



LUNCH & DINNER

Available All Day

STARTERS

VEGAN NACHOS 16 GFF

Yellow Corn Tortilla Chips, Guacamole, Vegan Cheese, Pico de Gallo, Black Beans, Vegan Sour Cream
(Unavailable During Weekend Brunch)

NACHOS 16 GFF

Add Grilled Chicken or Beef Chili +4

Yellow Corn Tortilla Chips, Guacamole, Cheese, Jalapenos, Corn, Black Beans, Sour Cream, Lettuce, Pico de Gallo
(Unavailable During Weekend Brunch)

LAMB MEATBALLS 15

Halal Lamb, Feta Cheese, Tomato Sauce, Served with Pita Bread

LEBANESE HUMMUS 10

House Made Hummus, Kalamata Olives, Paprika, with Pita Bread (Contains Sesame)

CRISPY BRUSSELS SPROUTS 11 GFF

Brussels Sprouts, Peanut Chili Sauce or White Balsamic Vinaigrette

WINGS INFERNO 14 / 23 GFF

(Sub Old Bay Rub, BBQ, or Chili Sauce)

6 or 12 Hot Chicken Wings, Carrots, Celery, Blue Cheese

SHRIMP & CRAB FRITTERS* 17

Shrimp, Crab, Onions, Bell Peppers, Corn, Eggs, Parmesan, Mayo, Bread Crumbs, Dill Pickle Aioli

VEGAN BBQ "CHICKEN" BITES 12

Soy Protein, Scallions, Spicy Korean BBQ Sauce

CRISPY CAULIFLOWER BITES 13 GFF

Cilantro-Lemon Aioli, Cauliflower, Garlic Harissa

CATFISH FINGERS* 15 GFF

Fried Catfish Strips, Dill Pickle Aioli

FIRECRACKER SHRIMP* 16 GFF

Fried Shrimp, Onions, Black Sesame Seeds, Fennel Cabbage Slaw, Chili Sauce

ENTREES

 Smaller Portion / Regular Portion

FRIED CHICKEN

(1 PIECE or 2 PIECES) 18 / 24 GFF

Cage-Free & Halal Chicken Breast, Buttermilk, Herb Mushroom Cream Sauce, Mashed Potatoes, Collard Greens

FRIED CATFISH* 24 GFF

Catfish, Collard Greens, Jalapeno Cheddar Grits, Capers, Tomato Coulis Sauce

BLACKENED MAHI MAHI* 26 GFF

Mahi Mahi, Jasmine Rice, French Beans, Grilled Pineapple Salsa, Lemon Butter Sauce

BLACKENED SALMON* 27 GFF

Salmon, Wild Rice, Asparagus, Tomato, Shallots, Roasted Corn Salsa, Lemon Butter Sauce

SHRIMP & GRITS* 22 / 28 GFF

Jumbo Shrimp, Crab Grits, Tomatoes, Roasted Corn, Asparagus, Garlic, Cajun Cream Sauce

SHRIMP & CHICKEN CHORIZO PASTA* 20 / 26

Penne Pasta, Spicy Chicken Chorizo Sausage, Shrimp, Mushrooms, Shallots, Garlic, Cajun Cream Sauce, Parmesan, Garlic Bread

SMOKED BRISKET HASH* 19 GFF

Beef Brisket, Mushrooms, Onions, Potatoes, Red Pepper, Two Eggs Sunny Side Up

CRAB CAKES* MP

Two Super Lump Crab Cakes (Egg, Mayo, Bread Crumbs), French Beans, Carrots, Dill Pickle Aioli
(Unavailable During Weekend Brunch)

VEGAN ENTREES

GFF  Gluten Free Friendly  Vegan  Vegetarian

VEGAN LOVERS PASTA 15 / 20

Penne Pasta, Vegan Italian "Sausage", Asparagus, Carrots, Mushrooms, Celery, Onions, Shallots, Garlic, Herbs, Vegan "Bolognese" Sauce, Garlic Bread

