FAB food FORAY

Farm-fresh sustenance that is healthy, heady and heavenly

The Black Squirrel

www.blacksquirreldc.com
202.232.1011

Starters

Poutine Fries
Hand-cut fries smothered in homemade gravy, cheese sauce, bacon bits, and scallions. Canada's favorite snack 6.99
IPA, pilsner, or amber bock

Oven-Roasted Organic Vegetables
Oven-roasted, locally grown organic squash, carrots, celery, red onion, thyme, and garlic 6.49
Additions: top if off with melted blue cheese or Gruyere cheese, add 1.00
English porter, dark ale, or amber bock

Onion Rings
Hand-cut, tempura battered Vidalia onions.
Served with jalapeño dipping sauce 5.99
IPA, any type of lager, or brown ale

Calamari & Sugar Snaps
Calamari dipped in a light tempura batter and topped with parmesan cheese. Served with a chipotle tarter sauce 6.99
Pilsner, light lager, cider, or white ale

Buffalo Wings
Twice cooked to be extra crispy and dipped in your choice of home-made siracha hot-wing sauce or BBQ sauce and topped with our signature spice blend 7.49
IPA, Imperial IPA, or dark ale

Addictive Macaroni & Cheese
Macaroni smothered in homemade béchamel sauce and flavored with five locally produced gourmet cheeses. *Named Best Macaroni and Cheese in DC!* 7.49
Lager, pilsner, or light ale

Duck Confit Spring Rolls
Homemade duck confit wrapped in a thin pastry crust and served with pineapple-ginger dipping sauce 8.49
Stout, porter, or brown ale

Salads

Heart of Romaine Salad
Heart of romaine lettuce served with shaved parmesan cheese, pickled egg, pumpernickel croutons, and our homemade Caesar dressing 7.49
Light lager, pilsner, cider, or white ale

Beet Salad
Balsamic vinegar poached beets served with locally produced goat cheese, bacon toast, and organic baby greens tossed in a thyme garlic vinaigrette 7.49
Brown ale, porter, or stout

One cannot think well, love well, or sleep well if one has not dined well.
— Virginia Woolf

: *Pairing suggestions*

Burgers

The Classic Burger
Start with our classic burger served with lettuce & tomato on a sesame-seed bun. Add toppings to build your own burger. Served with either boardwalk fries or a side salad of organic baby greens 9.99
IPA, red ale, brown ale, or lager

Homemade Vegetarian Burger
A homemade mixture of vegetables, including mushrooms, toasted hemp seeds, and quinoa wrapped in freshly grilled eggplant on a whole-wheat bun. Add toppings to build your own burger. Served with either boardwalk fries or a side salad of organic baby greens 9.49
Pilsner or light lager

Add your own toppings:

0.50 topping menu	*1.00 topping menu*
Chipotle sauce	Brie cheese
Homemade mayonnaise	Blue cheese
Homemade BBQ sauce	Goat cheese
Jalapeños	Gruyere cheese
Homemade pickles	Swiss cheese
	Cheddar cheese
	Chimay cheese
	Manchego cheese
	Applewood-smoked bacon
	Sautéed mushrooms
	Caramelized onions
	Fried Egg
	Chili

Our burgers are made of hormone-free Hereford beef ground in-house. Hereford beef is an ancient breed of cattle that has not been genetically engineered. The result is a mouth-watering, natural-beef flavor. Hereford is an all-natural, hormone-free beef raised strictly on corn. It is allowed to mature naturally without the use of drugs, which results in a higher price. Those familiar with prime beef prefer Hereford to the more well know Black Angus.

Chairman Gene Sohn, The Black Squirrel's chef, does not trust the ground beef available in stores today, which is why he grinds the Hereford beef used to make our burgers.

Sandwiches

Reuben Sandwich
Kosher corned beef, homemade sauerkraut, Swiss cheese, and Thousand Island dressing on toasted New York rye bread. Served with homemade pickles and boardwalk fries 12.99
Brown ale, weissbier dunkel, porter, or stout

The BLT (Big, Loaded & Tasty)
Stacked with locally produced applewood-smoked bacon, organic baby greens, tomato, and homemade mayonnaise on Texas toast. Served with homemade pickles and board-walk fries 10.99
Additions: top it off with a fried egg or Gruyere cheese, add 1.00
Dopplebock, brown ale, abbey ale, or amber bock

Soup, Sandwich & Salad
A trio of tomato bisque soup and grilled cheese and bacon sandwich served with a large side salad 12.99
Lager, amber bock, or dark ale

The consumption of raw or undercooked meat, fish, eggs, and shellfish may be harmful to your health.

