

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
traditional garnish, quail egg, pickled shallot, puffed pasta chips	
Focaccia Basket (V)	9
garlic confit butter	
Mozzarella Poppers (V)	14
marinara	
Jumbo Shrimp Cocktail (GF)	25
lemon	

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
spring vegetables, arugula pesto, watermelon radish, pickled ramps, marcona almond	
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.*

Pappardelle	25
bolognese, burrata	
English Pea Ravioli (V)	25
maitake mushrooms, pickled ramps, spring vegetables	
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	
Roasted Lemon Pepper ½ Chicken (GF)	33
pomme purée, haricots verts, pearl onion, black truffle jus	
Ratatouille (V, GF)	24
eggplant, squash, tomato coulis	
Opaline Smash Burger	23
cherry pepper aioli, caramelized onion, American cheese, fries	
add bacon +3	
Turkey Club	24
lettuce, tomato, bacon, spicy mayo, whole wheat	
Classic BLT	19
lettuce, tomato, bacon, mayo, sourdough	
Atlantic Halibut (GF)	41
spring onion nage, English peas, favas, pickled pearl onion	

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 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

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COCKTAILS

Classic Mimosa	9
Bloody Mary	14
Elderflower G&T	14

WINE BY THE GLASS

FRENCH BUBBLY

glass bottle

Salasar Crémant de Limoux Carte Azur	17	72
Moët & Chandon Brut Mini (187 ml).....	28	
Veuve Clicquot Yellow Label		185
G.H. Mumm Champagne		105
Moët & Chandon Brut Imperial.....		155

FRENCH ROSÉ

Château Berne Provence Rosé	16	68
Grenache blend, Domaine Aureilhan	16	68

WHITE WINES

Sauvignon Blanc Lauverjat, "Moulin des Vrillères", Sancerre	19	85
Chardonnay Château de Chaintré, Bourgogne	18	80
Chenin Blanc, Domaine Sébastien Brunet, "Arpent"	18	80
Sauv. Blanc/Sémillon , Château Les Arromans, Bordeaux	15	70
Pinot Grigio, Cantina Ornella Molon, "Campo di Pietra", Venezia	14	70
Gavi di Gavi, Az. Ag. La Mesma, Cortese, Piedmont	17	75

RED WINES

Malbec Cèdre Héritage, Cahors.....	16	70
Gamay, Laurent Martray, "Corentin", Brouilly	19	85
Château du Beau Vallon, Bordeaux	18	80
Syrah, Domaine François Villard, L'Appel des Sereines, Côtes du Rhône	17	75
Cabernet Sauvignon, Fairfax, California	16	70
Pinot Noir, Domaine Clément & Florian Berthier, "L'Instant", Loire	17	75

BEER

Kronenbourg 1664, France.....	10	Hopfheiser Old Time Lager	8
Guinness,Ireland	9	Sapporo, Japan	9
Heineken, Netherlands	9	Paulaner Hefe-Weizen, Germany	10
Miller Lite	8	Peroni Nastro Azzurro, Italy	9
Sam Adams	9	Corona, Mexico	9
Dogfish Head 90 Minute IPA	12		

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