

806 15TH
ST NW



OPALINE

BAR & BRASSERIE

LAFAYETTE
SQUARE



Indulge in the Elegance of the French Riviera

STARTERS

Truffle Fries (V)	14
Charcuterie Board	25
Chef's selection of meat & cheeses, honey comb, dried fruits, marcona almonds	
Olives & Almonds (V, GF)	10
Hand-cut Steak Tartare	19
caper, pickled shallot, cornichon, egg yolk emulsion, salt & vinegar gaufrette potato	
Focaccia Basket (V)	10
garlic confit butter	
Mozzarella Poppers (V)	16
marinara	
Jumbo Shrimp Cocktail (GF)	25
lemon	
Charred Octopus (GF)	22
blistered cherry tomato, garlic chips, chorizo vinaigrette	

SOUP & SALADS

French Onion Soup	17
gruyère, crostini	
Classic Caesar (V)	17
garlic bread crumbs, parmesan, creamy caesar	
Lobster Cobb (GF)	31
7 minute egg, tomato, pickled onion, avocado, corn, green goddess	
Local Burrata	19
asparagus, English peas, pickled fresno pepper, romesco, garlic confit crostini	

DESSERTS

Home-made Gelato	12
espresso, chocolate, strawberry, vanilla	
Coffee Crème Brûlée	12
dark chocolate mousse	
Chocolate Fudge Cake	12
pecan crumble, raspberry, pistachio gelato	

HOMEMADE PASTA

Experience the taste of the French Riviera with fresh, handcrafted pastas - prepared daily by the culinary team.

Short Rib Lasagna	36
vodka sauce, basil pesto	
Ricotta Gnocchi	26
hot Italian sausage, broccolini, sun-dried tomato cream	
English Pea Ravioli	24
asparagus, pickled ramps, marcona almond crumble, parmesan emulsion	
Pappardelle	27
bolognese, burrata	
Cavatelli	26
shiitake mushroom, baby spinach, smoked cherry tomato, spring onion nage	
Cacio e Pepe (V)	26
fettuccini, parmesan reggiano, black pepper	
add grilled chicken +8 add grilled shrimp +12	

MAINS

Steak Frites	51
12oz NY Strip, sauce Diane	
Free Range ½ Chicken	35
baby carrot, asparagus, duck fat fingerling potato, truffle jus	
Salmon au Poivre	31
pomme puree, spring vegetables, pickled ramps, cognac jus	
Mediterranean Branzino	42
cauliflower, English pea succotash, charred scallion, sauce vierge	
English Pea Risotto	24
maitake mushroom, fava bean, mascarpone, parmesan	
Opaline Burger	25
bacon jam, pickle, dijonnaise, cheddar, romaine	
Chicken Parmesan	24
house or Caesar salad	
add fettuccine or pappardelle +10	

SIDES

Jumbo Asparagus lemon	9
Duck Fat Fingerling Potatoes cherry pepper chimichurri	8
Roasted Baby Carrots garlic confit aioli, za'tar	9
Wild Mushrooms marsala glaze	9
Grilled Broccolini garlic, lemon, chili flake	7

CHEFS: KEVIN LALLI + JAIME GONZALEZ

Please advise the restaurant of any dietary restrictions and allergies when dining in or placing a carry out order.
All of our Lavazza Coffee and Metz Tea are sourced sustainably. Our fish is sourced thoughtfully and sustainably.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A 20% service charge will be added to all parties of 6 or more.

GF=Gluten Free V=Vegetarian

*No Substitutions