

SNACKS

HOMEMADE POTATO CHIPS 6

with green onion dip

DEVILED EGGS 6

with calabrian chilies & crispy chicken skin

JALAPENO & GOAT CHEESE CROMESQUIS 9

with bacon jam

SUMMER TOAST 6

with ricotta, spicy peach, grilled zucchini & radish

CHICKEN LIVER MOUSSE 9

with verjus gelee, pickled mustard seeds, & toasted brioche

RAW BAR

HALF DOZEN OYSTERS 18

with spicy cucumber mignonette

COLOSSAL SHRIMP COCKTAIL 17

with seriously spicy cocktail sauce

TUNA TARTARE 18

with yogurt, sesame-zatar crackers, & pickled cucumber

FIRST COURSES

SUMMER TOMATO GAZPACHO 12

with croutons & basil

LIGHTLY SMOKED TROUT 13

with beets, horseradish, & petite greens

THE RIGGSBY BEEF CARPACCIO 16

with truffle, parmigiano, & mushrooms

R.I. STYLE CALAMARI 16

with roasted garlic aioli & pickled fresnos

MUSSELS 17

with local beer, VA ham hock broth, cream & leeks

BURRATA 16

with heirloom tomatoes, watermelon, & basil pesto

JIMMY'S SPECIAL CHOPPED SALAD 12

with housemade thousand island dressing

CLASSIC CAESAR SALAD 13

with anchovies & shaved parmesan

TABLESIDE WEDGE 13

with iceberg lettuce, tomato, bleu cheese & warm bacon



UPCOMING EVENTS

BEES KNEES WEEK

This September 24th-30th we will be partnering with Barr Hill Gin and dozens of other DC restaurants to celebrate the namesake cocktail in support of saving threatened honey bees. We will offer both classic and reimaged variations of the delicious cocktail.

PRIVATE EVENTS

Looking to host your next special occasion, business meeting or reception in a private setting? We have four private rooms and a variety of service options to cater to your needs.

Email us at eventsdc@schlowrg.com

ENTREES

FEDELINI & CLAMS

with nduja, garlic breadcrumbs, & botarga 29

MEDITERRANEAN BRANZINO

with basil pesto & artichoke barigoule 34

OVEN ROASTED SALMON

with corn, piquillo peppers, charred scallions, & sauce nantua 28

PAN SEARED ROCKFISH

with smoked tomato, potato, & haricots verts 36

FLUKE ROCKEFELLER

with buttered spinach & pilaf rice 32

MARYLAND JUMBO LUMP CRAB CAKE

with cole slaw & french fries 37

THE RIGGSBY'S ORIGINAL ROAST CHICKEN

with broccoli rabe, roasted potatoes, & mustard 27

NED'S MOST FAVORITE PORK CHOP

with sausage, hot peppers, onions, & potatoes 28

DUCK CONFIT

with turnips a la greque, orange, & toasted pine nut butter 38

DRY AGED NEW YORK STRIP

with watercress, black garlic maitre d'hotel butter, & french fries 48

LAMB CHOPS

with blistered tomatoes, zucchini, squash, & salsa verde 38

THE SCHLOW BURGER

with good cheddar, horseradish sauce, & crispy onions 18

SIDES

HOMEMADE FRENCH FRIES 8

with sea salt & herbs

CREAMY POTATO PUREE 8

GRILLED ZUCCHINI 9

with squash & blistered grape tomato

MAC & CHEESE 9

GRILLED CORN 8

with sauce nantua

