

# DINING AT THE LINE DC

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**THELINEHOTEL.COM/DC**

## DINING AT THE LINE

EVERY EVENT MENU AT THE LINE DC IS BY CHEF SPIKE GJERDE OF A RAKE'S PROGRESS.

A JAMES BEARD AWARD WINNER, CHEF SPIKE WORKS EXCLUSIVELY WITH OF THE MOMENT INGREDIENTS, EACH AND EVERY ONE OF WHICH HAS BEEN SOURCED DIRECTLY FROM MID-ATLANTIC FARMS AND WATERS.

THE RESULT: A GATHERING ANCHORED BY A TRUE SENSE OF PLACE, HERE AT THE LINE DC.





# BREAKFAST

# BREAKFAST AT THE LINE

## PLATES

Includes fresh juices, freshly brewed Counter Culture coffee and hot teas served with cream, whole milk, sugar, and stevia.

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### A RAKE'S BREAKFAST

#### 33 PER PERSON

Two scrambled farm eggs, a choice of bacon or maple sage sausage, hearth roasted potatoes, biscuit with our jam

### GARRETT COUNTY

#### 40 PER PERSON

Buckwheat griddle cake, seasonal fruit, maple syrup, two eggs, maple sage sausage

## BUFFET

Includes fresh juices, freshly brewed Counter Culture coffee and hot teas served with cream, whole milk, sugar, and stevia.

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### A RAKE'S BUFFET BREAKFAST

#### 45 PER PERSON

Farmers market fruits, scrambled farm eggs, a choice of bacon or maple sage sausage, hearth-roasted potatoes, biscuits with our jam, petite yogurt parfait

### BAKESHOP

#### 30 PER PERSON

Assortment of three mini, fresh-baked pastries, which may include jam-filled brioche, buttermilk biscuits, seasonal muffins, scones, sweet rolls, savory tartines, with petite yogurt parfait and spelt toast with our jams, local honey, and salted butter

### FRITTATAS

#### 35 PER PERSON

Cast iron-baked with cheese and fresh herbs, vegetables, and choice of smoked beef, braised pork, or Virginia ham; gem lettuces

# BREAKFAST AT THE LINE

## ENHANCE BREAKFAST WITH REGIONAL FLAVORS

Create a uniquely LINE experience.

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### STONE GROUND BUTTERED GRITS

6 PER PERSON

### SAUSAGE GRAVY OVER BUTTERMILK BISCUITS

10 PER PERSON

### DR. ANDRE'S GRIDDLED SCRAPPLE

6 PER PERSON

### SMOKED CHESAPEAKE ROCKFISH

13 PER PERSON

### PETITE YOGURT PARFAIT

10 PER PERSON

Turmeric-scented granola with preserved fruit and honey

### SPICED APPLE OATMEAL

8 PER PERSON

### BUTTERMILK PANCAKES

6 PER PERSON

### EGGS BENEDICT

12 PER PERSON

VA ham, or spinach & mushroom on griddled English muffin, béarnaise

### ENGLISH MUFFIN

### BREAKFAST SANDWICH

Egg & cheese

10 PER PERSON

Egg & sausage, bacon, or scrapple

12 PER PERSON

### FARMERS MARKET FRUIT

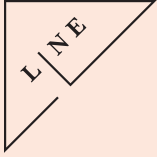
10 PER PERSON

### HARD-BOILED FARM EGGS

4 PER PERSON

### HOUSEMADE BACON OR SAUSAGE

10 PER PERSON



# BREAKS

# BREAKS AT THE LINE

## **MORNING BREAK**

### **15 PER PERSON**

Our pop-tarts, coffee cake, quick breads, and granola bars, with freshly brewed Counter Culture coffee and hot teas served with cream, whole milk, sugar, and stevia

