Lunch Menu

SERVED MONDAY-FRIDAY
FROM 11:30AM-3PM

A GASTROADVOCACY RESTAURANT

IMMIGRANT FOOD

WHITE HOUSE

Street Food

Roasted Mushroom Soup 8
Preserved forest mushrooms, chive oil

Belgian Fries 10
Seasoned to perfection, served with garlic aioli
Add white truffle oil +2 | Add parmesan +2

Venezuelan Tequeños 15
Queso blanco wrapped in dough, with a chili mayo dip

Crispy Chicken & Lemongrass Dumplings 10
Ponzu

Caribbean Shrimp Ceviche 16
Passion fruit, chili, red pepper relish, tostones

Mezze Platter 17
Three dips of muhammara, labne, hummus, served with raw vegetables, olives, and warm za'atar naan

Greek Wings 16
Lemon, mediterranean herbs, served with a feta dip

Bowls & Salads

The Heritage 17
Coconut-curry chicken on turmeric rice & baby spinach, plantains, chickpeas, pineapple

Mumbai Mariachi 17
Falafel on baby spinach & assorted veggies, roasted potatoes, feta, smoky Chipotle dressing

Viet Vibes 17
Adobo-spiced chicken, kale, chilled noodle salad, roasted broccoli, toasted coconut, peanut, jalapeño, Vietnam river sauce

Immigrant Poke 2.0 17.5
Raw salmon, sushi rice, seaweed salad, edamame, preserved mushrooms, crispy onion, creamy ponzu

Hummus Protein 36g of protein! 17
Hummus, adobo chicken, tomato, cucumber, pickled onions, pistachio, mint, kalamata olive dressing

Thai Noodle Salad 18
Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette
Add adobo chicken +4

Mediterranean Caesar Salad 15.5
Falafel, kale, tahini dressing, candied lemon, pickled onion, feta, parmesan

West African Gumbo 17
Shrimp and chicken gumbo on turmeric rice, plantains, greens topped with a garlic shrimp sauce and pistachio
Chef Williams Bacon • Ivory Coast

Persian Plants & Protein 17
Seasoned chicken, split peas, kale, crackle rice, goji berries, toasted almonds, 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.

Sandwiches
(Choice of Fries or Salad)

Old Saigon 17.5
Our take on the Vietnamese banh mi sandwich.
Adobo-spiced chicken, slaw, daikon, carrot, chili mayo

Havana 17.5
"Best Cuban sandwich in town"! Three types of pork with melted Swiss, pineapple pickles

Spanish Caprese 17
Burrata, crushed slow roasted tomatoes, Thai basil pesto, balsamic

Falafel 17
Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix

Classique Grilled Cheese 15
The toasted French classic with Swiss & ham
On naan +1 | Add cherry tomatoes +1 | Add bacon +2

Dessert

Latin Flan 8
The perfect way to end your meal with us on a sweet note

Cookies (2 pc) 4.5
Choice of chocolate chip or oatmeal raisin

Seasonal Drinks

Pineapple Matcha 7.5
Matcha, chamomile, lemongrass & pineapple

Café Calma 7.5
Rich latte with oatmilk, dates, and Peruvian coffee. Hot or iced

Mint Limonana 7
Mint, lemon, and honey. A refreshing Middle Eastern drink

Agua de Jamaica 7
Hibiscus flower-infused water, popular in Latin America

Cherry Lemonade 8
Cherry puree, fresh lime juice, mint syrup, soda water

Like in most immigrant homes, nearly everything we serve is homemade.

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.

Vegan · Vegetarian · Gluten-Free · Table Without Borders Partnership Bowls

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. Not all dietary restictions may be accommodated.

