

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	18
smoked crème fraîche, quail yolk, sourdough toast points	
Focaccia Basket (V)	9
garlic confit butter	
Mozzarella Poppers (V)	14
marinara	
Jumbo Shrimp Cocktail (GF)	25
lemon	
Charred Octopus (GF)	19
fennel, heirloom cherry tomato, castelvetrano olives, saffron aioli	

SOUP & SALADS

French Onion Soup	15
gruyère, crostini	
Classic Caesar (V)	15
garlic bread crumbs, parmesan, creamy caesar	
Lobster Cobb (GF)	28
7 minute egg, tomato, pickled onion, avocado, corn, green goddess	
Local Burrata (V)	18
heirloom tomatoes, pickled shallots, basil, garlic confit crostini	
add chicken +8 add grilled shrimp +12	

DESSERTS

Tiramisu (V)	12
espresso, mascarpone, chocolate pearls	
Strawberries & Cream (V, GF)	9
vanilla chantilly	
Vanilla Crème Brûlée (V, GF)	12

HOMEMADE PASTA

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

Short Rib Lasagna	33
vodka sauce, smoked mozzarella	
Pappardelle	25
bolognese, burrata	
Summer Corn Ravioli (V)	25
smoked tomato, ricotta salata, charred corn, salsa Bianca	
Spaghetti (V)	24
heirloom summer vegetables, pesto cream, parmesan	
Cavatelli	26
shiitake mushrooms, meatballs, marsala cream	
Cacio e Pepe (V)	24
fettuccini, parmesan reggiano, black pepper	

add chicken +8 add grilled shrimp +12

MAINS

Steak Frites	51
12oz NY Strip, cognac peppercorn sauce	
Vegetable Risotto (V, GF)	24
snap peas, corn, asparagus, heirloom carrots, pepitas	
Atlantic Salmon (GF)	31
smoked corn, marinated tomatoes, warm chorizo vinaigrette	
Opaline Smash Burger	23
cherry pepper aioli, caramelized onion, American cheese, fries add bacon +3	
Pan Seared ½ Chicken (GF)	33
pattypan squash, pearl onion, truffle potato purée, marsala mushroom jus	
Mediterranean Branzino (GF)	41
sunchoke, asparagus, black garlic, lemon caper butter	

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 sustainability.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A service charge of 18% will be added to your bill. A 20% service charge will be added to all parties of 6 or more.

GF=Gluten Free V=Vegetarian

*No Substitutions