## **WHOLE GRAIN DOUGHNUT**

### **22 PER PERSON**

Homemade whole grain doughnuts and their centers and various glazes, with whole milk, freshly brewed Counter Culture coffee, and hot teas served with cream, whole milk, sugar, and stevia

## **FARMSTEAD CHEESE & CRACKERS**

### **16 PER PERSON**

A variety of local cheeses with house-made spelt crackers, whole grain toasts, mustard, jam, and apples, served with iced tea

## **COOKIES & SWEETS & MILK**

### **18 PER PERSON**

House-made various cookies, jam crumb bars, seasonal cream puffs, bite-sized tartlets, and spelt brownies. Includes whole milk, freshly brewed Counter Culture coffee, and hot teas served with cream, whole milk, sugar, and stevia

## **CHIPS**

### **15 PER PERSON**

Potato and raw vegetable chips with charred onion sour cream dip and field pea hummus, parsley oil, & sea salt, served with iced tea

# BREAKS AT THE LINE

## ENHANCEMENTS AT THE LINE

### FOR THE AM

Apples from the Orchard	2 EACH
Rake's Poptarts	43 PER DOZEN
Grandma's Assorted Cookies	35 PER DOZEN
Seasonal Muffins	43 PER DOZEN
Granola Bars	6 EACH
Fruit Shooter	8 PER PERSON
Whole Wheat Croissant with Butter & our Jam	48 PER DOZEN
Ham & cheese Croissants	52 PER DOZEN
Cold-pressed juices	12 PER PERSON

### FOR THE PM

Meats from the Salthouse	12 PER PERSON
Pigs in a Blanket	40 PER DOZEN
Spicy Cheese Dip with Benne Crackers	12 PER PERSON
Black Bean Dip, Grilled Flatbread, Crudité	12 PER PERSON
Fish Pepper Popcorn	6 PER PERSON





# LUNCH

# LUNCH AT THE LINE

## POWER THROUGH THE DAY

Lunch for your crowd, served as a buffet and set for 1.5 hours.

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A choice of soup and salad

**30 PER PERSON**

A salad and two sandwiches

**45 PER PERSON**

A sandwich lunch: choice of three sandwiches, chips, and a cookie

**60 PER PERSON**

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## SANDWICHES

City Ham & Cheese

Chicken Salad

Pepper Cheese & Bacon

Tofu Banh Mi

Greenhouse

Spicy Italian

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## SOUPS

Triple Strength Chicken Noodle

Beef & Barley

Tomato

Chicken Corn Chowder

Seasonal Root Puree (vegan)

## FAMILY-STYLE SALADS

**10 PER PERSON**

KALE CAESAR, torn croutons

ADOLESCENT GREENS, shaved vegetables, buttermilk dressing

VARIOUS BEETS, goat cheese, dill

CHOPPED SALAD, cabbages, shredded vegetables, carrots, cheese, BBQ ranch dressing

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## MAINS

### LINE BURGER

**24 PER PERSON**

Burger with A Rake's sauce on potato roll with Hawk's Hill cheddar and Gordy's Pickles, with cobbled potatoes

### SMOKED BEEF COTTAGE PIE

**24 PER PERSON**

Smoked beef cottage pie, biscuit topping

### FAMILY STYLE POT PIES

**30 PER PERSON**

Choice of roasted vegetable, beef, or chicken, with biscuit topping

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## ADDITIONS

BREAD BASKET

**3 PER PERSON**

COFFEE

**90 PER GALLON**

SOFT DRINKS

**6 EACH**

# LUNCH AT THE LINE

## **BUFFET LUNCH**

Includes bread basket varieties, freshly brewed Counter Culture coffee, and hot teas served with simple syrup & stevia. All buffet lunches are set for 1.5 hours.

