

AROUND THE WORLD DIM SUM

A TOUR OF GLOBAL SMALL PLATES
CHOOSE 2 / \$28 CHOOSE 3 / \$38

**CRISPY CHICKEN &
LEMONGRASS DUMPLING (4 PC)**
Ponzu

TOKYO CROQUETTES (4 PC)
Octopus, pickled ginger, yucca, takoyaki sauce



TAMARIND BBQ RIBS (4 PC)
Toasted sesame, green onion, chili

INDIAN SAMOSAS (3 PC) 
Vegetable filling, chickpeas, tamarind chutney


COCHINITA PIBIL BAO BUN (2 PC)
Pickled onion, cilantro, chili mayo

GLOBAL STREET FOOD


MEZZE PLATTER

Three dips of muhammara, labne, hummus, served with raw vegetables, olives, warm za'atar na'an  **\$17** 


BUTTERNUT SQUASH SOUP

Date-sherry caramel, caramelized almonds  **\$9**

MARINATED OLIVES

Roasted garlic, thyme, chili flake  **\$8** | **\$6**

BELGIAN FRIES

Seasoned to perfection, served with garlic aioli
Add white truffle oil +2 | Add parmesan +2  **\$10** | **\$8**


CRISPY POLENTA FRIES

Tomato mostarda, eggplant, goat cheese, basil  **\$13** | **\$11**

VENEZUELAN TEQUEÑOS

Queso blanco wrapped in dough, with a chili mayo dip  **\$15** | **\$10**

SHRIMP CEVICHE VERDE

Chilled tomatillo lime broth, serrano pepper, tostones  **\$19** | **\$10**

MISO CAESAR SALAD

Shiitake "bacon", zesty wonton chips, nori, sesame **\$14**

NEW ON THE STREET!

ROASTED BRUSSELS SPROUTS

tahini, macerated sour cherries, lemon vinaigrette   **\$13**

GREEK WINGS

Lemon, mediterranean herbs, served with a feta dip **\$16** | **\$11**

CRAB BEIGNETS

Green Goddess **\$22**


SARY'S PUPUSAS

El Salvador's national dish, stuffed with beans & cheese, with pickled cabbage and tomato salsa   **\$15** | **\$11**

CRISPY PORK BELLY

Tomato salad, lime vinaigrette, toasted peanuts  **\$16**

MEDITERRANEAN LAMB SKEWERS

DIY lettuce wrap, served with labne, chili, za'atar, dates, cilantro and Thai chili  **\$24**

COMFORT STREET FOOD

FILIPINO FRIED CHICKEN

Sweet chili, Thai herbs, roasted banana ketchup  **\$19** | **\$12** 

KOREAN BURGER

Pork and beef patty, cucumber salad, daikon slaw, korean mayo, jalapeno **\$22**

ASIAN CAULIFLOWER

Kimchi, green plantain puree, peanuts, coconut crust  **\$26**

CHICKEN MILANESA

Cassava, tomato, fontina, mashed potatoes, truffle **\$28**

ROASTED MUSHROOM LOMO SALTADO

Aji amarillo, fried potatoes, garlic rice   **\$23**

HAPPY HOUR

TUES-SAT 3PM-6:30PM
ONLY FOR DINE-IN

THE  COLUMN IS OUR SECRET INGREDIENT FOR THE HAPPIEST OF HOURS. CHEERS!

Like in most immigrant homes, nearly everything we serve is homemade.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Food is prepared in a kitchen where cross-contamination could occur. Not all dietary restrictions may be accommodated.

 Vegan

 Vegetarian

 Happy Hour

 Gluten-Free

We have instituted a 5% wellness charge that helps provide critical benefits to our employees. These benefits include paid sick leave and health insurance. This charge does not replace a tip, so please do remember to tip our staff, as 100% of your tip goes to the team's next paycheck.

A 20% gratuity is applied for parties of 6 or more. This charge, after tax, goes to increasing the wages of our employees to above the current minimum wage for all employees in DC. Tips are not expected, but always appreciated.



CATERING
AND PRIVATE
EVENTS WITH
A MISSION!

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