VEGETABLE QUINOA 19 GFF

Asparagus, Mushrooms, Kale, Avocado, Quinoa, Caramelized Sweet Potatoes, Red Peppers, Lemon Herb Vinaigrette
(Unavailable During Weekend Brunch)

VEGAN BBQ "BEEF" 20

Broccoli, Cremini Mushrooms, Carrots, Shiitake Mushrooms, Asian Slaw, Rice, Soy Protein, Korean BBQ Sauce
(Unavailable During Weekend Brunch)

BEANS AND RICE 18 GFF

Organic Purple Rice and Quinoa, Black Beans, Sautéed Bell Peppers, Onions, Guacamole, Pico De Gallo

BURGERS

ALL BEEF PATTIES ARE HALAL

VEGAN BURGER 16

Black Beans, Chickpeas, Corn, Mixed Peppers, Rice, Oats, Arugula, Avocado, Tomato, Vegan Harissa Aioli

EGG & CHEDDAR BURGER* 19

Halal Beef Blend of Chuck, Brisket, Short Rib, Cheddar, Fried Sunny Side Up Egg, LTO, Homemade Remoulade Sauce

BUSBOYS BURGER* 16

Halal Beef Blend of Chuck, Brisket, Short Rib, LTO, Homemade Remoulade Sauce

MEDITERRANEAN LAMB BURGER* 19

Halal Lamb Patty (Onions, Parsley, Garlic, Cumin, Paprika), Cucumber Tomato Salsa, Garlic Herb Yogurt Sauce, Pita Bread

BACON & CHEDDAR BURGER* 19

Halal Beef Blend of Chuck, Brisket, Short Rib, Cheddar, LTO, Bacon, Homemade Remoulade Sauce

TURKEY BURGER* 18

Turkey Patty (Ground Turkey, Shallots, Mushrooms), Chipotle Mayo, LTO

SALADS

SERVED WITH HERB BREAD
UPON REQUEST

BUSBOYS HOUSE SALAD 9 GFF

Mixed Greens, Carrots, Roasted Corn, Tomatoes, Yuzu Vinaigrette

CAESAR SALAD* 11

Chopped Romaine, Croutons, Parmesan Cheese, Caesar Dressing (Contains Anchovies)

GREEK SALAD 16 GFF

Romaine Lettuce, Onions, Kalamata Olives, Cucumbers, Tomatoes, Mixed Bell Peppers, Feta Cheese, Pickled Banana Peppers, Lemon Feta Vinaigrette

COBB SALAD* 19 GFF

Grilled Chicken, Romaine Lettuce, Boiled Eggs, Red Onions, Tomatoes, Gorgonzola Cheese, Bacon, Roasted Corn, Avocado, Buttermilk Ranch

CHOOSE YOUR PROTEIN

Fried Chicken +7 | Grilled Chicken +7 | Blackened Chicken +7.5 | Steak* +12
Blackened Shrimp +9 | Grilled Shrimp +8 | Grilled Salmon* +15 | Blackened Salmon* +15
Blackened Mahi Mahi* +14 | Fresh Tuna* +14 | Bacon +5 | Falafel +5 | Vegan "Tuna" Scoop +5

GLAZED BBQ SALMON SALAD* 24

Korean BBQ, Salmon, Mixed Cabbage, Kale, Red Peppers, Onions, Cucumbers, Carrots, Roasted Almonds, Crispy Wonton Chips, Sesame Ginger Vinaigrette

FALAFEL SALAD 15 GFF

Falafel, Mixed Greens, Sweet Potatoes, Tomatoes, Cucumbers, Dates, Pumpkin Seeds, Dijon Vinaigrette (Contains Sesame)

ROASTED BEET SALAD 17 GFF

Mixed Greens, Beets, Onions, Mangos, Goat Cheese, Candied Pecans, Yuzu Vinaigrette

STEAK AND ASPARAGUS SALAD* 23 GFF

Sirloin Steak, Asparagus, Tomatoes, Roasted Mushrooms, Arugula, Caramelized Onions, Cucumbers, Gorgonzola Cheese, Yuzu Vinaigrette