*\*A minimum of 30 guests in attendance is required for buffet lunches, otherwise \$175 surcharge will apply.*

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A choice of two salads, two entrees, two sides, & dessert

**60 PER PERSON**

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## **SALADS**

KALE CAESAR, torn rye croutons

ADOLESCENT GREENS, shaved radish, buttermilk dressing

VARIOUS BEETS, goat cheese, dill

CHOPPED SALAD, cabbages, shredded vegetables, carrots, cheese, BBQ ranch dressing

## **ENTREES**

SPIT-ROASTED CHICKEN, roasting jus

SWEET POTATO STEAK, herb relish

PA TROUT, pecan brown butter

MEATLOAF, mushroom gravy

EASTERN SHORE BBQ CHICKEN, white lightning sauce

PORK POT ROAST, benne apple sauce

FLAT IRON STEAK (additional \$10)

MD CRAB CAKE (additional \$10)

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## **SIDES**

Buttermilk mashed potatoes

Smoked beets

Greens: choice of braised or creamed

Buttered heirloom grits

Honey-glazed vegetables

Mashed roots

BBQ beans

Cobbled potatoes, herb mayo

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## **DESSERTS**

Seasonal fruit galettes

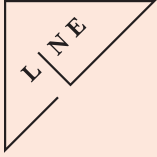
Meringue tart bar

Smith Island cake

Seasonal cobbler or crisp

Assorted cookies & sweets

(Chef Amanda's selections)



# RECEPTIONS

# RECEPTIONS AT THE LINE

## TRAY-PASSED SNACKS AND HORS D'OEUVRES

Shall we begin?

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### HOT

COUNTRY HAM CROQUETTES	6	HAM & MELTING CHEESE GOUGERE	7
FRIED CHICKEN, fish pepper honey, benne	8	FLAT IRON STEAK SKEWERS brushed with Rake sauce	10
MINIATURE RYE STEAMED BUN, shire glaze, benne seed, and choice of:		SKEWERED VEGETABLES brushed with miso	7
fried chicken	10	BEER-BATTERED MARVESTA SHRIMP	12
pork belly	10	ONE BITE CRAB CAKE on cheddar bay biscuit	10
farmers market vegetable	8	VEGETABLE FRITTER	6
ONE BITE RAKE BURGER on potato roll	10	BAKED CLAMS, bacon, bread crumb	7
SCRAPPLE BANH MI, cilantro, pickled carrot, fish pepper mayo	8		
HEARTH-ROASTED SAUSAGE, mustard cream	7		

# RECEPTIONS AT THE LINE

## TRAY-PASSED SNACKS AND HORS D'OEUVRES

Let's keep this going.

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### COLD

DEVILED EGGS	5
SMOKED TROUT ON RYE, onions, scapers, herb salad	8
PEPPER CHEESE & CORN CAKES	6
BEEF TARTARE, potato chip	8
SEA ISLAND RED PEA DIP, flatbread	6
BEEF TENDERLOIN, soft roll, horseradish	9
CHICKEN LIVER CROSTINI	7
MINIATURE VEGETABLE BANH MI, cilantro, pickled carrot, fish pepper mayo	6
SMOKED CHICKEN SALAD, leaf lettuce	6

# RECEPTIONS AT THE LINE

## BOARDS & PLATTERS

Surprise & delight your guests as they arrive.

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### BUTCHER'S PRIDE

22 PER PERSON

Our best cured meats, including country ham, coppa & salami, house-brined and fermented pickles, grain mustard, baguette

### SAUSAGE FEAST

18 PER PERSON

From spicy to mild, grilled & roasted sausages, accompanied by grilled breads, relishes & mustards

### GREEN AND GROWING

12 PER PERSON

Raw and fermented seasonal vegetables with dips and dressings

### FARMSTEAD CHEESES

15 PER PERSON

The best from our ever-growing community of local cheesemakers, including cheddar, blue, and goat, with spelt crackers, whole grain toasts, mustard, jam

## CHESAPEAKE OYSTERS

38 PER DOZEN

Iced MD and VA oysters shucked to order, with house mignonettes, cocktail sauce, Snake Oil, oyster crackers

