

ROOF TERRACE
RESTAURANT
AT THE KENNEDY CENTER



PRELUDE

TUNA CRUDO	23
ajo blanco, almonds, fried seaweed	
NEW ENGLAND CLAM CHOWDER	16
chopped clams, bacon, white mirepoix, old bay oyster crackers	
CRAB AND GRUYERE DIP	26
warm baguette, fennel pollen dust	
SHRIMP COCKTAIL	22
wine poached shrimp, citrus dill cocktail sauce, lime	
PICKLED VEGETABLE SALAD V	17
delicata squash, pickled purple cauliflower, baby turnips, shaved baby carrots, arugula, dill, green goddess ranch	
POMMES FRITES	15
parmesan, thyme, rosemary, truffle aioli	
LITTLE GEM CAESAR	18
toasted breadcrumbs, parmesan, lemon	
REGIONAL AMERICAN CHEESES & CHARCUTERIE	42
fig jam, marcona almonds, strawberries	

CENTERSTAGE

SHRIMP & GRITS	42
stoneground grits, white cheddar, chorizo, spinach, tomato fondue	
PAN SEARED STEELHEAD TROUT	44
shaved fennel & radish salad, purple sweet potatoes, trout roe vinaigrette	
JUMBO LUMP CRAB CAKES	54
savoy cabbage & carrot slaw, grain mustard aioli	
TAGLIATELLE PASTA	38
morel mushrooms, ramps, spring peas, mushroom butter	
PAN ROASTED CHICKEN	42
molasses braised farro, bacon lardon, brussels sprout, maple-chipotle gastrique	
PORK PORTERHOUSE	42
dijon polenta cake, broccolini, charred shishitos, spiced apple compote	
BRAISED SHORT RIB	62
mashed yukon gold potatoes, haricot verts, caramelized onion pan sauce	
GRILLED STEAK FRITES	60
prime NY strip, parmesan herb hand cut fries, frisee salad, bordelaise	



V = Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We are allergy conscious, due to nuts and gluten used in our kitchen we cannot guarantee 'free' but offer sensitive options.

Automatic 18% gratuity for parties of six or more. Checks may only be split evenly.

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BEER	▪ Samuel Adams Lager	9	Stella Artois NA , Belgium	9
	▪ Stella Artois , Belgium	9	Michelob Ultra Pure Gold	9
	▪ Port City Monumental IPA , VA	9	La Fin Du Monde , Canada	12
SEASONAL COCKTAILS	▪ Cherry Blossom Martini		gin, lemon juice, st. germaine, cherry blossom syrup, sake, seltzer, green tea	18
	▪ Elderflower Old Fashioned		bourbon whiskey, elderflower liqueur, bitters, maraschino cherries	18
	▪ Peach Bellini		prosecco wine, white peach puree	18
	▪ White Sangria		white wine, white cranberry juice, simple syrup, apple brandy, peach schnapps	18
	▪ Strawberry Frosé		strawberry puree, rose wine	18
	MOCKTAILS	▪ Lychee Limonata		lychee puree, white cranberry juice, sparkling lemonade
▪ Galaxy Lemonade			butterfly pea tea, lemonade, edible glitter	12
SPARKLING & CHAMPAGE	▪ Cantina Solarium		Prosecco, Italy	18/70
	▪ Chandon Rosé		CA	20/76
	▪ Chandon Brut		CA	20/76
	▪ Veuve Clicquot		Rosé, Champagne, France	38/145
	▪ Dom Perignon		France, 2012	425
ROSE & WHITES	▪ Fontaniels		Cinsault Rosé, France	18/70
	▪ Bauer Haus		Riesling, Rheinhessen, Germany	18/70
	▪ Lagaria delle Venezie		Pinot Grigio, Veneto, Italy	18/70
	▪ Domaine Eric Louis		Sancerre, Loire, France	21/82
	▪ Jordan		Chardonnay, Sonoma County, CA	22/84
REDS	▪ Evolution		Pinot Noir, Oregon	18/70
	▪ La Grande Dame		Bordeaux Superieur, France	20/78
	▪ Domaine Galetis		Merlot, France	18/70
	▪ Altos del Plata		Malbec, Argentina	20/78
	▪ Daou		Cabernet Sauvignon, Napa Valley, CA	19/72
	▪ Duckhorn		Cabernet Sauvignon, Napa Valley, CA, 2020	220
	▪ Newton Puzzle		Red Blend, Napa Valley, CA, 2018	325
	▪ Opus One		Red Blend, Napa Valley, CA, 2017	475