

SANDWICHES

served with choice of fries or mixed greens

Classic Burger \$10

6 oz organic ground beef, shredded lettuce, tomato, pickle, house sauce, sesame seed bun
add fried egg or cheese \$2

Hot Dog \$7

all natural beef hot dog, split bun
add cheese and bacon \$3

Crab Cake Sandwich \$17

lump crab meat, shredded lettuce, tomato, russian dressing, sesame seed bun

BLT \$10

thick cut bacon, shredded lettuce, sliced tomato, black pepper mayo, sourdough bread
add fried egg or cheese \$2

Chicken Parmesan Sandwich \$14

fried italian breaded chicken cutlet, mozzarella, pomodoro sauce, sub roll

Turkey Sandwich \$12

sliced all natural turkey breast, fontina cheese, mashed avocado, lettuce, tomato, black pepper aioli, pullman bread

Chicken Cordon Bleu Sandwich \$15

grilled chicken breast, sliced ham, gruyère, ciabatta

CHOLULA CHICKEN WINGS \$12

served with avocado ranch sauce

CHIPS & SALSA \$4

charred tomato salsa, fresh tortilla chips, cilantro

CHIPS & GUACAMOLE \$9

grilled avocado guacamole, fresh tortilla chips, cilantro
a la carte chips \$2.00 | a la carte salsa \$2.50 |
a la carte guacamole \$7.50

NACHOS \$12

fresh tortilla chips, melted oaxaca cheese, grilled avocado guacamole, sour cream
choice of: chicken tinga, carne asada,
al pastor, lengua, hongos



BARMAN: KIEGAN LAHMANN | GM: EMMANUEL NADAL

*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness. Please let your server know about any allergies or dietary restrictions.

DRAUGHT

Glass | Pitcher

DC Brau "The Public" | APA | D.C. | 6% ABV \$6 | \$24

Port City "Optimal Wit" | Belgian-Style Wit | Alexandria, VA | 4.9% ABV \$6 | \$24

Atlas "District Common" | American Lager | D.C. | 5.1% ABV \$6 | \$24

Port City "Ways & Means" | Session IPA | Alexandria, VA | 4.5% ABV \$6 | \$24

Guinness | Stout | Dublin, IRL | 4.2% ABV \$7 | \$28

Heineken | Light-Lager | Amsterdam, NED | 5% ABV \$6 | \$24

BOTTLES & CANS

Atlas "Rowdy" | Rye Beer | D.C. | 6.2% ABV \$6

DC Brau "The Corruption" | IPA | D.C. | 5.1% ABV \$6

Port City Porter | Porter | Alexandria, VA | 7.2% ABV \$7

Pabst Blue Ribbon | Light-Lager | Milwaukee, WI | 5% ABV \$4

Heineken Light | Light-Lager | Amsterdam, NED | 3.2% ABV \$6

Harp | Lager | Dundalk, IRL | 4% ABV \$6

Carlsberg | Pilsner | Copenhagen, DEN | 5% ABV \$7

Newcastle | Brown Ale | Tadcaster, GBR | 4.7% ABV \$6

Peroni Nastro Azzurro | Light-Lager | Rome, ITA | 5.2% ABV \$6

Hofbrau | Dunkel | Munich, GER | 4.3% ABV \$6

Kronenbourg 1664 | Pale Lager | Alsace, FRA | 5% ABV \$6

Estrella Damm | Pilsner | Barcelona, ESP | 4.6% ABV \$6

Strongbow | Cider | Hereford, ENG | 5% ABV \$6

Tecate | Light Lager | Monterrey, MEX | 3.5% ABV \$6

Modelo Especial | Pale Lager | Mexico City, MEX | 4.1% ABV \$6

Negra Modelo | Vienna Lager | Mexico City, MEX | 5.3% ABV \$7

Magners | Cider | Tipperary, IRL | 4.5% ABV \$6

Benediktiner "Hell" | Helles Lager | Bavaria, GER | 5% ABV \$7

Bitburger Radler | Shandy | Bitburg, GER | 2.5% ABV \$7

COCKTAILS \$10

Ivy City United | A refreshing Gimlet made with Green Hat Gin from our Ivy City neighbors