*\*A chef attendant will be required. The fee is \$175 per station for a three hour period, and \$35 for each additional hour.*

## RAKE'S DEVILED CRAB

22 PER PERSON

James Beard's classic Maryland crab dip meets a bite of Snake Oil, whole grain crisps, puffs, crackers, toasts

## FISH & SHELLFISH

110 EACH

Smoked trout, chilled Marvesta shrimp, crab cocktail, NC caviar, and rockfish in the raw, paired with mignonettes, cocktail sauce, crackers, toasts

## GNOCCHI STATION

30 PER PERSON

Chef's choice of of-the-moment vegetable

## TACO STATION

40 PER PERSON

Choice of spit-roasted chicken, beef, or pork, and vegetables, served with tortillas, various salsas, and additional condiments

# RECEPTIONS AT THE LINE

## **CARVING STATION**

Selections include silver dollar rolls, bite-sized biscuits, and rye bread, with appropriate condiments, relishes, and sauces

*\*A chef attendant is required. The fee is **\$175** per station for a three hour period, and **\$35** for each additional hour.*

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## **STEAMSHIP BEEF ROUND**

35 PER PERSON (MINIMUM 50 GUESTS)

## **PRIME RIB**

with crispy potatoes

40 PER PERSON (MINIMUM 25 GUESTS)

## **HEARTH-ROASTED LEG OF LAMB**

38 PER PERSON

## **CLASSIC MARYLAND PIT BEEF**

30 PER PERSON

## **SORGHUM-GLAZED HAM**

30 PER PERSON

## **WHOLE SMOKED ROCKFISH**

35 PER PERSON

## **MAPLE-GLAZED PORK LOIN & GRITS**

with red eye gravy

30 PER PERSON

## **SMOKED BRISKET**

35 PER PERSON



# RECEPTIONS AT THE LINE

## SWEETS ON SWEETS

A variety of Pastry Chef Amanda Cook's bite-sized favorites, tray-passed or on display. Cakes are 8" rounds – served pre-sliced, and all on display for your guests.

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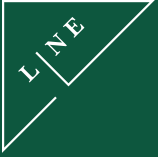
### BITE-SIZED SWEETS

CREAM PUFFS with assorted fillings	5
COOKIES	5
PECAN MACARONS	6
CHEESECAKE	7
FRUIT TARTLETS	6
MOUSSE CAKES (gluten-free available)	7
SWEET TURNOVERS	6
SEASONAL PUDDINGS	5

### CAKES ON PARADE

100 PER CAKE

Chocolate chocolate  
Buttermilk  
Chocolate peanut butter  
Carrot  
Corn chiffon (gluten-free)  
Sweet potato



# FEAST

# FEAST AT THE LINE

## FEAST, TOGETHER

A first course of salads, followed by entrees and sides served family-style: a festive way to break bread, and to share the pleasures of the Chesapeake table. It's the best of our region, woven into a rich tapestry of flavor and tradition.

All feasts include: bread basket varieties, freshly brewed Counter Culture coffee, and hot teas with simple syrup & stevia.

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A choice of two salads, two entrees, two sides, and dessert

**120 PER PERSON**

A choice of three salads, three entrees, three sides, and two desserts

**130 PER PERSON**

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## SALADS

KALE CAESAR, salted oyster dressing, torn bread

ADOLESCENT GREENS, buttermilk dressing, shaved vegetables

VARIOUS BEETS, goat cheese, herb dressing, black walnuts

HEIRLOOM GRAINS, dried fruits, miso dressing

## ENTREES

MD CRAB CAKES, tartar sauce

HERB ROASTED CHICKEN, pan sauce

BUTTERMILK FRIED CHICKEN, fish pepper honey, benne seed

FISH FROM THE CHESAPEAKE, sorghum dressing

MAPLE-GLAZED PORK LOIN, pickled apples, smoked pork jus

HEARTH-GRILLED FLAT IRON STEAK, burnt onion relish, mushroom catsup

GRILLED SWEET POTATO STEAK, BBQ grains, poached seasonal vegetables, charred onion relish

