

806 15TH
ST NW



OPALINE

BAR & BRASSERIE

LAFAYETTE
SQUARE



STARTERS

Parker House Rolls (V)	10
whipped butter	
PEI Mussels	17
coconut red curry, grilled naan, cilantro	
Truffle Fries (V)	14
Meat & Cheese Board (GF)	25
chef selection of meats & cheese, honey comb, dried fruit, mini baguette	
French Onion Soup	15
gruyère, crostini	
Tuna Tartare	19
smoked crème fraîche, puffed barley, picked fresno pepper	

SALADS

Classic Caesar (V)	15
garlic bread crumbs, parmesan, creamy caesar	
Local Burrata (V)	22
acorn squash, black mission fig, marcona almond, balsamic	
Tuna Niçoise	27
potato, pickled onion, 7 minute egg, tomato, caper vinaigrette	
Baby Beets (V)	19
smoked greek yogurt, pistachio, citrus, beet vinaigrette	

DESSERTS

Assorted Macarons (V, GF)	11
Parisian Flan (V)	11
vanilla custard, strawberry	
Tarte Tropezienne (V)	12
brioche, orange crema, pearl sugar	
Dark Chocolate Cake (V)	12
milk chocolate ganache, lavender gelato	
Honey Panna Cotta (V)	11
crème fraîche, poach pear, praline	

HOMEMADE PASTA

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

Short Rib Lasagna	33
marinara, basil	
Pappardelle	25
bolognese, burrata	
Cavatelli Carbanara	26
guanciale, parmesan reggiano, fine herb	
Stuffed Pappardelle	24
spinach, whipped ricotta, pine nut, lemon	
Butternut Squash Ravioli (V)	25
walnut, pickled cranberry, brown butter	
Fettuccini Puttanesca	23
tomato, olive, caper, anchovy, confit garlic	

MAINS

Mediterranean Branzino	35
pearl couscous, pine nut, ver jus currants, olive tapenade	
Atlantic Salmon (GF)	31
butternut squash, kale, beluga lentil, mustard jus	
Opaline Burger	24
LTO, special sauce, applewood smoked bacon, cheddar add truffle egg +5	
Steak Frites	51
12oz NY Strip, cognac peppercorn sauce	
Roasted Lemon Pepper ½ Chicken	33
pomme purée, haricots verts, pearl onion, black truffle jus	
Ratatouille (V, GF)	24
eggplant, squash, tomato coulis	
Braised Beef Short Rib	42
parsnip, cipollini onion, heirloom baby carrot, red wine reduction	

CHEFS: KEVIN LALLI
JAIME GONZALEZ + SAL TORRES

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Please advise the restaurant of any dietary restrictions and allergies when dining in or placing a carry out order.

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

GF=Gluten Free V=Vegetarian