



https://menulist.menu 900 F St NWDC 20004, Washington, D.C., United States (+1)2026381800,(+1)2027882800 - http://caferiggs.com/









<u>The Card of Cafe Riggs from Washington, D.C.</u> contains about 198 different meals and drinks. On average, you pay for a dish / drink about \$38.2. What <u>User</u> likes about Cafe Riggs:

We ate outside, and it was pretty loud because it is right next to the street. The food was okay, but you can get better from other restaurants in the city. I really wanted it to be great, but it just fell short <u>read more</u>. The restaurant is accessible and can therefore also be used with a wheelchair or physical limitations, Depending on the weather, you can also sit outside and eat. What <u>User</u> doesn't like about Cafe Riggs:

the service was inexpensive. server could have been more attentive and less worry if we had water or not. they finished the afterfilling of our tassen with sparkling instead of flat. would not recommend and would not return. not worth the money. read more. Cafe Riggs from Washington, D.C. is famous for its **delicious burgers**, to which **crispy fries**, **salads and other sides** are offered, At the bar, you can relax with a cool beer or other alcoholic and non-alcoholic drinks. If you want to have breakfast, a hearty brunch awaits you, and you have the opportunity to try delicious American dishes like Burger or Barbecue.

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Alcoholic Drinks GUINNESS	\$7.0	Steaks STEAK FRITES	
Main courses		Soft drinks	
SIDE SALAD		ORANGE JUICE	\$5.0
Vegetarian		Spirits	
CAULIFLOWER	\$14.0	AMERICANO	\$5.0
Antipasti		Main Course	
GRILLED OCTOPUS	\$20.0	CAMPANELLE	\$28.0
Extras		Beer	
SWEET POTATO		SHACKSBURY CIDER	\$8.0
Gnocchi		Kaltgepresste Säfte	
GNOCCHI		REFRESH	\$7.0
Toast		Poultry	
FRENCH TOAST	\$18.0	DUCK CONFIT*	\$34.0
Side Orders		Cold Pressed Juices	
TURKEY BACON	\$8.0	BLUE MAJIK	\$12.0
Fish		Classics	
SMOKED SALMON	\$18.0	TOREADOR	\$16.0
Insalate		Beilagen & Extras	
ARUGULA SALAD	\$12.0	POTATO CHIPS	
Little things		Gartenfrische Salate	
CROISSANT	\$5.0	BROCCOLI SALAD	\$13.0

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Happy Hour - Classic		Signature Cocktails	
Cocktails		VIEUX CARRÉ	\$16.0
BLOODY MARY	\$14.0	Salad Add Ons	
Dolci Desserts		HALF AVOCADO	\$5.0
ICE CREAM AND SORBET	\$11.0	Plates	
Spezial Pasta		PAIN PERDU	\$11.0
TAGLIATELLE	\$32.0	Savory	
Postre		SOFT SCRAMBLE	\$16.0
PALET D'OR	\$13.0	Hors d'Oeuvres	
Brunch		BEEF TARTARE*	\$18.0
YOGURT, GRANOLA FRUIT	\$8.0	Draft Beers	
Beverages		AMSTEL LIGHT	\$7.0
JUICES		Classic Cocktails	
Hot drinks		LONDON CALLING	\$16.0
TEA	\$5.0	Garden	
Breakfast Menu		HEIRLOOM TOMATO	\$15.0
BUTTERMILK PANCAKES	\$15.0	Nigiri (2pcs)	
Hot		ARCTIC CHAR*	\$34.0
SEARED SCALLOP	\$15.0	Hot Drink	
Modifiers		HOT CHOCOLATE	\$6.0
HAM CHEESE CROISSANT	\$9.0	Lager	
		BITBURGER N/A	\$8.0

