



FALL 2026

RESIDENTS

CAFÉ & BAR

BIB GOURMAND
2021, 2022, 2023, 2024, 2025



1306 18TH STREET NW, WASHINGTON DC ◇ RESIDENTSDC.COM *say hello* @RESIDENTSDC

BITES

LABNEH / 14 • VEG

housemade goat labneh, morello cherry coulis,
picual olive oil, sumac, housemade pita

SWEET POTATO CROQUETTES / 14 • VEG

sweet potato mornay, roasted pepper,
maple garlic aioli, pickled fresno, sage

BOWL OF FRIES / 13 • VEG . DF

residents 10 spice, vadouvan aioli,
zaatar spice, sesame seeds lime

BAY SCALLOPS / 17 GF

seared scallops, passion fruit emulsion,
squid ink croutons, swiss chard

ZHOUG HUMMUS / 13 • V. DF

channa dal, micro cilantro, arbequina olive oil,
sesame focaccia

VEG: Vegetarian / V: Vegan
DF: Dairy Free / GF: Gluten Free

TO SHARE

BURRATA / 19 • VEG

roasted yellow peppers, preserved lemon pesto,
pecans, balsamic glaze, arugula, croutons

SPANAKOPITA / 21 • VEG

phyllo dough, feta, gruyere, herbs, meyer
lemon honey, herb salad

WAGYU CARPACCIO / 22 • DF. GF

black garlic aioli, parmigiano reggiano, truffle
vinaigrette, mizuna, aged balsamic vinegar

CAULIFLOWER NUGGETS / 21 • VEG

smoked onion parmesan dip, pickled shishito
peppers, zaatar, honey

PORK BELLY / 19 • DF. GF

spiced smoked squash puree,
citrus maple glaze, lime

MINI GYROS (3) / 23

lamb, pita, crème fraîche tzatziki,
zaatar vinaigrette, pickled cherry tomatoes,
feta cheese, spices

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

PLATES

BUTTERNUT PASTA / 24 • VEG

herb roasted butternut squash, roasted garlic, sage, pumpkin seeds

PAN SEARED HALIBUT / 34 • GF

espelette beurre blanc, roasted sunchoke puree, confit potato, sunchoke chips

CHICKEN SCHNITZEL / 28

mustard spaetzle, swiss chard, soubise sauce, grilled lemon

WILD MUSHROOM RISOTTO / 28 • VEG. GF

arborio rice, sauteed mushrooms, porcini ragu, parmigiano reggiano

BEEF BURGER / 24.

dry aged beef, potato bun, aged cheddar, pickled red onion, lettuce, tomato,
fries house chipotle sauce

CHARRED OCTOPUS / 35 • DF. GF

red chermoula, potato croquettes, lemon aioli, aleppo pepper, pickled cherry tomatoes

BEEF BOURGUIGNON / 39 • GF

braised prime beef cheeks, burgundy demi glace, silky whipped mashed potatoes,
baby carrots, button mushrooms, smoked bacon

*A 4% operational charge is applied to all checks to help offset the increased and often
volatile costs of having a restaurant in Washington D.C., including wages, benefits, tariffs,
and regulatory compliance. This policy allows us to maintain the exceptional quality and
hospitality standards without making frequent changes to our menu pricing.
We thank you for your understanding.*





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COCKTAILS

AMARI PEAR • 21

pear brandy, st. george spiced pear liqueur,
amaro y arroyo, honey-pear soda, lime dust
fall spices & mildly bitterwseet

HABANERO • 18

lime, pineapple, red pepper, kronan, banana
liqueur, los vecinos mezcal, corazon blanco,
habanero tincture, urfa salt
bright & vegetal, slightly spicy

GREEN APPLE • 18

lemon, cinnamon, green apple, rocky's
botanical, becherovka, vodka, wilde irish gin,
sparkling apple cider
bright & refreshing

SMOKED SQUASH O.F. • 19

roasted butternut squash syrup,
nixta elote, montenegro, volcan extra añejo
tequila, sazerac rye
spirit forward, smoked tableside

BLOOD ORANGE • 16

lemon, blood orange, vanilla, manzanilla
sherry, benedictine, bourbon, egg white
refreshing & citrusy

SUN-DRIED MARTINI • 16

kalamata olive brine, empirical olive,
lustau dry vermouth, sun-dried tomato
infused vodka, olive oil
savory & briny

BANANA COFFEE • 18

cold brew, montenegro, banana liqueur,
bourbon, dark rum, angostura, salted banana
cold foam, nutmeg, caramelized banana
bold, rich, tropical

ESPRESSO MARTINI • 18

ghee butter, espresso shot, galliano
averna amaro, vodka
speaks for itself

SPIRIT FREE

0% AMERICANO • 13

cinnamon syrup, lucano amaro zero proof,
lyre's italian orange, tonic, club soda, grapefruit
crisp & bittersweet

0% BLOOD ORANGE REFRESHER • 12

lemon, vanilla, blood orange, lyre's agave,
club soda
blood orange without the bourbon

WINE by the GLASS

SPARKLING

CAVA • 13 / 45

segura viudas, spain

SPARKLING ROSE • 13 / 48

la jara, italy

WHITE

POPPY ISOBEL • 14 / 56

sauvignon blanc, marlborough,
new zealand, 2023

PASCO GRION • 13 / 52

pinot grigio, delle venezie, italy, 2022

CAPE D'OR • 14 / 56

chenin blanc, western cape, south africa,
2023

ROSE & ORANGE

MASSAYA ROSE • 14 / 56

cinsault, beqaa valley, lebanon 2023

SOLIS LUMEN ORANG • 14 / 56

grenache, cinsault, languedoc, france, 2024

RED

LYRIC • 15 / 60

pinot noir, monterey county, california, 2022

TERRAZAS DE LOS ANDES • 14 / 56

malbec, mendoza, argentina, 2023

RYDER ESTATE • 14 / 56

cabernet sauvignon, monterey,
california, 2023

BEER

PACIFICO • 8

Pilsner, Mexico
4.4% abv, 12 oz

ALLAGASH WHITE • 9

Belgian-style Witbier, Maine, USA
5.2% abv, 16oz

SIERRA HAZY LITTLE THING • 9

Hazy IPA, California, USA
6.7% abv, 12 oz

ROTATING STAFF PICK • 9

Ask your server for details

