



2100 P Street NW Washington DC t: 202-833-8899
www.scionrestaurant.com

Lunch Menu

Starters

Spring Rolls ^V	Two Crispy Spring Rolls Served with Sweet Chili Sauce	4
Fried Pickles ^V	Served with Ranch Dressing	6
Hand Cut Fries ^{V/GF}	Seasoned with Garlic, Thyme and Cajun Spices	4
Surf and Turf Sliders	Mini Scion Burger and a Mini Crab Cake Slider	8
Endive Wraps ^{GF}	Smoked Pork Belly, Rock Shrimp, Peanuts, Carrots, Fennel, Fried Shallots, Cilantro, BBQ Sauce	9
Edamame Hummus ^{V/GF}	Served with Assorted Vegetable Crudite and Brown Rice Crackers	5
Jambalaya Croquettes ^V	Black Bean Jambalaya, Smoked Mozzarella, Chipotle Sauce	6
Crab Spinach Dip ^{GF}	Made with Crab, Spinach and Artichokes. Served with Garlic Crostini	9
Seared Scallops ^{GF}	Three Large Scallops over Spicy White Bean Succotaash	9
Sweet Potato Nachos ^{V/GF}	Sweet Potato Fries, Pica de Gallo, Jalapenos, Avocado Sauce, Cheese (Add BBQ Pork +4)	9
Mac and Cheese ^V	Smoky Five Cheese House Recipe (Add Bacon for +1)	7

Soup and Salads

Add Chicken (Grilled, Crispy or Blackened) for +4 | Seared Scallops or Grilled Shrimp for +6.

Soup of the Day	Served with a Brioche Roll	MP
Simple Salad ^{V/GF}	Artisan Lettuce, Tomatoes, Cucumbers, Carrot Strips, Feta, House Balsamic	8
Spinach Salad ^{V/GF}	Baby Spinach, Candied Walnuts, Strawberries, Red Onions, Bleu Cheese, House Balsamic	8
Wasabi Caesar Salad ^{GF}	Romaine, Wonton Strips, Carrots, Shaved Parmesan, Wasabi Caesar Dressing	8
Italian Chopped Salad ^{V/GF}	Mixed Greens, Chickpeas, Artichokes, Sun Dried Tomatoes, Pistachios, Mozzarella	9
Arugula Salad ^{V/GF}	Arugula, Fennel, Red and Golden Beets, Mandarin Oranges, Almonds, Goat Cheese, Lemon Herb Dressing	9

Sandwiches

Served with Fries or Pasta Salad | Substitute a Side Salad or Grilled Broccoli for +2 | Add Bacon or an Egg for +2

Burger of the Day	<i>Served with Fries or Pasta Salad</i>	MP
Scion Burger	<i>Ground Wagyu and Sirloin, Smoked Mozzarella, Sautéed Onions, Fried Pickles, Peach Ketchup</i>	12
Lobster Reuben	<i>Lobster Meat, Sauerkraut, Thousand Island, Swiss Cheese, Rye Bread</i>	16
Crab Cake Sandwich	<i>Jumbo Lump Crab Cake, Arugala, Fennel, Scion Sauce, Brioche Bun</i>	16
Chicken Sandwich	<i>Grilled or Crispy Chicken, Swiss, Lettuce, Tomato, Pickles, Chipotle Aioli, Brioche Bun (Add Bacon +2)</i>	11
BBQ Duck Sandwich	<i>BBQ Roasted Duck, Apple Fennel Slaw, Brioche Bun</i>	13
Breakfast Sandwich	<i>Two Over Easy Eggs, Ham, Cheese, Pita Bread</i>	10
Crispy Coconut Fish	<i>Coconut Commeal Crusted Whitefish, Apple Fennel Slaw, Mandarin Chili Sauce, Brioche Bun</i>	12
Vermont Panini	<i>Roasted Turkey, Sharp Cheddar, Granny Smith Apples, Maple Dijon Mustard</i>	11
Portabella Caprese Panini ^V	<i>Portabella, Fresh Mozzarella, Balsamic Tomatoes, Basil Pesto (Add Grilled Chicken +4)</i>	11

Entrées

Soup and Salad	<i>Soup of the Day and a ½ Portion of Simple Salad or Wasabi Caesar Salad</i>	10
Soup and Panini	<i>Soup of the Day and a ½ Portion of Portabella Caprese Panini or Vermont Panini</i>	12
Steak Frites ^{GF}	<i>10 oz. Blackened Ribeye Steak and Hand Cut Fries (Available Grilled or Blackened)</i>	26
Salmon Picatta ^{GF}	<i>Herb Marinated Salmon, Caper Berries, Shiitake Mushrooms, Potato Medley, Asparagus</i>	18
Spicy Yogurt Chicken ^{GF}	<i>Marinated Chicken Breast, Grilled Tomatoes, Grilled Peppers, Yogurt, Sriracha, Pita</i>	16
Duck Ravioli	<i>Braised Duck, Smoked Mozzarella, Leeks, Basil, Spinach Alfredo Sauce</i>	17
Avocado Pesto ^V	<i>Spinach, Sun Dried Tomatoes, Roasted Corn, Avocado Pesto, Linguine (Add Shrimp and Crab for +6)</i>	15
Champagne Risotto ^{V/GF}	<i>Roasted Corn, Asparagus, Zucchini, Mushrooms, Parmesan, Over Easy Egg (Add Scallops for +6)</i>	15
Carnitas BBQ Pasta	<i>Spicy Pulled Pork, Peppers, Onions, Grilled Pineapple, BBQ Tomato Sauce, Fried Shallots</i>	17

^V = Vegetarian dish ^{GF} = Available Gluten Free Upon Request

An 18% service charge may be added to parties of six (6) or more.

Please note: Choice of rare or undercooked food may increase your risk of foodborne illness.