## Independence Day Friday, JULY 3rd

OUR SPECIAL
SUMMER MENU
BEGINS JULY 1st

Monday—Thursday \$40 FOR 3-COURSES

Culinary fireworks will fly—
timeless summer favorites have a
chance to shine!

In Season:

Fennel, Cherries, Peaches, Summer Berries, and more!



America's First Certified
Organic Restaurant

## **RESERVATIONS**

Monday - Thursday 5:30 to 10:00 pm

2132 Florida Avenue, NW Washington, DC 20008

(202) 462-5143
CLOSED SATURDAY, JULY 4th
CLOSED SUNDAYS

## INDEPENDENCE DAY WEEKEND FEATURES:

BBQ Spiced Soft Shell Crabs
Grilled Corn
Watermelon
Stuffed Squash Blossoms
Chanterelles
Summer Squashes
Artichokes

Peach Pie with Vanilla Bean Ice Cream
Grand Marnier
Strawberry Shortcake

## **GIN & TONICS**

Classic cocktails with an organic twist.

Restaurant Nora exclusively uses Ivy City Gin from One Eight Distilling, handcrafted spirits made in DC.

Try one — or more! After all, it's a holiday weekend...

California Dreamin' — rhubarb & grapefruit bitters, basil
Neil Armstrong— violet liqueur, fresh lime, nasturtium garnish
The Botanist — fennel bitters & orange
Man Overboard — elderflower liqueur, cucumber, citrus bitters



