

BEVERAGES

COFFEE/DECAF

8 oz | \$1.00 12 oz | \$3.25 16 oz | \$3.60 20 oz | \$3.85

ESPRESSO

single | \$2.00 double | \$3.00

AMERICANO

12 oz | \$2.75 16 oz | \$3.50

CAPPUCCINO/FLAT WHITE

8 oz | \$3.25

LATTE

12 oz | \$3.25

ICED COFFEE

16 oz | \$3.50

HOT TEA assorted flavors

16 oz | \$2.00 20 oz | \$2.50

ICED TEA

16 oz | \$3.00 20 oz | \$3.75

ASSORTED BOTTLED BEVERAGES

\$2.50-\$4.00



BREAKFAST

HOUSE-MADE MUFFIN | \$2.50

BAGEL | \$1.50

CROISSANT | \$2.00

BISCOTTI | \$1.25

DANISH | \$2.25

EGG & CHEESE SANDWICH | \$3.00

served hot on a croissant, or bagel,
add turkey sausage \$1.00

OATMEAL | \$2.00

CREAMY GRITS | \$2.00

SNACKS & SIDES

SOUP OF THE DAY

8 oz | \$2.50 16 oz | \$4.00

POTATO WEDGES | \$5.00

VEGGIE CRUDITE | \$4.00

PROTEIN BAR | \$2.50

PROTEIN PACK | \$6.00

turkey pepperoni, cheese,
sweet & spicy nuts

FRUIT & YOGURT PARFAIT | \$4.00

FRESH MIXED FRUIT CUP | \$2.50 - \$3.50

WHOLE FRUIT | \$1.00

SALADS

CAESAR SALAD | \$6.50

romaine, parmesan crisps, garlic croutons

MIXED GREENS SALAD | \$6.50

spring mix, carrots, red bell pepper, cherry tomatoes, cucumber

ASIAN KALE SALAD | \$6.50

kale, sweet red pepper, red onions, olive oil, soy sauce, lemon juice, garlic powder

CHICKEN CAESAR SALAD | \$6.50

romaine, grilled chicken, parmesan crisps, garlic croutons

QUINOA SALAD | \$4.00

quinoa, chickpeas, cucumber, green bell peppers, red onions, and tomatoes tossed in a lemon herb vinaigrette

SANDWICHES

CHICKEN PESTO | \$7.50

marinated chicken breast, roasted red bell peppers, pesto, and provolone cheese served on a whole grain wheat roll

served hot

STEAK AND CHEESE | \$7.50

shaved ribeye, bell pepper medley, onions, and provolone served on a whole grain wheat roll

served hot

ROASTED VEGETABLE WRAP | \$7.50

zucchini, yellow squash, portobello mushroom, red onions, asparagus and hummus in a spinach tortilla

OVEN-ROASTED TURKEY WRAP | \$7.50

turkey, swiss cheese, tomato, red onions, lettuce, honey mustard dressing, sundried tomato tortilla

TUNA SALAD | \$7.50

hand-flaked white tuna with celery, onion, lettuce, tomato, and herb mayo on a croissant

MARIANNE ALI

DC CENTRAL KITCHEN'S NORTH STAR



For two decades, Marianne Ali fought for second chances, fair shots, and a more just community as the Director of DC Central Kitchen's Culinary Job Training program. This café seeks to honor her legacy of showing respect to everyone she met, expecting their very best while loving them at their lowest. She drew on her own personal challenges to relate authentically to her students and colleagues, and in doing so transformed the way our community thinks and talks about issues of incarceration, addiction, poverty, and trauma. Her leadership was recognized with numerous local and national accolades, including a White House Champion of Change Award. No matter why you are here today, or what mountain you are climbing, know that Marianne would have believed in you - and she would have been right.