Avenue Grill

SMALL PLATES

DAILY SOUP 10

"ELOTE" HUSHPUPPIES 12 (v)
cotija cheese / cilantro / tajin / avocado cremma

CRISPY FRIED BRUSSEL SPROUTS 10 (vg, gf, lf)
pickled fresno chili / pomegranate vinaigrette

LAMB BIRRIA TACOS 15 (gf)
braised lamb / onion / radish / cilantro / pickled chilis / corn tortilla

Our Local Vendor Partners

Firefly Farms, ***Ridgely, MD***
Lyon Bakery, ***Washington, DC***
Richardson Farms, ***White Marsh, MD***
Bell & Evans Farms, ***Fredericksburg, PA***
Logans Smokehouse, Arlington, VA
DC Brau, *Washington,* **DC**
Parker Farms, ***Oak Grove, VA***
Noah's Pride, ***Anaheim, PA***

GREENS | SANDWICHES

BABY KALE CAESAR - appetizer 8 / entrée 13
parmesan / bread shards / lemon anchovy dressing

JW GREENS - appetizer 9 / entrée 14 (gf, vg, lf)
heirloom cherry tomatoes / cucumber / rainbow carrot / breakfast radish / apricot / cilantro vinaigrette

NAPPA CRUNCH SALAD 15 (vg, gf, lf)
napa cabbage / carrot / green papaya / red pepper / Thai basil / mint / toasted peanuts / scallion / sesame-chili vinaigrette

ENHANCE YOUR SALAD
Bell & Evans grilled chicken ***7*** */ jumbo lump crab cake* ***15*** */ grilled shrimp* ***9*** */ marinated sirloin steak** ***11***

SOUTHWEST CHOPPED CHICKEN SALAD 18 (gf)
baby spinach / tomato / cucumber / red onion / avocado / seasoned black beans / cilantro / farmers cheese / crispy tortilla / spicy ranch

JW MARRIOTT BURGER* 20
Angus beef / Lyon bakery potato roll / corn cob smoked bacon / white cheddar / fries

(plant-based patty substitution available upon request)

AVENUE PIT BEEF* 18
medium rare roast beef / caramelized onions / provolone / "tiger sauce" / arugula / Lyon bakery ciabatta / fries

HOUSE ROASTED TURKEY CLUB 18
all natural roasted turkey / Lyon bakery country bread / corn cob smoked bacon / house potato chips

JERK CHICKEN BREAST 18
charred scallion slaw / scotch bonnet aioli / fries

MARYLAND STYLE JUMBO LUMP CRAB CAKE 22
country roll / old bay tartar / house potato chips

LARGE PLATES

SAUSAGE & PEPPERS 25
Italian sausage tortelloni / San Marzano tomatoes / pepperonata / parmesan bread crumbs

PAN SEARED HALIBUT 'Chowder' 27
smoked bacon / potatoes / braised leeks / carrots / white wine cream / chive

GREEN CHICKPEA TANGINE 22 (v)
spiced cous cous / saffron / preserved lemon / lebneh / grilled flat bread

{ gf – gluten friendly, v – vegetarian, lf – lactose free, vg – vegan }

A 20% service charge will be added to parties of 6 or more
***Be advised that consumption of raw and/or under cooked food could lead to foodborne illness**
***Please inform your server of any food allergies or dietary restrictions**

JW MARRIOTT
WASHINGTON DC