DRIP COFFEE



Brunch Beverages		New World White & Ro	sé
PEACH FIZZ	\$12.0	MERRY EDWARDS, SAUVIGNON BLANC, RUSSIAN RIVER VALLEY CALIFORNIA, 2018	, \$135.0
Dehydrated Sweet Sna	cks	CALIFORNIA, 2010	
CARROT RAISIN MUFFIN	\$5.0	Plant Dishes	
Beer – Cider – Mead		CARROTS AND MUSHROOMS	\$14.0
MANOR HILL PILSNER	\$7.0	Juices & Elixirs	
Small-Ish		INVIGORATE	\$7.0
BEEF TARTARE	\$18.0	Sides \$6	
Apertif		CHICKEN SAUSAGE	\$8.0
RIGGS SPRITZ	\$16.0	Vegetable Or Hand Roll	1
MOOS SI MIZ	Ψ10.0	ASPARAGUS	\$13.0
Drinks		ASPARAGUS	212.0
DRINKS		Hash Browns and Sides	I
Seafood, Entrees & Pas	ta	HASH BROWNS	\$8.0
WHOLE ROASTED CHICKEN	\$58.0	Super Foods	
Speciality Beverages		AVOCADO TOAST	\$16.0
COLD BREW	\$6.0	Country Vegetables n' Si	ides
Hot Drinks - Coffee		FRESH SEASONAL FRUIT	\$8.0
CORTADO	\$6.0	Yummy Spreads	
Asador's Steaks		ROASTED EGGPLANT	\$13.0
RIBEYE		Snacks (Mon An Choi)	
		PÂTÉ CHAUD	\$7.0
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\$5.0

KALE SALAD

Drink Well		DETOX		\$7.0
REJUVENATE	\$7.0	SALAD		
Restaurant Category		Breakf	ast	
FRENCH		OMELET*		\$20.0
FRENCH		EGG SANI	DWICH*	\$18.0
Sandwiches & Hot Panin	is		HOCOLAT	\$5.0
HAMBURGER	\$12.0	_		
CHEESEBURGER	\$12.0	Starter	s & Salads	
		FRENCH F	RIES	\$8.0
Sandwiches		FRIES		
MONUMENT	\$16.0	SHRIMP		
GRILLED CHEESE SANDWICH	\$9.0	Dessert	,	
Side dishes		5 0. 40	BLUEBERRY MUFFIN	\$5.0
HARICOT VERT	\$7.0		BABA AU RHUM	\$12.0
PORK SAUSAGE	\$8.0		SAINT HONORÉ	\$12.0
Main		Cocktai	ils	
EGGS ROYALE*	\$21.0	FRENCH 7	5	\$16.0
CARDAMOM BUN	\$6.0	EAST 8 HO	OLD UP	\$16.0
		APPLE SO	UR	\$12.0
To Share			_	
18 OZ DRY-AGED BONE-IN RIBEYE	\$88.0	Sparkl	ing	
CUCUMBER AND CAVIAR*	\$18.0		PERRIER, CUVÉE AMPAGNE, FRANCE, NV	\$196.0
Raw Bar		_	T-SALMON, BRUT AMPAGNE, FRANCE,	\$220.0
RIGGS PLATEAU*	\$85.0		MOM IAS TO	
CUCUMBER AND CAVIAR	\$18.0	ELIZABET	RT-SALMON, H SALMON ROSÉ, BNE, FRANCE, 2008	\$525.0
Salads				

\$12.0

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Brunch Cocktails		COFFEE	
PARISIAN BELLINI	\$14.0		
SMOKED MARIA	\$14.0	Starters	
RIGGS MIMOSA	\$14.0	OYSTERS*	
		SCALLOP CEVICHE	\$16.0
Draft		HALIBUT*	\$32.0
DC BRAU JOINT RESOLUTION	\$8.0	STEAK FRITES*	\$33.0
HAZY IPA	Ψ0.0	RIGGS BURGER*	\$19.0
ATLAS BREW WORKS BLOOD ORANGE GOSE	\$9.0	SMOKED SALMON TOAST	\$18.0
THREE STARS PEPPERCORN SAISON	\$9.0	TARTARE	
_		Sparkling & Rose by the	
Appetizers		Glass	
SHRIMP COCKTAIL	\$24.0	CHARLES DE FÈRE, BRUT ROSÉ,	\$15.0
SUMMER CORN CUSTARD	\$14.0	BURGUNDY, FRANCE, NV	ФТЭ.0
CHILLED CRAB	\$22.0	GOSSET, BRUT, GRAND RÉSERVE BRUT, CHAMPAGNE, FRANCE, NV	\$22.0
CAVIAR GRILLED CHEESE*	\$98.0	SCHRAMSBERG, BRUT ROSÉ, BRUT, NORTH COAST, CALIFORNIA, 2017	\$25.0
These types of dishes are		LAURENT PERRIER, LA CUVÉE	
being served		CHAMPAGNE, FRANCE, NV	\$28.0
MUSSELS	\$14.0	AYALA, MAJEUR, BRUT, CHAMPAGNE, FRANCE NV	\$28.0
BURGER		G.H. MUMM, CORDON ROSÉ,	
SALAD		CHAMPAGNE, FRANCE NV	\$30.0
STEAK TOSTADAS		PICO MACCARIO, LAVIGNONE ROSATO, PIEDMONT, ITALY 2020	\$13.0
Coffee		CHATEAU MINUTY, M ROSÉ, COTES DE PROVENCE, FRANCE 2020	\$16.0
ESPRESSO MARTINI	\$16.0	BODEGAS AZUL Y GARANZA,	
ESPRESSO	\$4.5	GARNACHA, ROSÉ, NAVARRA, SPAIN, 2018	\$15.0
CAPPUCCINO	\$6.0	RED CAR, PINOT NOIR, ROSÉ,	
LATTE	\$6.0	MENDOCINO-SONOMA COUNTIES, CALIFORNIA, 2018	\$11.0
CHAI LATTE	\$6.0	J. 1211 J. 11111 1, 2020	

