



KITCHEN • COCKTAILS
CONTRADICTIONS

RESTAURANT WEEK

lunch specials

RAMW RESTAURANT WEEK
JANUARY 27 - FEBRUARY 2

35 Dollars Per Person

Choice of One Appetizer, One Entrée,
and One Dessert

APPETIZER

BUTTERNUT SQUASH BISQUE

Toasted Pumpkin Seeds

GF

THE SPEAKER'S CAESAR

Romaine Lettuce, Hand-Torn Croutons,
Housemade Classic Caesar Dressing,
Fresh Parmesan

GFA

CRISPY BRUSSELS

Mustard Chili Sauce,
Viet Style Aioli

GF

RESPONSIBLE SOURCING

We actively seek out suppliers we trust, to source ethical, sustainable
and organic ingredients wherever possible.

Our suppliers listed in *italics* showcase these items for your ease in
making choices. Enjoy!

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

Please inform your host of any food allergies.

A taxable 20% Staff Service Charge is added to parties of 6 or more
and distributed entirely to service staff performing the service on
top of their base wages. Additional gratuities are not expected, but
always appreciated.

ENTRÉE

BLUE RIBBON CRISPY CHICKEN

Batter-Fried Leg and Thigh,
Coleslaw, Fries

CAPITAL CRAB CAKE

Maryland-Style Jumbo Lump Crab Cake,
Warm Cabbage Slaw, Lemon-Caper Tomato
Butter Sauce, Fingerling Potatoes

HARVEST RIGATONI

Rigatoni Pasta, Logan's Italian
Sausage, Butternut Squash,
Baby Kale, Fresh Parmesan,
Basil Cream

GFA

METROPOLITAN MUSHROOM

Pennsylvania Mushrooms, Truffle Oil,
Shredded Mozzarella, Cream Sauce

DESSERT

AFFOGATO

Creamy Vanilla Ice Cream,
Double Shot of Espresso

GF

S'MORE MORE YEARS

Dark Valrhona Chocolate Ganache,
Toasted Marshmallow,
Graham Cracker Crumbs

GFA

HOUSE COOKIE

Brown Butter,
Valrhona Chocolate Chip

GF Gluten Friendly

GFA Gluten Friendly Available

*"A zebra doesn't
change its spots"*



SpottedZebraDC.com



SpottedZebraKitchenDC



@SpottedZebraKitchenDC



**METROPOLITAN
WASHINGTON
RESTAURANT
WEEK**
WINTER 2025