

Cures For Your Ailments

Bloody...

Charred Tomatoes & House Blend of Spices

Maria— Sauza Blanco

Mary— Sobieski

\$10

Rena Maria Take it up a notch with Old Bay Spiced Shrimp

\$12

Localist

Advocate for local products

Green Hat Gin,

Bee George Honey,

Lemon Juice

\$11

Mimosa

Fresh Squeezed Juice

Orange Or Grapefruit

\$7

Bellini

Fruit Puree

Peach Or Mango

Appetizers

Chef's Salad

Winter Greens, Radish, Potatoes, Deviled Egg, Peppercorn Ranch

\$9

Ancient Grain Salad

Pomegranate, Pistachios and Mint

\$8

Fresh Rhode Island Calamari

Wood Grilled or Fried, Smoked Pepper Aioli

\$10

Today's Soups

Cup \$6 Bowl \$8

Addie's Mussels

Tomato, Garlic, Lemon

\$11

Wood Grilled Bay Oysters

A la Pearl Dive, Garlic Butter, Red Chili Flakes

\$9

Side Plates

\$5

Mixed Field Greens

Banyuls Vinaigrette

Roasted Baby Potatoes

Olive Oil and Herbs

Slow Cooked Corn Grits

Cheddar and Parmesan

Orange, Cranberry & Poppy Seed Muffins

Monkey Bread

Beignets

House Smoked Bacon

House Made Sage Sausage

Sandwiches

Chesapeake Bay Oyster Po'boy
Lettuce, Pickles, Tartar Sauce and Lemon
\$12

Duck Confit Cubano
Country Ham, B & B Pickles, Poblano Chilies
\$14

Republic Burger
Smoked Bacon, Mustard-Ale Cheese
\$13

Kennet Square Mushroom Melt
Caramelized Onions, Fines Herb Chèvre
\$12

Homemade Buttermilk Biscuit
Scrambled eggs and Cheddar \$9
Add bacon \$2

Brioche French Toast

Black Rock Orchard Pear Compote, Real Maple Syrup
\$11

Poached Farm Eggs With:

Barbeque Butter-Poached Gulf Shrimp, Herb Toast \$14

Pan Seared Atlantic Salmon, Sautéed Greens, Capers, Sauce Choron \$13

Slow Braised Pork Belly, Spicy Black Beans, Avocado \$15

Wood Roasted Mushrooms, Swiss Chard and Black Olive Farro, \$14

Wood Grilled Hanger Steak, Pommes Frites, Sauce Béarnaise, \$17

We are proud to be a part of the Takoma Park Neighborhood and ask that patrons join us in supporting local businesses and respecting those that live and work around us.

Black Restaurant Group and Republic aggressively source local ingredients and believe in sustainable farming and aquaculture practices.

We recycle oyster shells through the Oyster Recovery Partnership to reseed the Chesapeake Bay. Republic is powered by Clean Currents Wind Power. Many of the materials and fixtures that you see in our dining room are reclaimed and repurposed.

We Invite you to Follow us on Facebook & Twitter @RepublicTakoma