House Favorites

BBQ Baby Back Ribs
Marinated in beer sauce and hickory smoked and served with locally grown collard greens and boardwalk fries 19.49
Porter, abbey ale, or stout

Roasted Organic Chicken
Half of a hormone-free, organic SMART™ chicken beer-brined and roasted with 14 original herbs and spices and served with caramelized onions, locally grown collard greens, and cheese and garlic lumpy mashed potatoes 15.99
Amber bock, weissbier dunkel, or dark lager

Bratwurst Platter
Brats cooked in Hofbrau beer and served with mashed potatoes, homemade choucroute (Alsatian sauer-kraut), and gravy 14.49
Dopplebock, amber bock, or Hofbrau

Mains

Fish and Chips
Sustainable farm-raised tilapia dipped in Black Squirrel amber bock tempura batter and served with homemade potato chips, an organic baby greens side salad with citrus dressing, and chipotle tarter sauce 12.49
Tilapia has been named a Best Choice by the Blue Ocean Institute. The Black Squirrel is a member of the Monterey Bay Aquarium's Seafood WATCH program, which also named tilapia a Best Choice for sustainable seafood.
IPA, amber bock, or dark lager

Ribeye Steak with Herb Butter
Hormone-free 12 oz. ribeye steak served with cheese and garlic lumpy mashed potatoes, creamed spinach, and a red wine reduction sauce 21.99
Abbey ale, porter, or brown ale

Roasted Vegetable Pasta
Oven-roasted vegetables tossed in an extra virgin oil oil and garlic sauce and served over linguine 12.49
Farmhouse saison, white ale, or hefe~weisse

Sides

Hand-cut Boardwalk Fries
Single order 4.49 Double order 8.49

Homemade collard greens 4.49

Garlic and cheese lumpy mashed potatoes 4.49

Mini house salad of organic baby greens 3.99

Desserts

Ask your server about our homemade desserts 7.00

Mussels

We use only the finest rope-grown mussels from Prince Edward Island, Canada, in the Gulf of St. Lawrence

Mussels in Curry Cream Sauce
Mussels steamed in a Black Squirrel amber bock curry cream sauce with thyme, bacon, and garlic. Served with boardwalk fries 14.49
Amber bock, doppelbock, or brown ale

Mussels in White Wine Sauce
Mussels steamed in a tomato white wine sauce with thyme, shallots, garlic, and red pepper flakes. Served with boardwalk fries 14.49
Farmhouse saison ale, white ale, or cider

Mussels with Linguine
Mussels steamed in a tomato garlic cream sauce with basil, tarragon olive oil, and goat cheese. Served over linguine 13.99
Light ale, pilsner, or white ale

The Black Squirrel

Cooking done by Chef Gene Sohn and Marvin Ramos

The Black Squirrel takes its name from the furry critters that Canada gave to the National Zoo back when Teddy Roosevelt was President. Between 1902 and 1906, 10 of the original Canadian black squirrels and eight of their offspring were released around the zoo. The black squirrels you see throughout Washington today are descendants of those animals.

The Black Squirrel

The Black Squirrel has been charting a slightly NEW COURSE on the 18th Street strip, serving up duck roll appetizers, fried chicken entrees and tasty beers. —*The Washington Post*

One of *Washingtonian Magazine's* 75 BEST BARS, this new eatery seeks to bring CIVILIZED FOOD and OFFBEAT BREWS to a neighborhood saturated with jumbo slices and Miller Lights. —*Washingtonian Magazine*

For those who crave a DECENT MEAL before a night out on 18th Street, HOPE has arrived in the surprising form of a squirrel. The Black Squirrel pairs the CULINARY BRIO of chef Gene Sohn, a veteran of the downtown Belgian standby Marcel's, with 1970s-inspired design to craft a watering hole for grown-ups who love good food. —*The Hill*

The Black Squirrel, one of the area's only bars to have an EXTENSIVE IMPORTED BEER LIST, offers you just enough to WHET your APPETITE or just enough to satisfy it, all in one sitting. —*NBC Channel 4*

Those who haven't ventured to the Black Squirrel in Adams Morgan are missing out. This is a PRIME SPOT for beer lovers, and has a MORE SOPHISTICATED feel than other AM bars. —*On Tap Magazine*

Voted by *City Paper* readers as one of DC's BEST NEIGHBORHOOD BARS. —*The Washington City Paper*

Just when it seemed that Adams Morgan's non-stop party scene had chased away D.C.'s fine-dining establishments, along comes the Black Squirrel, brandishing a FINE-PEDIGREED CHEF and a menu of scaled-up American comfort food. —*Better World*

The Black Squirrel carefully balances being a FUN, neighborhood hangout and place for FINER DINNING. —*On Tap Magazine*

The Black Squirrel cleverly hides its CULINARY pretensions underneath a kitschy retro-jock veneer — which, you have to admit, is kind of BRILLIANT. —*The Onion*

The Black Squirrel stands out from the crowd for its EXTENSIVE beer selection, EXCEPTIONAL food and comfortable, neighborhood FRIENDLY atmosphere. —*So Good*

A sit-down UPSCALE restaurant in Adams Morgan! —*The Washington Times*

Atypical Adams Morgan DEN OF DELIGHTS for brew snobs, honoring Washington's imported native mammal. —*Black Book Magazine*

We cater events large and small.

Our entire menu is available for take-out. Ask your server for a menu.

The Black Squirrel | 2427 18th Street NW | Washington, DC 20009 | 202-232-1011 | http://www.BlackSquirrelDC.com