



**HEALTHY**

**KALE & QUINOA SALAD**

APPLE/PINE NUTS/  
BARBOURSVILLE PHILED VINAIGRETTE  
7

**BIRCHER MUESLI**

**BRULEE**  
FRESH BERRIES/ GREEK YOGURT  
7

**\*EGG WHITE FRITTATA**

SPINACH/SHITAKE MUSHROOMS/  
TOMATO JAM  
9

**\*TOFU & MUSHROOM**

**SCRAMBLE**  
MAITAKE MUSHROOMS/  
BABY KALE/SWEET PEPPERS  
10



**BATTERS**

**LEMON RICOTTA PANCAKE**

BLUEBERRY COMPOTE  
8

**PB & J FRENCH TOAST**

PULLMAN LOAF/GRAPE JELLY/  
PEANUT BUTTER SAUCE  
8

**PAIN PERDU**

BRIOCHE/FRESH BERRIES  
9

**BELGIAN CHOCOLATE CREPES**

BANANA/HAZELNUT  
9



**BENEDICTS**

**\*SMOKED HAM HOCK**

TOMATO HOLLANDAISE/  
PORK RIND  
10

**\*PORTOBELLO &**

**ASPARAGUS**  
SMOKED PAPRIKA HOLLANDAISE/  
ESPELETTE  
10

**\*SMOKED SALMON**

DILL HOLLANDAISE/  
SALMON CAVIAR  
10

**\*CRABCAKE**

OLD BAY HOLLANDAISE/  
CHIVES  
11



**SAVORY**

**CHICKEN & WAFFLE**

SMOKED HICKORY SYRUP  
12

**\*SHORT RIB HASH**

POTATO/SWEET PEPPERS/  
POACHED ORGANIC EGG  
12

**\*STEAK & EGG**

HANGAR STEAK/POTATO  
OVER EASY ORGANIC EGG  
13

**\*HEUVOS RANCHERO**

BLACK BEANS/TORTILLA/SALSA/  
SUNNY SIDE ORGANIC EGG  
12



**BAKERY**

**BISCUITS**

HONEY BUTTER  
8

**STICKY BUN**

CANDIED PECANS  
6

**CHOCOLATE CRANBERRY  
SCONES**

RASPBERRY JAM  
8

**ALMOND BEAR CLAWS**

9



**SIDES**

**THICK CUT BACON**

SMOKED NEUSKIES MAPLE PEPPER  
7

**COUNTRY PATTY**

SPICED ITALIAN SAUSAGE  
6

**FRIED GREEN TOMATOES**

SUMAC/FETA LABNEH SPREAD  
6

**GRUYERE ROESTI**

6



RESTAURANT  
LOUNGE

\* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Eighteen percent gratuity added to parties of six or larger



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The name "fyve" was inspired by our close proximity to the Pentagon, which has five sides, five points, five floors above ground, five ring corridors per floor, and a five-acre central plaza.

## CAFFÈ

Filter 5

Espresso, Specialty 6

Tea Selections 5

## JUICE

Jetlag Cure 8  
Pineapple/Parsley/Grapefruit/Celery

Rejuvenate 8  
Carrot/Ginger/Apple/Chia

Detox 8  
Apples/Celery/Kale/Spinach/  
Cucumber/Lemon

Fresh Juices 6  
Orange/Grapefruit/Pineapple/Apple/  
Tomato/Cranberry/V8

## SIDES

Applewood Smoked Bacon 5

Pork Sausage Links 5

Artisan Ham 5

Hash Browns 5

Fresh Berries 9

\*Smoked Salmon 7

Bakers Basket 11  
Danish/Muffin/Croissant

Pequea Valley Farm Yogurt 6

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## Fyve Breakfast Buffet | 28

Freshly squeezed juice, freshly brewed coffee or tea

### \*The Virginian 22

House Made Buttermilk Biscuits/Crispy Pork Belly/Poached Farm Eggs/Hollandaise

### \*Breakfast Flatbread 18

Italian Sausage/ bacon/ Caramelized Onion & Peppers / Arugula Pesto/ Provolone/  
Eggs Sunny Side Up

### \*Farmers Market Breakfast 19

Eggs Any Style/Breakfast Meat/Toast

### \*Huevos Ranchero 19

Black Beans/Crispy Tortilla/Sunny Side Eggs/Spicy Salsa/Avocado/ Cilantro/  
Queso Fresco

### \*EGGS BENEDICTS

Spinach	18
Traditional	19
Smoked Salmon	21
Maryland Crab Cake Benedict	22

## \*Fyve's Breakfast Sandwich 18

Multi Grain Croissant/ Italian Pork Sausage/Sliced Tomato/Caramelized Onion/ Sunny Side-Up  
Fried Egg/Amber 16 Cheddar

### Brioche French Toast Sandwich 15

Sweet Cream Cheese/Milk Jam/Peach Compote/Hickory Syrup

### McCann's Steel Cut Oats 11

Apple Compote/Caramelized Pecans/Flaxseeds

### Belgian Waffles 15

VA Apple Butter/Hickory Syrup

### Pequea Valley Yogurt Pancakes 15

- Blueberries
- Lemon Ricotta

Honey Butter/Hickory Syrup

## Farms & ARTISANS

Virginia is home to over 47,000 farms. We work with the best in the area so you can experience the quality and passion of these farmers.

