

nest | BETHESDA

SOUPS & SALADS

Add to any Salad: Chicken \$3.95, Shrimp \$4.95, Steak \$5.95

Nest French Onion Soup \$5.95 **Soup of the day \$Market**

Senora

Arugula, candied walnuts and Manchego cheese with honey-citrus vinaigrette
Starter \$5.95 Entrée \$8.95

Creamy Caesar

House croutons and Parmesan
Starter \$5.95 Entrée \$8.95

Baby Spinach Salad

Poppy seed vinaigrette and candied almonds
Starter \$5.95 Entrée \$8.95

Grilled Romaine \$8.95

Balsamic dressing, Parmesan, and balsamic reduction.

Seared Sesame Tuna \$14.95

Baby Spinach, red onions, blanched almonds, sesame seeds, and ginger-soy vinaigrette.

Grilled Salmon Salad \$15.95

Salmon filet encrusted in brown sugar, cumin & chili powder, served over spinach & arugula with fresh tomato vinaigrette, fresh cheve, pine nuts, and scallions.

Tahini \$10.95

Arugula & spinach, artichoke hearts, red onions, Kalamata olives, tomato, feta, and lemon-tahini dressing.

Surf & Turf \$12.95

Grilled steak & shrimp, crumbled blue cheese, roasted red peppers, and fried shallots, over romaine & blue cheese dressing.

SOME THINGS TO SHARE

Crispy Calamari & Artichokes \$9.95

Served with Salsa Verde

Seared U-10 Scallops \$15.95

3 U-10 Scallops on parsnip purée, topped with fried parsnips

Yellow & Red Tomato Caprese Tower \$7.95

House-made Mozzarella, fresh basil, and balsamic reduction

Italian Fries \$4.95

Tossed in herb olive oil, served with mustard seed Aioli

Sweet Potato Fries \$4.95

Reduced balsamic drizzle

Wasabi Ahi \$9.95

Seared wasabi pea encrusted Ahi Tuna, over Citrus glaze

Prosciutto Board \$9.95

Thinly sliced Prosciutto di Parma, fresh mozzarella, manchego, extra virgin olive oil

Crab & Queso \$9.95

Lump crab meat & Mozzarella fondue served with flat bread

Bruschetta \$5.95

Fresh basil, tomatoes, and balsamic vinaigrette over Ciabatta

ENTREES

**** Whole Wheat Penne available for all pasta Entrees****

Penne Con Pesto \$10.95

Pesto, toasted pine nuts, and Parmesan cheese
Add: Chicken \$3.95 Shrimp \$4.95 Steak \$5.95
Pair with Isola D'oro Pinot Grigio \$6.95

Mussels and Fries \$13.95

Apple wood smoked bacon, white wine, lemon, crushed red pepper, and thyme
Pair with Château Saintongey Bordeaux Blanc \$6.95

Risotto Di Mare \$14.95

Saffron, shrimp, mussels, crab and green peas
Pair with Entrada Chardonnay \$6.95

Seasonal Fish Selection \$Market

Chef's accompaniments

Chef's Select Steak \$Market

Chef's accompaniments

Shells Bolognese \$12.95

Classic meat and tomato sauce, touch of cream and tossed with shells, because everyone loves shells!
Pair with Villa Teresa Primitivo \$7.95

Shrimp and Crab Linguini \$14.95

Bacon, vodka-tomato-cream sauce
Pair with Wrongo Dongo Monastrell \$5.95

Sausage Rigatoni \$13.95

Slow cooked pork sauce with sausage, saffron, fennel, and shallots
Pair with Montepulciano D' Abruzzo \$7.95

Nest Linguini \$9.95

Classic tomato sauce and Parmesan cheese
Add: Chicken \$3.95 Shrimp \$4.95 Steak \$5.95
Pair with Isola D'oro Syrah \$6.95

BRICK OVEN PIZZAS

White \$10.95

Olive oil, roasted garlic and cheese

Grilled Asparagus \$11.95

Shredded mozzarella, goat cheese, and truffle oil

Margherita \$10.95

House tomato sauce, fresh mozzarella, and basil

Grilled Chicken Pesto \$13.95

Pesto sauce, grilled chicken, toasted pine nuts, and shredded mozzarella

Prosciutto \$12.95

Prosciutto, olive oil, mozzarella, and Parmesan

Carne \$13.95

Shredded mozzarella, pepperoni, prosciutto and sausage

Greek \$13.95

Shredded mozzarella, feta cheese, Kalamata olives, red onions, artichoke hearts, red sauce

Build Your Own \$10.95

Prepared with white or red sauce,

SANDWICHES

(Served with your choice of Italian Fries or Creamy Caesar Salad)

Nest Chicken \$9.95

With mustard seed aioli, option of Jerk Seasoned

Good Ol' Fashion Cheeseburger \$9.95

½ pound ground brisket and short rib blend, sharp cheddar cheese, lettuce, tomatoes, red onions, Grey Poupon, zucchini pickles on a house-baked bun
Add bacon \$1.00 / Sautéed mushrooms \$0.75

Ahi Tuna Burger \$14.95

Tomato, red onion, lettuce, horseradish Aioli

Grilled Portobello \$10.95

Mushroom, roasted red peppers, red onion, roasted red pepper Aioli

Caprese \$8.95

Mozzarella, fresh Roma tomatoes, and basil served on flat bread, with balsamic reduction

Weekly Grilled Cheese \$9.95

Chef's special

DESSERTS

Chocolate Chip Bread Pudding

Sweet Challah bread custard \$4.95

Chocolate Chunk

Warm baked chocolate brownie filled with chocolate chips and chocolate chunks, topped with vanilla ice cream \$5.95

Apple Turnover

Warm apple pie filling wrapped in a crisp crust, served with a scoop of vanilla ice cream \$5.95

Keswick's Jamaican Coconut Puddin'

House-made, warm coconut cake served with vanilla ice cream \$5.95

Cookie for Two

Baked fresh, topped with vanilla ice cream \$6.95

Tre Bombolinos

3 Italian Doughnuts; plain, Nutella, and strawberry compote \$5.95

Ice Cream Sampler

Vanilla & Chocolate \$2.95

Sorbet Martini

Mango, Pomegranate, Lychee \$6.95

ONE NIGHT...

...three friends, semi-sober, Josh, Jeremy, and Shahab, talked about opening a restaurant that they would enjoy going to. They imagined a place that would be casual, inviting, and warm with great food and service. Even more importantly, they envisioned a place that would feel like home where they could take their family and friends (including their own children, at least sometimes).

Now, with their dream coming true, their goal is to pass this same welcoming feeling onto their guests. Josh, Jeremy and Shahab would like to thank you for joining us and welcome you to the Nest Family.

**Join us for
Lunch, Dinner, or Sunday Brunch!
Live Music on Friday and Saturday Nights!**