

ANTHEM
MENU
LUNCH



A HOT SHOPPES RESTAURANT

202-824-9200

OPENING
HOURS

11:30 AM
3:00 PM

STARTERS

VEGAN TOMATO BISQUE	\$12	CLASSIC CHICKEN TENDERS	\$17
Heirloom Tomatoes, Basil		French Fries, BBQ Sauce, Honey Mustard	
CREAM OF CRAB SOUP	\$16	CRISPY CHICKEN WINGS	\$17
Lump Crab, Old Bay		Buffalo Sauce, BBQ Sauce, Old Bay, Celery & Carrots, Blue Cheese, Ranch	
CRISPY YUCCA FRIES	\$14	BEER-BATTERED ONION RINGS	\$10
Queso Fresco, Avocado Crema, Fresno Chili, Pickled Onion, Cilantro		Caramelized Onion Dip	

HAND - HELDS

SPICY LAMB TACOS	\$19	CLASSIC CORNED BEEF REUBEN	\$21
Adobo Marinade, Avocado Crema, Jicama Slaw, Flour Tortillas, Crispy Yucca Fries		Swiss Cheese, Sauerkraut, Rye Bread, Thousand Island Dressing, French Fries	
ROPA VIEJA QUESADILLA	\$18	ROASTED TURKEY BLT	\$20
Tender Braised Beef, Oaxaca Cheese, Flour Tortilla, Avocado Crema, Jicama Slaw, Crispy Yucca Fries		Lyon Bakery Multigrain Bread, Applewood Smoked Bacon, Bibb Lettuce, Tomato, Mayonnaise, Sea Salt Potato Chips	
CRAB CAKE SANDWICH	\$28	MAHI-MAHI SANDWICH	\$20
Brioche Bun, Lettuce, Tomato, Old Bay Remoulade, French Fries, Coleslaw		Brioche Bun, Lettuce, Tomato, Pineapple Salsa, Spicy Aioli, French Fries	
GRILLED CHICKEN SANDWICH	\$20	BLACK BEAN BURGER	\$21
Multigrain Bun, Pesto, Tomato, Arugula, Provolone, French Fries		Avocado Spread, Sprouts, Tomato, Swiss Cheese, Spicy Aioli, Multigrain Bun, French Fries	
MARRIOTT GRASS-FED BEEF BURGER	\$23	MEZZEH LAMB BURGER	\$21
Brioche Bun, Bacon, Cheddar, Lettuce, Tomato, Onion, French Fries		Tzatziki, Pickles, Tomato, Sumac Onions, Multigrain Bun, Pepper-Jack Cheese, French Fries	
		GRILLED CHEESE SANDWICH	\$18
		Sourdough, Vegan Tomato Bisque	

SWEETS

CARROT CAKE	\$12
Orange Cream Cheese Icing, Candied Pecans	
DOUBLE CHOCOLATE CAKE	\$12
Chocolate Cream, Chocolate Fudge	
CHOCOLATE CHIP SKILLET	\$12
Vanilla Ice Cream	

HOT SHOPPE CLASSICS

TEEN TWIST	\$19
Sugar-Cured Ham, Twist Roll, American Cheese, Tartar Sauce, Coleslaw, French Fries	
MIGHTY MO BURGER	\$20
Two Beef Patties, Sesame Brioche, Mighty Mo Sauce, American Cheese, Pickles, Coleslaw, Onion Rings	

SALADS

PLANT-BASED TUNA POKE BOWL	\$21
Forbidden Rice, Avocado, Pineapple Salsa, Seaweed Salad, Pickled Ginger, Wasabi & Ponzu Sauce, Crispy Wontons, Sprouts	
BABY GEM CAESAR SALAD	\$16
Crispy Kale, Anchovy, Parmesan, Lemon, Caesar Dressing	
+ Bell & Evens Grilled Chicken	\$9
+ North Atlantic Salmon	\$11
+ Crab Cake	\$15
KALE SALAD	\$15
Radicchio, Butternut Squash, Dried Cranberries, Goat Cheese, Marcona Almonds, Red Onion, Lemon Champagne Vinaigrette	
+ Bell & Evens Grilled Chicken	\$6
+ North Atlantic Salmon	\$11
+ Crab Cake	\$15

MAINS

NORTH ATLANTIC SALMON	\$30
Fregola, Peas, Asparagus, Sprouts	
Roasted Tomato Broth, Avocado Crema	
NEW YORK STRIP 10oz	\$34
Crispy Fingerling Potatoes, Tomato Confit, Red Wine Sauce	
PASTA JAMBALAYA	\$25
Penne Pasta, Shrimp, Andouille Sausage, Chicken, Tomatoes, Peppers, Creole Cream Sauce	
VEGETARIAN PESTO PASTA	\$23
Seasonal Mixed Vegetables, Spinach Pesto Sauce, Penne Pasta	
PAN-SEARED SEA SCALLOPS	\$31
Romanesco Duo, Tomato Confit, Braised Fennel, Brown Butter Sauce	

DRINKS

SODA	\$5	HOT TEA	\$5
PELLEGRINO	\$5	CLUB SODA	\$4
COFFEE	\$5	LEMONADE	\$4
ICED TEA	\$4	JUICE	\$6
		LATTE	\$9

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

● Anthem Favorite

A 20% service charge will be added to parties of 6 or more.

901 Massachusetts Ave.,
Washington DC,
20001