Golden Angels Apiary, VA

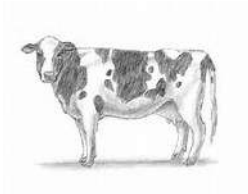
Trickling Springs Creamery, PA

Falling Bark Farm, VA

Caprikorn Farms, VA

Chapels Country Creamery, MD

Jamie Stachowski, DC

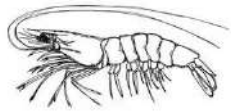


**Artisan Cheeses 16**  
Fig Jam | Raisins

**Artisan Meats 16**  
Mustard | Pickles

**Shortrib Slider 8/15**  
Caramelized Onion |  
Gruyere

**\* Fyve Burger 18**  
*chefs signature dish*  
Grass Fed Beef Burger |  
Palmyra Farms Aged  
Cheddar | Tomato Jam |  
Arugula | Brioche Bun



**Cajun Calamari 13**  
Lime Ranch Sauce

**Coconut Shrimp 15**  
Orange Horseradish Sauce

**Crabcake Slider 8/15**  
Celeriac Salad |  
Remoulade | Red Pepper  
Coulis

**Prawn Cocktail 18**  
Jumbo Shrimp |  
Old Bay Cocktail Sauce |  
Marie Rose Sauce



**Sweet Potato Tots 8**  
Smoked Paprika Aioli

**Buffalo Fried  
Cauliflower 9**  
Shaved Carrot & Celery |  
Blue Cheese

**Mediterranean 10**  
Hummus | Baba Ghanoush |  
Olives | Pita

**Fig & Pear  
Flatbread 11**  
Gorgonzola Cream |  
Arugula



**Chicken Wings 10/18**  
Buffalo *or* Old Bay Honey

**Pulled Chicken  
Slider 8/15**  
Swiss Cheese |  
Mustard | Pickles

**Barbeque Chicken  
Flatbread 12**  
Barbeque Sauce |  
Caramelized Onions |  
Roasted Red Peppers



**Strawberry  
Cheesecake 6**  
Balsamic Reduction |  
Candied Rhubarb

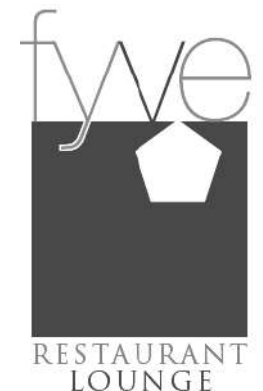
**Passion Fruit  
Crème Brulee 6**  
Lemon Sable

**Artisan Macarons 6**

**Lemon Meringue 6**  
Graham Cracker |  
Lemon Curd

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# Happy Hour

4PM-6PM

## Appetizers

Angus Beef Slider with Fries	5
Pear and Gorgonzola Flatbread	5
Parmesan Fries	5
Small Buffalo Grilled Wings	5

## Beverages

fyve Sangria	5
Local Bottled Beer	5
House Wine	7
<i>Cabernet, Merlot, and Chardonnay</i>	
Well Drinks	8
<i>Whiskey, Gin, Vodka, and Rum</i>	

1250 South Hayes Street, Arlington, VA, 22202

**Chamomile Panna Cotta 10**

Pistachio Streusel | Honey Lemon Gel |  
Honey Brick Tuile

**Passion Fruit Crème Brulée 10**

Lime Sable | Fresh Berries

**Strawberry Cheesecake 10**

Vanilla Cake | Strawberry Coulis |  
Balsamic Reduction | Black Pepper  
Meringue

