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DRIP COFFEE

La Golondrina, Colombia 2.75

ESPRESSO

Espresso 2.75

Decaf Espresso 2.75

Macchiato 3.25

Americano 3.00

Cortado 3.50

Cappuccino 3.50

Latte 4.00

Mocha 4.50

POUR OVER

Sipacapa, Guatemala
brown sugar, fig, pastry 3.25

Cold Hearted, blend
juicy, complex, savory 3.50

Idido, Ethiopia
floral, melon, citrus 3.75

Decaf La Voz, Guatemala
toffee, creamy 3.25

ICED

Cold Hearted, blend 3.50

TEAS

Keemun Black / Darjeeling Black / Jasmine Green /
Dragonwell Green / Anxi Oolong / Ginger Zing

HOUSEMADE CHAI

Hot, Iced 3.50 / 4.00

BAKERY

Croissant 3.5

Pain au Chocolate 3.75

Almond Croissant 3.75

Pain au Raisin 4.25

Apple Turnover 4.25

Mini Pastries (3) 4.00

Soft Baguette 3.50

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BREAKFAST

Local Yogurt roasted peaches/granola/brown sugar 7
Baguette Local raspberry jam/whipped butter/fleur de sel 6
Smoked Salmon Rillete goat cheese/pickled zucchini/pea tendrils/toast 13
Farro pickled onion/charred broccoli/grana/kale kimchi/63 degree egg 14
Housemade Cereal goats milk/dried fruit/brown sugar 7
Zucchini Frittata tomatoes/basil/grana/scallion 14
Cantaloupe Salad basil/villa mandori/toasted watermelon seeds/radish 8

SALADS

Roasted Squash chimichurri/avocado/kale/brioche 12
Farro pickled red onion/charred broccolini/grana/blueberries/arugula 13
Soba kale kimchi/togarashi/cilantro/cashews 14
Market Greens villa mandori/olive oil/toasted watermelon seeds/radish 10

PLATES

Cucumbers lemon/thyme/blackberries/fleur de sel/radish 8
White Bean Hummus olives/marcona almonds/olive oil/lemon 11
Roasted Beets goat cheese/cauliflower/truffle oil/mache/oranges/dill 13
Heirloom Tomatoes grana/basil/olive oil/ricotta/garlic confit 13
Smoked Salmon Rillete cucumber/pickled berries/lemon/crème fraiche 15
Rockfish Ceviche grapefruit / charred scallion/crispy quinoa/fresno chili 15
Charred Peaches ricotta/toast/crispy prosciutto/basil/villa 12
Gnundi wild mushrooms/truffles/ricotta/grana/pea tendrils 14
Braised Chickpeas tomatoes/turmeric/aleppo/peppers/garlic/parsley 15
Avocado spelt toast/market greens 12

SIDES

63 degree local egg 3
Heirloom tomatoes 8
½ Baguette 4

ARTISANAL & LOCAL CHEESES

Pipeline Ash Goat / Fire Fly / Midnight Moon / Rogue Smokey Blue 8 each 22 all

CHARCUTERIE

Jamon Serrano / Duck Prosciutto / Bresaola / 9 each 24 all

BOARDS

Cheese & Charcuterie two of each 30
Seasonal Vegetables roasted/raw/pickled vegetables/chimichurri/butter 22

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BEER

Hardywood Park / Hardywood Cream Ale	4.40%
Stillwater Artisanal / Yacht	4.20%
DC Brau / German Pilsner	4.60%
Manor Hill / Grisette	4.70%
3 Stars Brewing / Citra Lemon Saison	5.20%
Jailbreak / Feed the Monkey	6.00%
Port City / Optimal Wit	5.00%
Flying Dog / Hibiscus Grapefruit	4.20%
Evolution / Pine'hop'le	6.80%
RAR / Nanticoke Nectar	7.40%
Denizens / Southside Rye	7.20%
Atlas / Ponzi	7.30%
Devil's Backbone / Vienna Lager	5.2%
Port City / Porter	7.5%
Stillwater Artisanal / On Fleek	13.0%
Union Craft Brewing / Old Pro	4.2%
Miller / Lite	4.17%

WINE

Thibaut Janisson Virginia Fizz	USA / Virginia	<i>Chardonnay / Cremant</i>	NV
Frank Besson '1834' Extra Brut	FR / Beaujolais	<i>Gamay</i>	NV
Pago Del Vicario	SP / Castilla La Mancha	<i>Tempranillo Blanco</i>	2015
Ghost	IT / Provinca	<i>Pinot Grigio</i>	2014
Casalfarneto Fontevecchia	IT / Marche	<i>Verdicchio</i>	2013
La Cana	SP / Rias Biexas	<i>Albarino</i>	2015
Brunn Green	AUS / Kamptal	<i>Gruener Veltliner</i>	2014
Arona	NZ	<i>Sauvignon Blanc/Riesling</i>	2015
Mother Rock "Force Celeste"	SA / Swartland	<i>Chenin Blanc</i>	2015
Paul Cluver	SA / Elgin	<i>Chardonnay</i>	2015
Domaine Skouras	GR / Peleponnese	<i>Chardonnay</i>	2013
Conde Villar	POR / Vinho Verde	<i>Esparderio</i>	2015
Claude Riffault "La Noue"	FR / Sancerre	<i>Pinot Noir</i>	2015
Pascal Aufranc Chenas 'Vignes de 1939'	FR / Beaujolais	<i>Gamay</i>	2014
Senator Monser	RO	<i>Babeasca Neagra</i>	2012
Trinity Hill	NZ / Hawkes Bay	<i>Pinot Noir</i>	2014
Zuccardi Q	ARG / Santa Rosa	<i>Tempranillo</i>	2012
"Knomo"	FR / Cahors	<i>Malbec</i>	2015
Bodega Bouza	UR / Montevideo	<i>Tannat</i>	2014
Alcane "Vigno" Old Vines	CH / Maule Valley	<i>Carignan</i>	2012
Mad Fish	AU / Margaret River	<i>Cabernet Sauvignon</i>	2014

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COCKTAILS

Please come visit!