



RESTAURANT WEEK 3 COURSE BRUNCH \$35

CHOICE OF APP

HOUSEMADE CINNAMON ROLLS 

sour cream icing

BUTTERMILK BISCUIT 

HONEY YOGURT PARFAIT 

house granola | mixed berries

SUMMER SALAD  

cara cara orange | spiced walnut | blue cheese | orange fennel vinaigrette

AVOCADO TOAST 

queso fresco | herbs | roasted tomato
add smoked salmon (+8), crabmeat(+8)

CHOICE OF MAIN

CHICKEN WAFFLER

fresh Belgium waffle | buttermilk brined and fried chicken thigh | DH mumbo sauce | bourbon barrel maple syrup

BAKED FRENCH TOAST

vanilla custard | powdered sugar | blueberry compote

SHRIMP & GRITS 

chili garlic shrimp | jalapeno cheddar grits | spicy creole sauce

THE MONACO

two eggs any style | breakfast potatoes | choice of bacon or sausage | choice of white, wheat, or english muffin

F'N 7TH BURGER

6oz hanger and brisket blend patty | American cheese | caramelized onion mayo | tomato jam | shrettuce | fries

SHORT RIB HASH 

braised shortrib | breakfast potato | hollandaise | salsa verde | poached egg

STEAK & EGGS (+10) 

marinated 8oz prime sirloin steak | DH steak sauce | egg scramble | breakfast potatoes

CHOICE OF DESSERT

FRESH CHURROS 

Mexican chocolate dipping sauce

SEASONAL SORBET  

SIDES (+8)

BACON

SAUSAGE

TOAST

SEASONAL
FRUIT

GRITS

CRISPY
POTATOES

FRIES

gluten free 

vegan 

vegetarian 

**consuming raw or under cooked meats, seafood, shellfish, or eggs may increase the risk of foodborne illness*

Please alert your server of allergies prior to ordering

At Dirty Habit DC, a 20% service charge is included to every check.

18% is an automatic gratuity that goes directly to the service team and 2% contributes to our team's fair compensation and benefits.

We're here to ensure your experience is exceptional, so please feel free to reach out to our management team with any questions- your support means the world to us!



RESTAURANT WEEK 2 COURSE LUNCH \$35

CHOICE OF MAIN

SUMMER SALAD

cara cara orange | spiced walnut | blue cheese | orange fennel vinaigrette | marinated shrimp

FARRO RISOTTO

roasted mushroom | parmesan cheese | fresh herbs

ROASTED CHICKEN BREAST

seasonal rice | roasted mushroom | chicken jus

CRISPY SKIN SALMON

summer squash puree | citrus green salad | calamansi dressing

F'N 7th BURGER

6oz shortrib and brisket blend patty | American cheese | caramelized onion mayo | tomato jam | shrettuce | fries

FRIED CHICKEN SANDWICH

honey hot sauce | cabbage slaw | crunchy pickles | fries

STEAK FRITES (+10)

F1A1 steak sauce | black garlic marinade | house frites

CHOICE OF DESSERT

FRESH CHURROS

Mexican chocolate dipping sauce

SEASONAL SORBET

SIDES (+8)

FRIES

CRISPY POTATOES

SEASONAL FRUIT

TRUFFLE FRIES (+2)

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RESTAURANT WEEK 3 COURSE DINNER \$65

CHOICE OF APP

POTATO BREAD

honey caraway butter

THAI CURRY MUSSELS

green thai curry | lemongrass | bell pepper | Bang's Island Mussels ME

SUMMER GREEN SALAD

cara cara orange | spiced walnut | blue cheese | orange fennel vinaigrette

WATERMELON GAZPACHO

confit tomato | pumpernickel crumb | summer melon | mint oil

TUNA CRUDO (+6)

coconut leche de tigre | pickled kumquat | citrus caviar | aji Amarillo

HOUSE MADE CAVATELLI

duck confit | ramps | sundried tomato

add burrata (+8)

CHOICE OF ENTREE

FARRO RISOTTO

king oyster mushroom | smokey miso butter | aged parmesan

SALMON & SORREL

brown butter chanterelles | roasted asparagus | sorrel velouté | maitake duxelles

MAYAN PEPIAN POLLO

braised chicken thigh | thumbalina carrots | roasted pumpkin seed sauce

BRAISED SHORT RIB

smoked celery root | pommes paillason | bone marrow aioli | sauce bordelaise

8OZ TOP SIRLOIN STEAK (+12)

creamy corn polenta | black garlic marinade | salsa tatemada | tomatillo relish | smoked peach

GRILLED LAMB CHOP (+12)

lamb belly croquette | pistachio vinaigrette | fried bussels | grape mostarda

CHOICE OF DESSERT

DIRTY ROCHER

chocolate plaintain cake | hazelnut ganache | bananas foster ice cream

HOUSE MADE CHURROS

Mexican chocolate dipping sauce

SEASONAL HOUSE SORBET

SHARED SIDES (+10)

TRUFFLE FRIES

CRISPY BABY POTATO

GRILLED BROCCOLINI

FRIED BRUSSELS with ALMONDS

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