**Black Forest Cake 10**

Milk Chocolate Mousse | Kirsch Mousse |  
Brandied Cherries | Kirsch Ice Cream

**The Ritz - Carlton**

**Signature Chocolate Cake 10**

Raspberry Sorbet | Raspberry Coulis



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## Hot

### Onion Soup 11

Gruyere | Croutons

### Potato Leek Soup 11

Sautéed Leeks | Roasted Almonds

### Crabcake 16

Celeriac Salad | Remoulade |

Red Pepper Coulis

### Sweet Pea Ravioli 14/27

Scallops | Double Smoked Bacon | Glazed Peas |

Crispy Shallots | Brown Butter Cream

### Prawn Cocktail 18

Jumbo Shrimp | Old Bay Cocktail Sauce |

Marie Rose Sauce | Lemon

## Entrees

### Grilled Half Chicken 25

Yucca Mash | Cumin Marinade | Plantain

Salsa | Spicy Cilantro Sauce |

Jalapeno Mustard

### Roasted Chilean Sea Bass 36

Black Rice | Farro | Charred Baby Peppers |

Enoki Mushroom | Miso Buerre Blanc

### Pan Seared Atlantic Salmon 26

Pea Puree | Marbled Potatoes | Glazed Peas |

Pea Shoots | Turmeric Oil

### Spring Quinoa Risotto 23

Asparagus | Green Peas | Maitake Mushroom | Morels | Parmesan | Cream

## Seasonal Braises

### Braised Lamb Shank 34

Butter Beans | Fava Beans | Heirloom Carrots | Merguez | Rosemary Braising Jus

### Slow Braised Beef Shortrib 32

Horseradish Whipped Potato | Smoked Bacon Wilted Kale | Crispy Shallots |

Virginia Porter Jus

## Cold

### Artisan Seasonal Greens 12

Strawberry | Spring Peas | Watermelon Radish |

Rhubarb Vinaigrette

### Fyve Caesar Salad 13

Romaine | Baby Kale | Double Smoked

Bacon | Croutons | Parmesan Crisps

### Burrata & Asparagus 15

Radish | Shaved Asparagus | Burrata Cheese |

Country Ham | Aged Balsamic

### \*Beef Tartare 15

Local Beef | Radish | Capers | Horseradish |

Egg Yolk Sauce | Crostini

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## Starters

### Fyve Onion Soup 11

Gruyere | Croutons

### Potato & Leek Soup 11

Sautéed Leeks | Roasted Almonds

### \* Tuna Niscoise Salad 18

Mesclun Greens | Tuna | Egg |  
Green Beans | Olives | Tomatoes |  
Anchovy | Red Wine Vinaigrette

### Artisan Seasonal Greens 12

Strawberry | Spring Peas |  
Watermelon Radish | Rhubarb Vinaigrette

### Fyve Caesar Salad 13

Romaine | Baby Kale | Double Smoked  
Bacon | Croutons | Parmesan Crisps

### Cobb Salad 18

Mesclun Greens | Chicken | Bacon |  
Egg | Avocado | Tomato | Crumbled Blue  
Cheese | Ranch

Add On:

Chicken 5 \*Salmon 8 Shrimp 8 \*Steak 10

## Signature Sandwiches and Burgers

*Choice Of: French Fries, Onion Rings, Sweet Potato Tots or House Salad*

### Crabcake Sliders 16

Celeriac Salad | Remoulade |  
Red Pepper Coulis | Brioche Bun

### Shaved Beef Pastrami 17

Local Artisan Pastrami |  
Swiss Cheese | Thousand Island | Rye

### Tomato Mozzarella Panini 15

Heirloom Tomatoes | Fresh Mozzarella |  
Basil Pesto | Arugula | Focaccia Bread

### \* Fyve Burger 18

*chefs signature dish*  
Grass Fed Beef Burger |  
Palmyra Farms Aged Cheddar |  
Tomato Jam | Arugula | Brioche Bun

### Turkey Club 16

Smoked Turkey | Bacon | Lettuce |  
Tomato | Avocado | Mayo | Pullman Bread

### Pulled Chicken Sandwich 15

Barbeque Chicken | Mustard |  
B&B Pickles | Swiss Cheese | Ciabatta Bun

## Entrees

### Roasted Chicken Breast 25

Yukon Gold Mashed Potatoes |  
Grilled Asparagus | Grilled Baby Peppers |  
Lemon Thyme Pan Jus

### \* Atlantic Salmon 25

Pea Puree | Marbled Potatoes |  
Glazed Peas | Pea Shoots | Turmeric Oil

### Shrimp & Grits 27

Stone Ground Grits | Jumbo Shrimp |  
Artisan Chorizo | Sweet Peppers

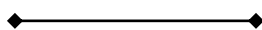
### Spring Quinoa Risotto 23

Asparagus | Green Peas | Maitake  
Mushrooms | Morels | Cream | Parmesan

## Express Lunch 19

Soup | Half Sandwich | Cookie

French Onion Soup | Potato & Leek Soup



Pulled Chicken | Tomato Mozzarella

Crabcake Slider | Beef Pastrami

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