



BREAKFAST *new!*

EGGS ORGANIC BROWN

- 2 Eggs with toast \$5
- 2 Eggs with toast and meat \$9
- 2 Eggs with toast, meat, hash potatoes or grits \$11

OMELETS

served with toast, hash potatoes or grits

- Greek: feta, tomato, spinach \$10
 - Caprese: tomato, mozzarella, basil \$11
 - Western: peppers, onion, ham \$10
 - DC: half smoke, onion, cheddar, mumbo sauce \$12
 - Build Your Own: choice of 3 ingredients from above \$12
- additional options:

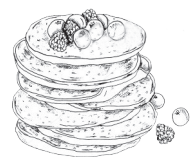
meats: bacon · turkey sausage · smoked salmon

cheese: gruyère · fontina · blue

veggies: scallions · mushrooms · avocado

PANCAKE STACK

served with pure maple syrup and butter



- Small Stack (2) \$5
- Large Stack (4) \$8
- add \$2
- blueberries, chocolate chips or bananas
- extra maple syrup \$1

FRENCH TOAST

- Brioche French Toast (2): maple syrup, butter, powdered sugar \$8
- Stuffed: seasonal fruit compote \$10
- French Toast Monte Cristo \$12
- lightly battered brioche, sliced turkey, ham, gruyère cheese, maple syrup

BELGIAN WAFFLE

- Waffle: maple syrup, butter \$7
- Topped: seasonal fruit compote \$9
- Chicken & Waffle \$15
- fried italian breaded chicken cutlet, belgian waffle, maple syrup

Ari's Diner Plate \$14

2 eggs scrambled, 2 pancakes, turkey sausage, hash potatoes, whole wheat toast

SIDES



- MEATS \$4
- LOGAN SAUSAGE VIRGINIA
- turkey sausage | half smoke | sausage patty
- ALL NATURAL
- bacon | ham
- BISCUIT \$4
- honey & butter
- GRITS \$5
- butter | cheddar
- HASH POTATOES · FRIES · FRUIT \$4
- EXTRA EGG · TOAST \$2

LIGHT FARE

- Soup of the Day *cup* \$4
- Avocado Toast \$6
- mashed avocado, olive oil, pickled onion, sesame seeds
- Homemade Granola and Yogurt \$9
- organic yogurt, honey, sunflower seeds, flax seeds, chia seeds, pumpkin seeds
- add fruit \$3

BREAKFAST PLATTERS

- Eggs Benedict \$13
- hollandaise, english muffin, ham with hash potatoes
- Smoked Salmon Benedict \$15
- Crab Cake Benedict \$18
- Breakfast Sandwich Plate \$12
- scrambled eggs, spicy aioli, bacon, cheddar, hash potatoes, ciabatta
- Homemade Biscuits and Gravy \$12
- 2 buttermilk biscuits, pork sausage gravy, 2 eggs scrambled
- Steak and Eggs \$24
- 6 oz all natural hormone free sirloin topped with garlic butter 2 eggs any style, hash potatoes, toast

COCKTAILS

- Bloody Mary \$8
- Mimosa \$7

JUICE \$4 APPLE · ORANGE · CRANBERRY · PINEAPPLE · GRAPEFRUIT

JONES SODA \$2.50 COLA · ROOT BEER · LEMON LIME · ORANGE & CREAM · BERRY LEMONADE · ZILCH COLA

COMPASS COFFEE \$3 CARDINAL BLEND

ICED TEA \$2.50 | HOT TEA \$3 MIXED SELECTION





SANDWICHES

served with choice of fries or mixed greens

- Classic Burger** \$11
6 oz organic ground beef, shredded lettuce, tomato, pickle, house sauce, sesame seed bun
add fried egg or cheese \$2
- Hot Dog** \$8
all natural beef hot dog, split bun
add cheese and bacon \$3
- Crab Cake Sandwich** \$18
lump crab meat, shredded lettuce, tomato, russian dressing, sesame seed bun
- Grilled Cheese** \$10
cheddar and fontina cheese, sourdough bread
add tomato and bacon \$4
- BLT** \$11
thick cut bacon, shredded lettuce, sliced tomato, black pepper mayo, sourdough bread
add fried egg or cheese \$2
- Chicken Parmesan Sandwich** \$16
fried italian breaded chicken cutlet, mozzarella, pomodoro sauce, sub roll
- Open Faced Tuna Melt** \$13
classic tuna salad, gruyere cheese, sliced tomato, english muffin
- Turkey Sandwich** \$13
sliced all natural turkey breast, fontina cheese, mashed avocado, lettuce, tomato, black pepper aioli, pullman bread
- Chicken Cordon Bleu Sandwich** \$16
grilled chicken breast, sliced ham, gruyere, ciabatta

Steak Frites..... \$24

6oz all natural, hormone free sirloin, garlic butter, french fries



SALADS

- House Salad** \$7
mixed greens, pumpkin seeds, scallions, dried cranberries, house vinaigrette
- Greek Salad** \$9
romaine, tomato, cucumber, red onion, feta, olives, red wine vinaigrette
- Chef Salad** \$13
spinach, romaine, ham, cheddar, hard boiled egg, red onion, avocado, tomato, radish, house-made ranch dressing
add 6oz all natural chicken breast \$6
add 6oz all natural sirloin or 4oz crab cake \$10

MILKSHAKES & MALTS \$6.50

- Vanilla | Vanilla Malted
- Chocolate | Chocolate Malted

ADULT MILKSHAKES \$12

- Vanilla Bourbon | Cookies and Cream
- Mexican Chocolate Malt

FLOATS \$5.50

- Vanilla ice cream with choice of:
cola | root beer | orange & cream

WINE

\$6 GLASS | \$26 BOTTLE

- House Sparkling
- House Red
- House White

BEER

- Pabst Blue Ribbon \$4
Milwaukee, WI
- DC Brau "The Public" \$6
Washington, D.C.



TRATTORIA DINNER SPECIALS START AT 4PM

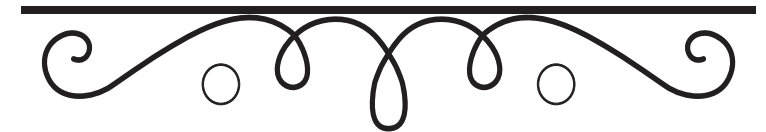
APPETIZERS

- Fresh Mozzarella** \$9
roasted marinated red peppers, basil, olive oil
- Tomato Bruschetta** \$6
crostini, fresh tomato

ENTREES

all served with diner garlic bread

- Chicken Parmesan** \$17
fried italian breaded chicken cutlet, mozzarella, pomodoro sauce, baby arugula salad
- Chicken Piccata** \$17
pan seared egg dipped chicken breast, lemon butter, parsley, capers, baby arugula salad
- Rigatoni al Ragu** \$16
slow simmered tuscan beef ragu, grana padano cheese
- Rigatoni Pomodoro** \$14
mozzarella cheese, grana padano cheese, tomato sauce



DESSERT

- Vanilla Or Chocolate Ice Cream**
scoop \$2 | 2 scoops \$4 | Sundae \$6
- Waffle Sundae** \$10
vanilla and chocolate ice cream, caramel sauce, oreo crumbles, whipped cream, maraschino cherry
- Brownie Sundae** \$8
vanilla and chocolate ice cream, caramel sauce, whipped cream, maraschino cherry



Interested in Ari's Diner for a private party or event?
contact events@arisdinerdc.com