QUINOA AND KALE SALAD 16 GFF

Quinoa, Kale, Smith Apples, Red Onions, Fennel, Dried Cranberries, Goat Cheese, Toasted Almonds, White Balsamic Vinaigrette

SPINACH & BERRIES SALAD 18 GFF

Strawberries, Blueberries, Spinach, Goat Cheese, Grape Tomatoes, Roasted Almonds, Caramelized Onions, Sesame Ginger Vinaigrette

SALAD NICOISE* 24 GFF

Pan-Seared Tuna, Mixed Greens, Boiled Eggs, Fingerling Potatoes, Tomatoes, French Green Beans, Kalamata Olives, Lemon Herb Vinaigrette (Seasonal)

SAUCES & DRESSINGS

12 OZ. BOTTLES AVAILABLE TO-GO

Lemon Butter Sauce
Cajun Cream Sauce
Mushroom Cream Sauce
Lemon Herb Dressing

Yuzu Vinaigrette
Sesame Ginger Dressing
White Balsamic Vinaigrette
Buttermilk Ranch Dressing

14TH & V ST | 450 K ST | ANACOSTIA | BROOKLAND | COLUMBIA | HYATTSVILLE | SHIRLINGTON | TAKOMA

Busboys and Poets loves you and your stuff, but we are not responsible for your lost or damaged items.

In order to make the world a greener place, we only provide plant-based, compostable straws.

For parties of 6 or more, a 20% service fee will be added. We can accommodate up to 3 checks with a maximum of 8 cards per check.

Thank you for understanding. Unfortunately, emotional support animals are not allowed inside Busboys and Poets.

LIMITED SUBSTITUTIONS PLEASE

In order to protect the integrity of our dishes, we ask that substitutions not be made. On the occasion that a substitution is made, please note that there may be an upcharge and we are unable to offer a refund or exchange on an altered dish. Thank you so much for your understanding. We do our best to keep gluten-free but we do operate kitchens that prepare wheat, flour, yeast, bread, and other gluten items. Some wheat contamination may occur during the preparation of gluten-free friendly items. If you have severe or multiple food allergies, it can be safest to decline to dine due to the risk of cross-contamination in our shared kitchens. Additionally, Busboys is not a nut-free environment.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SANDWICHES

Choice of: Fruit, Side House Salad, Side Caesar Salad, French Fries, Sweet Potato Fries, or Cup of Soup
Gluten Free Bread Available

PORTABELLA SHAWARMA 15

Portabella Mushrooms, Tomato, Cucumber, Onions, Garlic, Shawarma Spices, Garlic Aioli, Pita Bread

TEMPEH PANINI 16

Tempeh, Sauteed Onions, Arugula, Roasted Red Peppers, Vegan Harissa, Rustic Italian Bread

BBQ CHOPPED BRISKET 18

Beef Brisket, Busboys Coleslaw, BBQ Sauce, Brioche Bun

HALAL TURKEY SANDWICH* 16

Halal Turkey Breast, Swiss Cheese, LTO, Dijonnaise, Toasted Rustic Bread

CRAB CAKE SANDWICH* MP

Super Lump Crab Meat, Dill Pickle Aioli, LTO, Brioche Bun

GRILLED CHEESE PANINI 14

Cheddar Cheese, Provolone, Rustic Bread

AVOCADO PANINI 16

Roasted Red Peppers, Avocado, Arugula, Vegan Cheese, Vegan Pesto, Multigrain Bread

FALAFEL SANDWICH 15

Falafel Balls, Lettuce, Hummus Spread, Pickled Radishes, Cucumber Relish, Onions, Tomatoes, Pita Bread (Contains Sesame)

GRILLED CHICKEN PANINI* 17

Caramelized Onions, Pepper Jack, Spinach, Chipotle Mayo, Tomatoes, Ciabatta Bread

CUBANO PANINI 17

Pulled Pork, Ham, Swiss Cheese, Dill Pickles, Dijonnaise, Ciabatta Bread

CHICKEN SALAD SANDWICH 16

Cage-free, Veg-fed Halal Chicken, Celery, Mustard, Mayonnaise, Apple, Raisins, Avocado, Arugula, Toasted Multigrain Bread

