EMISSARY

COFFEE HOUSE DRINKS

drip coffee
seasonal Counter Culture Selection 2.50 - 3.00

espresso drinks
espresso 3.00
macchiato 3.25
americano 3.00
cortado 4.00
cappuccino 4.75
flat white 4.75
au lait 4.00
latte 5.00
mocha 5.50

non-dairy subs +.95 **almond, oat, soy, coconut**
flavors +.95 **housemade vanilla, caramel**

pour over
Pergamino, Loma Verde, Colombia
single origin 5.00
notes of chocolate, caramel, citrus

iced coffee, apollo blend 4.00 - 4.50
cold brew, big trouble blend 5.00 - 6.00

teaism teas
earl gray, english breakfast, jasmine green, chamomile, world peace peppermint, ginger zing, lemongrass 5.00

house-brewed chai latte - OR - matcha latte
hot or iced 5.00 - 6.00

hot chocolate
housemade tcho chocolate syrup 5.00 - 6.00

seasonal drinks!
ask us, is always something really good :)

HAPPY HOUR

ALL BEERS 7 HOUSE WINE GLASS 8 BOTTLE 24
MONDAY TO FRIDAY 4PM TO 7PM

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DAYTIME MENU

8am to 4pm

ALL DAY BREAKFAST & BRUNCH

parfait with local michele's GF granola
local yogurt, chia seeds, walnuts, honey, seasonal fruit 9

almond butter toast
sliced brioche, honey, cacao nibs, fresh fruit 10

el smoothie verde
mango, pineapple, banana, spinach, avocado, honey, coconut milk 9

egg & cheese sandwich
organic scrambled eggs, fontina cheese, brioche bun,
organic greens 13 w/sliced avocado +3

smashed avocado toast
heirloom cherry tomatoes, pickled red onion, microgreens, black salt, pepper, lemon, organic greens 15 w/organic fried egg +2

desayuno cafetero
two organic fried eggs, house-made Colombian arepa, queso fresco, organic greens 15

breakfast burrito
organic scrambled eggs, avocado, queso fresco, house made salsa, organic greens 13 swap to gluten free 9" tortilla +1

chilaquiles
organic fried eggs, avocado, queso fresco, pickled onions, cilantro, corn chips, house made salsa 16

bullfrog everything bagel platter with ivy city lox
cream cheese, cucumber, onions, capers, tomato, organic greens 17

SALADS & SANDWICHES

organic greens & salmon salad
organic arugula, Italian parsley, mint, cilantro, shaved Italian pecorino, rustic toast, oven roasted salmon filet, rustic toast 18

warm farro & quinoa bowl
organic kale, arugula, basil, quinoa, farro, almonds, goat cheese, heirloom cherry tomato, rustic toast 15 add salmon fillet +7

organic arugula grapefruit salad
shaved fennel, grapefruit, avocado, vinaigrette, rustic toast 17

brioche grilled cheese
fontina cheese, french butter, organic greens 14
cup tomato soup +4

avocado bacon sandwich
avocado, red onion, tomato, organic greens, ciabatta,
aioli, organic greens 14

HOUSE WINES

9 glass - 28 bottle, yes! get the bottle

prosecco, illi sparkling, italy
organic pinot grigio, vino, washington, usa
caberner sauvignon, viu manet, colchagua valley, chile
organic sangiovese, vino rosé, washington, usa
**ask us for full bar menu!*

LOCAL CRAFT BEER

8 can - bucket of 5 for 35

craft lager, distric common, 5.1%, 12 oz can, dc
german pilsner, dc brau, 4.6%, 12 oz can, dc
beach drive, port city, golden ale, 4%, 12 oz can, va
nanticoke nectar, RAR, ipa, 7.4%, 12 oz can, md
porter, american porter, port city, 7.5%, 12 oz bot, md
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COCKTAILS

O.J mimosa
prosecco, local orange juice 12
local gin & tonic
ivy city gin, fever tree tonic, lime slice 12
local vodka tonic
civic vodka, fever tree tonic, lime slice 12
aperol spritz
aperol, prosecco, fever tree club soda, orange slice 12
negroni d'emissary
ivy city local gin, vermouth rouge, campari 14

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EVENING MENU

4pm to close

BAR SNACKS

mediterranean olive mix with orange zest 7

herb truffle popcorn pecorino, microgreens 9

house-made hummus harissa, rustic toast 12
swap toast for corn chips to make it gluten free!

fresh burrata cheese with rustic toast 13

SHARED PLATES

ANTIPASTO PLATTER FOR 2~3
fresh buffalo mozzarella, heirloom cherry tomatoes, prosciutto slices, olives, fresh herbs, olive oil, rustic toast 20

cypress grove ´humbolt fog` cheese plate
california goat cheese, seasonal berries, rustic toast 12

la quercia prosciutto olive oil, rustic toast 14

smoked salmon toast
ivy city (dc) lox, crème fraîche, pickled onion, capers microgreens 15

smashed avocado toast
heirloom cherry tomatoes, pickled red onion, sea salt, pepper, lemon, microgreens 15

caprese toast
fresh buffalo mozzarella, heirloom tomatoes, fresh basil, balsamic reduction 15

home made potato gnocchi with basil pesto
Italian pecorino, no nuts! 16

organic greens & salmon salad
organic arugula, Italian parsley, mint, cilantro, shaved Italian pecorino, oven roasted salmon filet, rustic toast 18

warm farro & quinoa bowl
organic kale, arugula, basil, quinoa, farro, almonds, goat cheese, heirloom cherry tomato, rustic toast 15
add salmon fillet +7

organic arugula grapefruit salad
shaved fennel, grapefruit, avocado, vinaigrette, rustic toast 17 add salmon fillet +7

brioche grilled cheese
fontina cheese, french butter, organic greens 14

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DESSERT

definitely not-vegan chocolate cupcake dark chocolate, crème fraîche-chocolate ganache 6

gluten free carrot cupcake sumac, golden raisins, walnuts 6

seasonal muffin 4.5

we host private events! visit emissarydc.com/events
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