Ginger Lalas | American and ginger, classic just like the US '94 star

Sir Alex | A Scotch Old-Fashioned great for slowly sipping

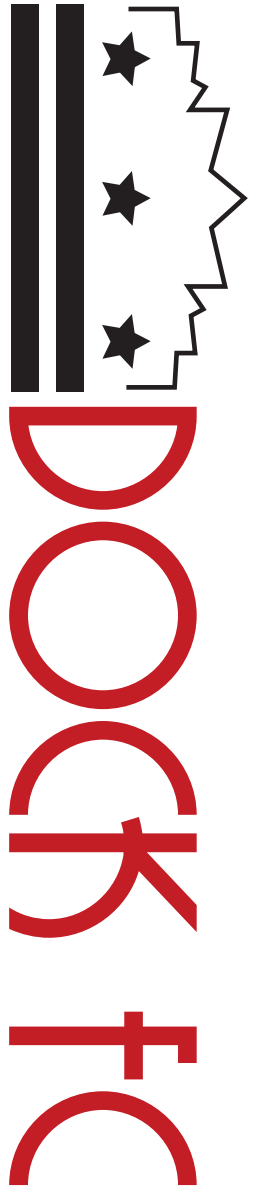
Sidekick | Mexican brandy puts a kick in this citrusy and sweet classic

WINE \$6 GLASS | \$26 BOTTLE

Henry Varnay | Blanc de Blanc | Loire Valley, FRA

Circa | Pinot Grigio | Veneto, ITA

Circa | Rosso Toscano | Maremma, ITA



WELCOME TO DOCK FC
SEATING IS COMMUNAL
PLEASE ORDER AT THE BAR

BREAKFAST All Day

EGGS ORGANIC BROWN

2 Eggs with toast \$5

2 Eggs with toast and meat \$8

2 Eggs with toast, meat, hash potatoes or grits \$10

OMELETS

served with toast, hash potatoes or grits

Greek: feta, tomato, spinach \$9

Caprese: tomato, mozzarella, basil \$10

Western: peppers, onion, ham \$9

DC: half smoke, onion, cheddar, mumbo sauce \$11

Build Your Own: choice of 3 ingredients from above \$11

additional options:

meats: bacon | turkey sausage | smoked salmon

cheese: gruyère | fontina | blue

veggies: scallions | mushrooms | avocado

PANCAKE STACK served with maple syrup and butter
Small Stack (2) \$5
Large Stack (4) \$8
add \$2
blueberries, chocolate chips or bananas

FRENCH TOAST

Brioche French Toast (2): maple syrup, butter, powdered sugar \$8

Stuffed: seasonal fruit compote \$10

French Toast Monte Cristo \$12

lightly battered brioche, sliced turkey, ham, gruyère cheese, maple syrup

BELGIAN WAFFLE

Waffle: maple syrup, butter \$6

Topped: seasonal fruit compote \$8

Chicken & Waffle \$14

fried italian breaded chicken cutlet, belgian waffle, maple syrup



MEATS \$4

LOGAN SAUSAGE VIRGINIA
turkey sausage | half smoke

sausage patty

ALL NATURAL

bacon | ham

DISCUIT \$4

honey & butter

GRITS \$5

butter | cheddar

HASH POTATOES \$4

FRIES • FRUIT

EXTRA EGG \$2

TOAST

Sides

LIGHT FAIRE

Avocado Toast \$6

mashed avocado, olive oil, pickled onion, sesame seeds

Homemade Granola and Yogurt \$8

organic yogurt, honey, sunflower seeds, flax seeds,

chia seeds, pumpkin seeds

add fruit \$3

BREAKFAST PLATTERS

Eggs Benedict \$12

hollandaise, english muffin, ham with hash potatoes

Smoked Salmon Benedict \$13

Crab Cake Benedict \$17

Breakfast Sandwich Plate \$10

scrambled eggs, spicy aioli, bacon, cheddar, hash potatoes, ciabatta bread

Homemade Biscuits and Gravy \$10

2 buttermilk biscuits, pork sausage gravy, 2 eggs scrambled

Steak and Eggs \$22

6 oz all natural, hormone free sirloin, garlic butter, 2 eggs any style, hash potatoes, toast

BREAKFAST COCKTAILS

Michelada \$8

mexican beer, lime, tomato and spices

Beermosa \$7

beer, orange juice

JUICE \$4 Apple | Orange | Cranberry | Pineapple | Grapefruit

JONES SODA \$2.50 Cola | Lemon Lime | Zilch Cola

COMPASS COFFEE \$3



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MINDFUL RESTAURANTS

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