VEGAN BBQ "BEEF" SANDWICH 16

Soy Protein, Korean BBQ Sauce, Vegan Slaw, Brioche Bun
(Unavailable During Weekend Brunch)

VEGAN "CHICKEN" SANDWICH 17

Soy Protein, Harissa Aioli, Vegan Slaw, Brioche Bun

VEGAN "TUNA" SALAD 14

Chickpeas, Relish, Nori, Carrots, Celery, LTO, Vegan Mayo, Toasted French Bread

FRIED CHICKEN SANDWICH 17

Cage-free, Veg-fed Halal Chicken, Buttermilk, Shredded Lettuce, Tomatoes, Dill Pickle Aioli, Brioche Bun

BUSBOYS AND POETS IS PROUD TO BE NAMED IN HONOR OF RENOWNED POET, LANGSTON HUGHES. IN THE EARLY 1920s HUGHES RESIDED IN WASHINGTON, D.C. WHERE HE WORKED AS A BUSBOY AT THE WARDMAN PARK HOTEL. ONE EVENING, HE PLACED SEVERAL OF HIS POEMS ON THE DINNER TABLE OF AMERICAN POET, NICHOLAS VACHEL LINDSAY. THE NEXT DAY, IN LOCAL NEWSPAPERS, LINDSAY INFORMED THE WORLD OF HIS MEETING WITH A "BUSBOY POET."

SCAN QR CODE & SEE WHAT'S COOKING →



SIDES

GFF Gluten Free Friendly  Vegan  Vegetarian

COLLARD GREENS 6  **GFF**
FRENCH FRIES 6  **GFF**
SWEET POTATO FRIES 6  **GFF**
SAUTEED SPINACH 6  **GFF**
BROCCOLI 6  **GFF**

WILD OR WHITE RICE 6  **GFF**
FRUIT BOWL 6  **GFF**
JALAPENO CHEDDAR GRITS 5 **GFF** 
CRAB GRITS 10 **GFF**
MASHED POTATOES 6 **GFF** 
FRENCH GREEN BEANS 8  **GFF**

SOUPS & CHILI

Crackers are not Gluten Free

TOMATO 9 **GFF**

Tomatoes, Onions, Basil, Olive Oil, Vegan Cream (Seasonal)

MOROCCAN HARIRA SOUP 9 **GFF**

Two Bean (Garbanzo/Lentil) Soup

CHICKEN AND VEGETABLE 9 **GFF**

Chicken, Carrots, Onions, Celery, Kale, Garlic (Seasonal)

HALAL BEEF CHILI 13 **GFF**

Halal Beef, Black & Kidney Beans, Cheese, Sour Cream, Scallions, Yellow Corn Tortilla

KIDS CORNER

Includes Fountain Drink or Iced Tea

Ages 12 and under

PENNE PASTA 9

Penne Pasta, Alfredo Sauce

GRILLED CHEESE & FRIES OR FRUIT 9

CHICKEN TENDERS & FRIES OR FRUIT 9

Halal Lamb, Chicken, Beef & Roasted Turkey

Except for Chicken Chorizo, Kids Chicken Tenders, Bacon,
Smoked Brisket, Sirloin Steak and Turkey Burgers.
No Antibiotics. All-Vegetarian Diet.
Humanely Raised on Local Farms.

Conscious Cuisine

Local/Organic Milk, Organic/Fair Trade Coffee,
Organic/Fair Trade Tea Local/Organic Produce When Possible

BREAKFAST

Served Until 3pm Daily

HOUSE SPECIALS

PALESTINIAN SHAKSHUKA* 14 🌱

Baked Eggs, Tomatoes, Green Peppers, Onions,
Garlic, Olive Oil, Scallions, Parsley, Pita, Spices

VEGAN HASH 17 🌱

Tofu Scramble, Mushroom, Onions, Tomatoes,
Spinach, Cauliflower, Potatoes, Vegan "Sausage"

