

CONDUIT ROAD

PUBLIC HOUSE

BY NEIGHBORS,

FOR NEIGHBORS.

Abraham Taylor - General Manager
Mary Kenny - Asst. General Manager
& Executive Pastry Chef
Mallory Bowen - Executive Chef

STARTER

C&O WINGS

Jumbo wings, choice of: buffalo, bbq,
lemon pepper hot honey, or Old Bay

6 PIECES 12

12 PIECES 18

LOADED TATER TOTS 14

Sour cream, bacon lardons,
scallions, cheddar cheese

CRISPY BRUSSELS SPROUTS 14

Flash-fried brussels sprouts, blue cheese,
bacon, balsamic glaze

HUMMUS 14

House-made hummus,
assorted fresh raw vegetables

SOUP DU JOUR 9

Ask server for today's selection

PULLED PORK NACHOS 16

Tortilla chips, pulled pork, cheddar,
scallions, avocado, pico de gallo,
sour cream, bbq sauce

CHEESE PLATE 20

Chef's selection of artisanal cheeses,
dried fruit, jam, assorted crackers
sub gluten free crackers +5

TRIO OF SLIDERS

Certified Hereford beef 15

brioche mini-bun

BBQ pulled pork 14

brioche mini-bun

SPINACH ARTICHOKE DIP 14

Italian cheeses, artichoke, spinach,
assorted crackers

sub gluten free crackers +5

FAVORITES

CHICKEN PARMESAN 24

Fried chicken breast, mozzarella,
marinara over linguini

BEER-BATTERED FISH & CHIPS 22

Fresh cod, house-made beer-batter,
fries, tartar sauce

CLASSIC MAC & CHEESE 15

Baked macaroni, grand cru gruyère,
maple smoked cheddar, fontina

BLT 14

Classic bacon, bibb lettuce, tomato,
mayonnaise, farmhouse toast

sub gluten free bun +2

SALAD

LITTLE GEMS CAESAR 14

Shaved parmesan, gremolata bread crumbs,
red wine caesar

FARRO ORCHARD 14

Farro, pickled vegetables, sliced apples,
fresh herbs, candied walnuts,
apple cider vinaigrette

SPINACH SALAD 14

Picked red onions, crumbled feta,
crispy shallots, apple cider vinaigrette

add grilled chicken breast +8, grilled salmon +12



BEET SALAD 14

Fresh red, yellow, and candied beets,
naval oranges, goat cheese, candied pecans,
apple cider vinaigrette

CONDUIT GARDEN 10

Tuscan greens, pickled carrot, cucumber,
grape tomato, radish, shredded onion,
savory tuile, balsamic vinaigrette





FLATBREAD

CUBANO	16	FLETCHER'S FORAGE 	18
Pulled pork, crispy bacon, red onion, chopped pickle, honey mustard, swiss cheese		Exotic roasted mushrooms, truffle oil, roasted tomato, mozzarella, fresh herbs	
MARGHERITA 	15	MARKER NO.4	16
The simple pleasure of tomato, house-made mozzarella, fresh basil		Pepperoni, capicola, ground beef, bacon, tomato sauce, mozzarella	

HANDHELD

THE CAPTAIN KIRK	18	PUBLIC HOUSE BURGER	18
Crispy chicken breast, marinara sauce, house-made mozzarella, provolone, brioche bun		Grilled certified Hereford beef, bacon, american cheese, bibb lettuce, tomato, onion, brioche bun	
VEGGIE BURGER 	18	FARMHOUSE BURGER	20
Impossible Burger, bibb lettuce, tomato, onion, pickles, brioche bun		Grilled certified Hereford beef, sautéed mushrooms, swiss cheese, bibb lettuce, tomato, onion, brioche bun	
PULLED PORK	16	ARIZONA AVE BURGER	19
House-made bbq sauce, brioche bun		Grilled certified Hereford beef, caramelized onions, avocado, jalepeno jam, bibb lettuce, tomato, brioche bun	
ALL SERVED WITH HOUSE-MADE CHIPS: Or sub, garden salad, fries or tots +2		sub gluten free bun on any handheld +2	

ENTREE

BLACKBERRY BARBECUE BEEF SHORT RIB	32
Certified Hereford short rib, blackberry barbecue sauce, ricotta polenta, roasted heirloom carrots	
DUROC PORTERHOUSE PORK CHOP 	34
Smoked baby sweet potatoes, broccoli rabe, apple compote	
PAN ROASTED CHICKEN BREAST 	22
Squash puree, king asparagus, thyme, chicken au jus	
CAULIFLOWER STEAK 	20
Pine nut gremolata salad, saffron, pickled cauliflower, smoked beet puree	
CRISPY SKIN SALMON 	32
Royal Tide salmon, cucumber verjus, tri-color quinoa, fresh vegetables	

DID YOU KNOW?



Until 1942, MacArthur Blvd was named Conduit Road, in honor of the water conduit that to this day runs under the Boulevard supplying water to the District and much of Northern Virginia.

Do you have an event coming up and need the perfect spot. Ask about the private 'Riley Room'

SAVE ROOM FOR DESSERT
We have several options of house-made desserts and flavors of ice cream.
Ask server for After Dinner Menu

Kids menu, all guests under 10 years, only \$10 for:
Entrée
Side
Dessert

 **Gluten Free**
 **Vegan**
 **Vegetarian**
Consuming raw or undercooked meats, seafood, shellfish, poultry, eggs or unpasteurized milk may increase your risk of food borne illness