



DINNER MENU

FOR THE TABLE

- DEVEILED EGGS** 12
Deveiled eggs, bacon jam, chives. (GF)
- FRIED CORN BREAD** 11
Fried corn bread, fresno chili aioli. (V)
- DUCK WINGS** 18
Duck wings, coffee infused bourbon glaze, scallions. (GF)
- SALMON RILLETTES** 17
Creamy salmon spread, chives, served with fresh baked focaccia


**THREE
WHISTLES**

EAT · DRINK · WORK

WASHINGTON, DC.

**Please notify us of any allergies, as the ingredients listed on the menu are abbreviated.*

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

SMALL PLATES

- MUSHROOM & GRUYERE TARTLETTE** 13
Sauteed medley of mushrooms, gruyere cheese, red wine reduction baked in a tart shell. (V)
- TUNA CRUDO** 19
Raw tuna slices, olive purée, crispy capers, charred scallion vinaigrette
- GEM SALAD** 15
Gem lettuce, baby kale, crispy chickpeas, shaved radish, parmesan, topped with creamy herb dressing
- ROASTED CAULIFLOWER MOUSSE** 16
Roasted cauliflower and walnut mousse, pickled golden raisin, romesco, served with freshly baked focaccia. (V)
- CHICKEN SCHNITZEL** 17
Chicken cutlet, topped with miso roasted cabbage slaw, tarragon creme fraiche, pickled shallot
- STEAK TIPS** 18
Charcoal grilled steak bites, sweet pepper chimichurri. (GF)



PASTA DISHES

SHOYU BUTTER CAVATAPPI 21

Cavatappi, shoyu butter, medley of wild mushrooms, blistered tomato. (V)

TUSCAN GNOCCHI 19

Ricotta gnocchi, fresh tomatoes, sauteed spinach, basil, toasted pine nuts. (GF/V)

KEEMA PAV BUCATINI 27

Cavatappi, Minced Lamb, Spices, Onion, Tomato

STOUT BRAISED SHORT RIB PAPPARDELLE 28

Pappardelle, stout braised short ribs, bourbon cream sauce, pappardelle pasta

PIZZA

CHEESE 11

Artisanal flat bread pizza with tomato sauce, and mozzarella cheese. (V)

PEPPERONI 12

Artisanal flat bread pizza with tomato sauce, mozzarella cheese, and pepperoni.



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