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OUT EAST, ROSÉ, CÔTES DE PROVENCE, FRANCE 2018	\$12.0	PORTLANDIA, PINOT NOIR, WILLAMETTE VALLEY, OREGON, 2019	\$15.0
Dishes are prepared with	\$7.0	VILLA SPARINA, BARBERA DEL MONFERRATO, PIEDMONT, ITALY 2016	\$13.0
BACON	\$8.0	DOMAINE DE BEAURENARD,	
GRAPEFRUIT	\$5.0	CÔTES DU RHÔNE, RHÔNE VALLEY, FRANCE, 2018	\$18.0
POTATOES		FAMILIA VALDELANA, RIOJA,	\$13.0
MEAT		CRIANZA, SPAIN, 2017	φ13.0
VEGETABLE		ROUTE STOCK, ROUTE 29 CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA, 2017	\$19.0
BEEF		ARMELLE ET BERNARD RION LA	
CRUDE		CROIX BLANCHE VIEILLES	\$25.0
EGG		VIGNES, BOURGOGNE, FRANCE, 2017	\$25.0
EGGS		2017	
BROCCOLI		Red	
Wines by the Glass		PASCALAUFRANC, CHÉNAS, GAMAY, ENRÉMONT BEAUJOLAIS,	\$48.0
CEMBRA, PINOT GRIGIO, TRENTINO, ITALY, 2018	\$15.0	FRANCE, 2018 LUCIEN LARDY, COTE DU PY	***
ESCOLHA AZAHAR, VINHO VERDE, MINHO, PORTUGAL, 2019	\$13.0	MORGON, FRANCE 2017 MERRY EDWARDS, PINOT NOIR,	\$64.0
CARL GRAFF, RIESLING, KABINETT, MOSEL, GERMANY,	\$11.0		\$175.0
2019 PRATSCH, GRÜNER VELTLINER, NIEDERÖSTERREICH, AUSTRIA	\$15.0	LITTORAI, PINOT NOIR, LES LARMES ANDERSON VALLEY, CALIFORNIA, 2017	\$135.0
2019 THISTLE WEED, DUWWELTJIE	·	FALESCO, TELLUS MERLOT, UMBRIA, ITALY, 2014	\$45.0
CHENIN BLANC, WESTERN CAPE, SOUTHAFRICA, 2019	\$14.0	ROSEMONT, MERLOT, VIRGINIA, 2019	\$60.0
JEAN MARC BARTHEZ BORDEAUX BLANC, BORDEAUX, FRANCE, 2020	\$12.0	ESPELT, OLD VINES GARNATXA NEGRA, CATALONIA, SPAIN, 2017	\$45.0
ALEXANA, TERROIRSERIES		DOMAINE DE LA MARINIERE	
CHARDONNAY, WILLAMETTE VALLEY, OREGON, 2016	\$17.0	CHINON, VIELLES VIGNES LOIRE, FRANCE, 2016	\$68.0

