17

17

OLD SAIGON SANDWICH

Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrots, chili mayo

HAVANA SANDWICH "Best Cuban sandwich in town"! Three types of pork with

melted Swiss, with pineapple pickles

CLASSIQUE GRILLED CHEESE The toasted French classic with Swiss & ham

On na'an +1 | Add cherry tomatoes +1 | Add bacon +2

CLASSIC CHEESEBURGER 17.5

American cheese on a sesame brioche bun

BLEU BURGER Caramelized onions, blue cheese, bacon, truffle aioli, on a

sesame brioche bun. Add egg +2

PERUVIAN DOUBLE FRIED CHICKEN SANDWICH

17 Aji amarillo, salsa criolla, lime

BOWLS & SALADS

THE HERITAGE

Coconut-curry chicken on turmeric rice & baby spinach, plantains, chickpeas, pineapple

MUMBAI MARIACHI

feta, smoky Chipotle dressing

Falafel on baby spinach & assorted veggies, roasted potato,

VIET VIBES % 17

Adobo-spiced chicken, rice noodles, veggies, peanuts, Vietnam River dressing

IMMIGRANT POKE 2.0 17.5

Raw salmon, sushi rice, seaweed salad, edamame, preserved mushrooms, crispy onion, creamy ponzu

DESSERT

LATIN FLAN Rich, sweet custard with a caramel sauce 8 ALFAJORES Biscuits with dulce de leche, coconut. Add one: +1

MISO CAESAR 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 & PROTEIN

Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint

Chef Taraneh 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 subsitute!

Vegan

Vegetarian

& 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.



IMMIGRANTS MAKE AMERICA GREAT

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

BRUNCH MENU

SERVEDSATURDAY-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

AMEDICANO

AMERICANU	5
ESPRESSO	4
MACCHIATO	5
CAPPUCCINO	6
FLAT WHITE	6
LATTE	6
HOT TEA Ask your server for our selection!	5

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

ULES LOREN BRUT	41
Juvee Reserve, France	11
ULES LOREN ROSÉ	41
Luvee Reserve, France	12
CONCA D'ORO PROSECCO BRUT ROSÉ 2020 aboso, Glera, Prosecco Rosé D.O.C., Italy	49 13
MARIA CASANOVAS, CAVA (NV) atalonia, Spain	57
RED	
AVAKLIDERE, YAKUT 2019	41
Iküzögü, Bogazkere, Eastern Anatolia, Turkey	12
ASSAJARA, PINOT NOIR 2021	38
Ionterey, California, USA	12
IÑA LAS PERDICES, RESERVA MALBEC 2018	49
lendoza, Argentina	13
LOUDLINE, PINOT NOIR 2021	61

ROSE

VILLA DES ANGES, PAYS D'OC ROSE 'VIELLES VIGNES' 2022 Languedoc-Roussillon, France	29
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 PETER ZEMMER, CHARDONNAY 2023	38 11

Alto Adige, DOC, Italy

IMMIGRANTS MAKE AMERICA GREAT