



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

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!