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## SIDES

Buttermilk mashed potatoes

Potato & cheddar gratin

Buttered heirloom grits

Roasted vegetables

Vegetable of the moment

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## DESSERTS

Seasonal galettes with sweetened whipped cream

Baltimore cheesecake with fruit of the moment

Cream puff gigante with seasonal filling

Chocolate pecan bar (gluten-free)

Sweets & treats (chef's selection, served family-style)

*\*House-spun ice cream and sorbet may be added to any selection for an additional \$4 per person*

# FEAST AT THE LINE

## PLATED DINNERS

**All plated dinners include:** bread basket varieties, freshly brewed Counter Culture coffee, and hot teas with simple syrup & stevia

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### STARTERS (CHOOSE 1)

KALE CAESAR, salted oyster dressing, torn bread croutons

ADOLESCENT GREENS, buttermilk dressing, shaved vegetables

VARIOUS BEETS, goat cheese crouton, herb dressing, candied black walnuts

SPICY PORK PASTA, garlic chili crumbs, smoked cheese

ROASTED TOMATO SOUP, cheddar crouton

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### DINNER (CHOOSE 1)

MD CRAB CAKES, mustardy potato salad, roasted broccoli, tartar sauce 100

HEARTH-GRILLED RIBEYE, 110  
cobble potatoes, mushroom catsup

FRESH FISH FROM THE 90  
CHESAPEAKE, crab fried rice,  
roasted cabbage, sorghum dressing

BRAISED BEEF SHORT RIBS, 95  
buttermilk mashed potatoes, roasted brassicas,  
beef jus

HEARTH-GRILLED FLAT IRON STEAK, 85  
onion rings, braised greens, mushroom catsup

SPATCHCOCKED CHICKEN, 65  
roasted fingerling potatoes, carrots, herbed  
pan sauce

ROASTED PORCHETTA, 75  
seasonal vegetables, smoked pork jus

SAUSAGE STUFFED CHICKEN, 85  
roasted potatoes, tomato gravy

FLAT IRON STEAK & CRAB CAKE, 130  
cobble potatoes, tartar sauce

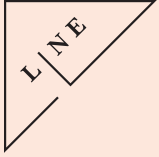
GRILLED SWEET POTATO STEAK, 65  
BBQ grains, poached seasonal vegetables,  
seasonal vegetables, charred onion relish

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## DESSERTS

Seasonal galettes with sweetened whipped cream  
Baltimore cheesecake with fruit of the moment  
Cream puff gigante with seasonal filling  
Chocolate pecan bar (gluten-free)  
Sweets & treats (chef's selection, served family-style)

*\*House-spun ice cream and sorbet  
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# BEVERAGES

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## GET IN THE SPIRIT

Corey Polyoka, who pioneered the Mid-Atlantic-style bar program, said that this ethos began a journey for him and his bartenders to discover all that's available around Washington, DC. The outcome is a balanced and approachable, heavily herb- and fruit-based cocktail menu highlighting the region's produce and indie spirits – guaranteed to surprise, impress, and delight.

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## MID-ATLANTIC BAR

It's a celebration: the Mid-Atlantic bar includes local spirits, craft beers, house wines, and regional colas.

