

806 15TH  
ST NW



# OPALINE

BAR & BRASSERIE

LAFAYETTE  
SQUARE



## RAW BAR

- Oysters**  
½ dozen  
18
- Jonah Crab Claws**  
½ dozen  
14
- Shrimp Cocktail**  
4pcs  
17

## APPETIZERS

- French Onion Soup**..... 9  
gruyère, crouton
- Hand-Cut Steak Tartare**..... 16  
capers, dijon, malt vinegar onions, quail egg
- Foie Gras & Chicken Liver Mousse** ..... 14  
port onion marmalade
- Escargots**..... 15  
garlic, parsley, lemon
- Tuna Tartare** ..... 18  
black truffle, lemon crème fraîche
- Steamed Mussels**..... 15  
tomato, fennel, saffron rouille
- Charred Summer Corn Ravioli**..... 14  
black pepper honey, pearl onions, parmesan
- Boudin Blanc** ..... 11  
apple, onions, mustard garlic aioli

## SALADS

- Tuna Niçoise**..... 19  
egg, haricots verts, pickled onions, olives
- Green Asparagus**..... 11  
poached egg, sea beans, pancetta, almonds
- Endive & Beets**..... 11  
blue cheese, walnuts, red wine vinaigrette
- Burrata**..... 14  
heirloom tomatoes, basil, pine nut

## SIDES

- Potato Purée**..... 8
- Grilled Asparagus**..... 8
- Roasted Mushrooms**..... 8
- Frites**..... 8
- Haricots Verts with Almonds**..... 8

## CHEESE & CHARCUTERIE

- Fromages – 1 for \$7, 3 for \$18
- Charcuterie – 1 for \$7, 3 for \$18
- Bleu d’Auvergne**, cow
  - Morbier**, cow
  - Tomme de Savoie**, cow
  - Brillat-Savarin**, cow
  - Bûcheron**, goat
  - Jambon de Bayonne**
  - Saucisson Sec**
  - Soria Chorizo**
  - Country Pâté**
  - Rosette de Lyon**

## MAINS

- Steak Frites**..... 35  
12 oz ny strip, maître d’butter
- Brick Chicken**..... 25  
green asparagus, natural jus
- Grilled Salmon Steak**..... 29  
black kale, lentils, mustard jus
- Steak au Poivre**..... 33  
sirloin steak, spinach, cognac sauce
- Ratatouille**..... 19  
burrata, tomato, basil
- Croque Monsieur** ..... 16  
baby greens, sauce mornay
- Black Grouper**..... 33  
littleneck clams, yellow corn, heirloom tomato
- Opaline Burger** ..... 18  
gruyère, caramelized onions, frites
- Grilled Whole Branzino** ..... 38  
green & black olive tapenade
- Duck Breast** ..... 35  
celeriac, chanterelles, red wine jus

## DESSERTS

- Vanilla Crème Brûlée**..... 9
- Molten Chocolate Cake** salted caramel ice cream ..... 10
- Apple Tarte Tatin** crème fraîche ice cream ..... 11
- Dame Blanche** french vanilla & chocolate sauce ..... 9

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.