SMOKED BRISKET HASH* 19 GFF

Beef Brisket, Mushrooms, Onions, Potatoes,
Red Pepper, Two Eggs Sunny Side Up

SWEET POTATO HASH* 16 🌱 GFF

Roasted Sweet Potatoes, Brown Rice, Kale,
Onions, Poached Egg (Served in a Hot Skillet)

IRAQI MEKHLEME* 19

Halal Ground Beef, Onions, Home Fries,
Tomatoes, Cumin, Paprika, Cilantro,
Baked Eggs, Whole Wheat Toast
(Served in a Hot Skillet)

OMELETTES AND EGGS

SERVED WITH WHOLE WHEAT TOAST

Choice of: Fries, Sweet Potato Fries,
Home Fries, Fruit, Caesar Salad,
House Salad, Grits, Cup of Soup,
Jalapeno Cheddar Grits +2,
Sub Egg White*+2



SCAN QR CODE
FOR TOPPINGS

BUILD-YOUR-OWN OMELETTE 17 🌱

Three Eggs, Three Toppings, Choice of Side, and Whole Wheat Toast

3 EGGS SCRAMBLED 12 🌱

Served with Whole Wheat Toast
(With Meat +3)

WESTERN OMELETTE 17

3 Eggs, Mixed Peppers, Ham, Onions,
Mushrooms, Cheddar

OAXACA OMELETTE 17 🌱

(Pronounced: Wah-haw-kah)* 3 Eggs, Cheese,
Black Beans, Guacamole, Pico De Gallo

CHICKEN OMELETTE 17

3 Eggs, Grilled Chicken, Tomatoes, Spinach,
Goat Cheese

BACON, EGG, AND CHEESE SANDWICH 15

Eggs, Bacon, Cheddar, Brioche Bun

VEGAN "EGG" WRAP 16 🌱

Tofu Scramble, Spinach, Onions, Mushrooms,
Tomatoes, Cauliflower, Vegan Cheese,
Vegan Sausage, Pico de Gallo, Spinach Tortilla

CHICKEN CHORIZO EGG WRAP 17

Scrambled Eggs, Tomatoes, Onions, Green
Peppers, Monterey Jack/Cheddar Cheese,
Pico de Gallo, Flour Tortilla

BENEDICTS

Choice of: Fries, Sweet Potato Fries, Fruit, Caesar Salad, House Salad, Home Fries,
Cup Of Soup, Grits, Jalapeno Cheddar Grits +2, Sub Egg White*+2

CLASSIC* 19

2 Poached Eggs, Shoulder Bacon,
Hollandaise, Paprika, Bistro Bread

SMOKED SALMON* 20

2 Poached Eggs, Hollandaise,
Bistro Bread

NEPTUNE* 25

2 Super Lump Crab Cakes, 2 Poached Eggs,
Arugula, Hollandaise Sauce, Bistro Bread

PANCAKES & FRENCH TOAST

Served with Fruit Garnish, Butter,
100% Pure Maple Syrup and Powdered Sugar

SWEET POTATO PANCAKES 15 🌱

BUTTERMILK PANCAKES 15 🌱
GLUTEN-FREE FRIENDLY OPTION AVAILABLE GFF

FRENCH TOAST 14 🌱

CHICKEN AND PANCAKES 19

Served with Fruit Garnish, Butter, Powdered
Sugar and 100% Pure Maple Syrup

ADD-ONS

SIDE MEAT 5

Bacon, Ham, Tempeh,
Halal Chicken Sausage or Vegan Sausage

HOME FRIES 5 🌱 GFF

Seasoned Baked Red Bliss Potatoes,
Onions, Mixed Bell Peppers

EGGS 6 GFF 🌱

2 Scrambled Eggs or Poached

SINGLE PANCAKE 6 🌱

Sweet Potato, Buttermilk, or GFF

GRITS 5 GFF

TOAST 3 🌱

2 Slices of Multigrain or Gluten Free Toast

BAGELS & MUFFINS

BAGEL & CREAM CHEESE 5 🌱

BLUEBERRY OR BANANA WALNUT MUFFIN 6 🌱

BAGEL WITH LOX* 19

Plain Bagel, Lox, Cream Cheese,
Lettuce, Tomato, Red Onions, Capers