

Dinner

served until 10pm Wednesday - Saturday & 9:30pm Sunday

**Please note a 20% service fee is added to all guest checks. This is a nonoptional fee that supports wages for our staff and operational costs. Gratuity is optional. Thank you for your patronage!*



Small Plates

Braxton Salad 12

Kale, mixed greens, jicama, radish, goat cheese, citrus vin
add chicken (+6) or shrimp (+8)

Mac & Cheese 13

Aged cheddar, parmesan, truffle oil, bread crumbs

Crispy Rhode Island Calamari 14

Hot cherry peppers, marinara, chili garli aioli

Gambas al Ajillo 16

Shrimp, lemon butter, roasted garlic, toasted baguette

Wings 16

Honey-Jerk | Scotch Bonnet

Entrées

Braxton Burger 20

Creekstone Farms beef (impossible patty available),
bacon, chili garlic aioli, american cheese, onion,
lettuce, tomato, pickle

*served with house cut fries (+ 3 truffle fries)
or house salad*

Steamed Mussels 16

choose your style (+2 add fries):

Spicy Tomato

olive oil, roasted tomato, dried red pepper

Garlic Butter

white wine broth, garlic, spinach, parsley

Caribbean Pasta 21

Mixed peppers, cremini mushrooms, jerk sauce,
coconut cream (vegan)

Shrimp & Grits 22

Creamy grits, smoked bacon, sauteed peppers,
cajun sauce

Braxton Classics

served with choice of (2) sides

Pan-seared Chicken 24

house jerk sauce

Grilled Atlantic Salmon 26

spicy coconut curry

Barbacoa Lamb Shank 30

Tomatillo salsa, pickled radish

Hanger Steak 32

12oz dry-aged steak, chimichurri sauce

Sides

House-cut Fries served with ketchup & chili garlic aioli 8

Mashed Potatoes roasted garlic 8

Roasted Mushrooms 8

Braised Greens spinach, kale 8

Coconut Rice 7

Dessert

Vanilla Crème Brûlée 8

fresh cream, mixed berries

Rum Bread Pudding 8

caramelized banana

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

Please inform us of any allergies or dietary restrictions.

Mr. Braxton Bar & Kitchen

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@mrbraxtondc