Lunch Menu

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Sangria

Red Sangria Helada 12/37
Fresh cut fruits

White Sangria 12/37
Infused with cinnamon and cardamom

Mimosa

Classic Mimosa 12/37
Choice of: Orange or Pineapple

DIY Mimosa 42
A bottle of bubbly and both flavors

Bottomless! 22/person
The whole table must participate, 2h limit

Cocktails

Social Hour Sunset Fizz 12
Vodka, yuzu, peach, lime, jasmine 11.2%

Social Hour Paloma 12
Tequila, grapefruity, black pepper 11.2%

Yuzy Jalapeño Margarita 12
Tequila, pineapple 15.0%

Yuzy Peach Margarita 12
Tequila, peach, mango 15.0%

Beer

Lav 8.5
Serbia, Lager 4.9%

Polar 8
Venezuela, Pilsner, 4.5%

Blue Moon Belgian White 8
USA, Belgian-Style Wheat Ale, 5.4%

DC Brau Joint Resolution 9
USA, Hazy IPA, 5.5%

Modelo Especial 9
Mexico, Lager, 4.4%

N/A Beer, Good Time Pilsner 8
Brooklyn, New York, non-alcoholic

Mocktails

Piña Colada 10
Non-alcoholic "Wild Gin", pandam extract

Cherry Mojito 10
Cherry puree, passion fruit, mint, lime, soda water

Wine

Bubbles

Henry Vanay Brut Blanc 43 / 11
Loire Valley, France | (NV)

Jules Loren Brut Rosé 43 / 11
Cuvee Reserve, France | (NV)

Conca d'Oro Prosecco Rosé 49
Glera, Pinot Noir, Veneto, Italy | 2023

Rosé

Villa des Anges, Pays d'Oc 31 / 9
Languedoc-Roussillon, France | 2022

Rio Madre Rioja Rosé 38 / 12
Rioja Baja, Spain | 2024

White

Crisp & Refreshing

Because you like dry Sauvignon Blanc, Pinot Grigio or crisp Chardonnay...

Mantel, Sauvignon Blanc 49 / 12
Rueda D.O., Spain | 2021
Crisp - fresh, vibrant, zesty

Zolo, Torrontés 41 / 12
Mendoza, Argentina | 2022
Aromatic - fresh, lime, saline

Peter Zemmer, Pinot Grigio 38 / 11
Alto Adige, DOC, Italy | 2021
Light - apple, mineral

Round & Soft

Because you like a fuller Chardonnay or off-dry Riesling...

Old Soul, Chardonnay 43 / 14
Lodi, California | 2022
Creamy - peach, toasty

Rhanleigh, Chenin Blanc 41 / 12
Western Cape, South Africa | 2022
Balanced - light, citrus

Red

Light & Easy

Because you like Pinot Noir....

Tassajara, Pinot Noir 38 / 12
Monterey, California, USA | 2021
Cherry - silky, delicate

Kavaklidere, Yakut 41 / 12
Eastern Anatolia, Turkey | 2022
A must-try grape! Floral and light

Round & Bolder

Because you like Malbec, Merlot or Cabs....

Viña Las Perdices, Malbec Reserva 49 / 13
Mendoza, Argentina | 2021
Vanilla - soft, fruit-forward

VDA Cabernet Sauvignon 43 / 12
Languedoc, France, 2023
Rich - cherry, supple

Coffee & Tea

Americano	5	Flat White	6
Espresso	4	Latte	6
Macchiato	5	Hot Tea	5
Cappuccino	6		

Ask your server for our selection!

Non Alcoholic

Homemade Iced Tea Free Refills	5	Diet Coke	5
Mexican Coke	5	Sprite	5
Jarritos Pineapple, Mandarin or Tamarind	6	Water Still / Sparkling	4
		Large Water Still / Sparkling	7

What's Gastroadvocacy?

Immigrant Food's fresh, creative dishes reflect how we see America: diverse, nourishing and welcoming. Restaurants have been the place where immigrants made a living and showed off their heritage. We're taking it a step further and also making this a platform to advocate, hold events and educate about immigration. Call it: Gastroadvocacy.

The Think Table

Immigrant Food's monthly digital publication on immigration.
Visit: www.immigrantfood.com or @immigrantfood

Our NGO Partners

Our NGO partners are the leading immigration service organizations in the DMV. We're proud to share our cause, our space and our energy with them. Scan the QR code to engage!

Scan the QR code for our weekly Engagement Menu!

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