**FIRST HOUR: 20 PER PERSON**

**ADDITIONAL HOURS: 15 PER PERSON**

Kopper Kettle Vodka  
Bluecoat Gin  
Cotton & Reed Rum  
Catoctin Creek Rye  
Kopper Kettle Bourbon  
Del Maguey Vida Mezcal  
Union Anthem Golden Ale  
Manor Hill Pilsner  
'The Season's Beer'  
Adria Spumante Sparkling  
Moulin de Gassac, FR  
Squadra, IT  
Boylan's Soft Drinks

## CONSUMPTION PRICING

Mid-Atlantic Liquor	14 PER RINK
Craft Bottled Beer	9 PER DRINK
House Wine	12 PER DRINK
Boylan Soft Drinks	6 EACH

*\* Bartender fee **\$175 per 75 guests** for three hours.  
Additional hours are charged at a rate of **\$35** per hour.*

*\* Cashier fee: **\$175 per 75 guests** for three hours.  
Additional hours are charged at a rate of **\$35** per hour.*

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## SHAKEN OR STIRRED

Upgrade your package to include craft cocktails...

### 8 PER PERSON PER HOUR

Smoked Maple Old Fashioned  
Grand DC Spritz  
Negroni  
Boulevardier  
Martini

*\*An additional bartender is required*

# BEVERAGES

## LET'S RAISE A GLASS

Our favorite selections, by the bottle.

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### SPARKLING

**Adria Spumante  
Prosecco, IT**

Made in the style of prosecco, this is light, crisp, and easy drinking. **50**

**Thibaut-Janisson, Virginia Fizz  
Charlottesville, VA**

Light, fruity, and refreshing – and similar in style to prosecco. **65**

**Delamotte Brut  
Champagne, FR**

A non-vintage Brut: crisp and linear, with a balanced toastiness and minerality. **120**

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### WHITE

**Moulin de Gassac, Sauvignon Blanc/  
Grenache Blanc, 2017  
Languedoc, FR**

An easy drinking Sauvignon Blanc blend – grassy, citrusy, and slightly peachy. **50**

**Alphonse Mellot “La Moussiere”  
Sancerre, FR**

Green, lively, crisp, and mineral-driven, this is an elegant example of classic Sancerre. **75**

**True Myth, Chardonnay, 2015  
Edna Valley, CA**

Light in body with round texture, ripe tropical fruit, and a touch toasty with a clean finish. **60**

**Martinelli, Chardonnay  
Sonoma, CA**

A classic and full-bodied California chardonnay – rich, buttery, and oaky. **100**

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### RED

**Squadra, Nerello Mascalese/  
Nerello Cappuccio  
Sicily, IT**

A juicy, fresh, and easy drinking red wine. Red and black fruits, and unoaked. **50**

**Thomas Henry Pinot Noir 2015  
Napa, CA**

Tart cherry and red raspberry, slight toast, vibrant acidity. A classic California Pinot from an incredibly ethical, environmentally-conscious producer. **60**

**Alexander Valley, Cabernet Sauvignon  
Sonoma, CA**

A classic California cabernet – black fruit driven, light green notes, structured tannins, and vanilla flavors from the use of new oak. **75**

**Brown, Chaos Theory, Cabernet Sauvignon/  
Zinfandel, Napa, CA (\$100)**

Our option for those looking for a “big, juicy” red wine – jammy and fruity. **100**

# BEVERAGES

## **THE FLOWING BOWL SERVICE**

Even Thomas Jefferson knew that punch was necessary for a great party. Add bowls to your gathering: incredible recipes aside, shorter lines means happier guests.

**A SINGLE BOWL WILL SERVE 30 GUESTS**

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### **WHISKEY SMASH**

**250 PER BOWL**

West Virginia Smooth Ambler Bourbon, wildflower honey, house bitters, VA Farm Grow Sparkling Cider, rosemary

### **ESTUARY**

**250 PER BOWL**

Oyster shell DC distilled gin, Thibault-Janisson Blanc de Blanc, cucumber juice, bitter lemon, finocchietto

### **VIRGINIA FARM VODKA PUNCH**

**250 PER BOWL**

Virginia Farm Vodka, watermelon juice, orange liqueur, sparkling water, honey

### **'ONE NIGHT ONLY'**

**300 PER BOWL**

A custom punch built just for you. PS - don't worry about remembering it for next time – we'll write it down, just for you.