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CORDERO DI MONTEZEMOLO, BAROLO, NEBBIOLO, MONFALLETTO LA MORRA, PIEDMONT, ITALY, 2014	\$135.0	PRAGER, GRÜNER VELTLINER, FEDERSPIEL HINTER DER BURG WACHAU, AUSTRIA, 2019	\$85.0
CHAPPELLET MOUNTAIN CUVÉE PROPRIETOR 'S BLEND RED	\$95.0	LUBANZI, CHENIN BLANC, SWARTLAND, SOUTH AFRICA, 2019	\$52.0
BLEND, CALIFORNIA, 2019 EARLY MOUNTAIN, FOOTHILLS RED BLEND, VIRGINIA, 2019	\$52.0	UNICO ZELO, JADE JASPER FIANO, RIVERLAND, AUSTRALIA, 2018	\$58.0
CAIN, NV 11 CAIN CUVÉE NAPA VALLEY, CALIFORNIA, NV	\$89.0	CHÂTEAU PESQUIÉ, TERRASSES VENTOUX, RHÔNE VALLEY, FRANCE, 2019	\$55.0
SILVIO GIAMELLO, BARBARESCO, VICENZIANA PIEDMONT, ITALY, 2016	\$125.0	TABLAS CREEK, PATELIN DE TABLAS PASO ROBLES,	\$68.0
ALAIN GRAILLOT, SYROCCO SYRAH, ZENATA, MOROCCO, 2017	\$70.0	CALIFORNIA, 2018 MICHEL GASSIER, NOSTRE PAÏS	
J.L. CHAVE SÉLECTION, OFFERUS ST. JOSEPH, RHÔNE VALLEY,	\$68.0	COSTIÈRES DE NÎMES, RHÔNE VALLEY, FRANCE, 2018	\$48.0
FRANCE, 2018 DOMAINE DE CRISTIA, CHÂTEAUNEUF-DU-PAPE		VENICA, RONCODELCERÒ SAUVIGNON, COLLIO, FRIULI- VENEZIAGIULIA, ITALY, 2018	\$75.0
CLASSIC, RHÔNE VALLEY, FRANCE, 2017	\$125.0	DANIEL CHOTARD, SANCERRE, SAUVIGNON BLANC, LOIRE VALLEY, FRANCE 2019	\$72.0
CHÂTEAU BELLES-GRAVES, LALANDE-DE-POMEROL, BORDEAUX, FRANCE, 2017	\$110.0	PASCAL CLEMENT, PULIGNY- MONTRACHET, BURGUNDY, FRANCE, 2017	\$175.0
CHÂTEAU SOCIANDO-MALLET, HAUT-MÉDOC, BORDEAUX, FRANCE, 2015	\$195.0	DOMAINE BERNARD DEFAIX, CHABLIS PREMIER CRU CÔTE DE LECHET BURGUNDY, FRANCE, 2018	\$95.0
White		HENRI PERRUSSET, MÂCON-	
RAVINES, DRY RIESLING, FINGER LAKES, NEW YORK, 2016	\$55.0	VILLAGES, BURGUNDY, FRANCE, 2018	\$48.0
DOMAINE OSTERTAG, RIESLING, LES JARDINS ALSACE, FRANCE,	\$75.0	ALAIN GRAS, SAINT-ROMAIN, BURGUNDY, FRANCE, 2016	\$110.0
2016 PUNTA CRENA, VIGNETO ISASCO VERMENTINO, RIVIERA LIGURE DI	\$65.0	TYLER, CHARDONNAY ZOTOVICH FAMILY VINEYARD SANTA RITA HILLS, CALIFORNIA, 2016	\$120.0
PONENTE, LIGURIA, ITALY, 2017		FAILLA, CHARDONNAY, SONOMA COAST, CALIFORNIA, 2017	\$95.0
EMMERICH KNOLL, GRÜNER VELTLINER, SMARAGD, RIED KREUTLES WACHAU, AUSTRIA, 2016	\$125.0	BREWER-CLIFTON, CHARDONNAY, STA. RITA HILLS, CALIFORNIA 2017	\$120.0



VENICA, RONCO DEL CERÒ SAUVIGNON, COLLIO, FRIULI-VENEZIAGIULIA, ITALY, 2018

\$75.0



Cafe Riggs

900 F St NWDC 20004, Washington, D.C., United States **Opening Hours:**

Monday 07:00 -00:00 Tuesday 07:00 -00:00 Wednesday 07:00 -00:00 Thursday 07:00 -00:00 Friday 07:00 -00:00 Saturday 07:00 -00:00 Sunday 07:00 -00:00

