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# LIFE, LIBERTY AND THE PURSUIT OF DINING IN D.C.

Even if Washington's politicians can't come to a consensus on policy, one thing all District residents can agree on is that the city's restaurant scene is booming—especially in these three new foodie neighborhoods, where some of the capital's best new bites can be found.

Toki Underground's kimchi ramen



## Capitol Hill

In the shadow of the Capitol Building, a cluster of restaurants situated near Eastern Market and Eighth Street has cropped up in the last two years.

### BEUCHERT'S SALOON

The space was decorated by a former Hollywood set designer, and the seasonal American menu—think poultry, beef and root veggies—uses food sourced from one of the owners' family farms. Order chef Markert's tasting menu,

available at the bar. At 623 Pennsylvania Ave. SE; 202-733-1384; beuchertssaloon.com.

### HANK'S OYSTER BAR CAPITOL HILL

At Hank's (shown below), try local oyster options from Dragon Creek and Rappahannock oyster farms. Star D.C. mixologist Gina Chersevani helms the cocktail list; ask for one of her slimmed-down 100-calorie concoctions. At 633 Pennsylvania Ave. SE; 202-733-1971; hanksoysterbar.com.

### ROSE'S LUXURY

The cozy space is decorated to feel like a friend's home, but the popcorn soup with lobster isn't something just anyone can whip up. The pork

dish—made with ham sausage, lychees, coconut milk, red onion and herbs—is very popular. At 717 Eighth St. SE; 202-580-8889; rosesluxury.com.

## 14th Street

Located between Logan Circle and W Street in northwest D.C., this neighborhood was marred by the 1960s race riots and has only recently experienced a revival.

### LE DIPLOMATE

The Parisian-style brasserie—restaurateur Stephen Starr's first eatery in the District—offers an Instagram-worthy Grand Plateau seafood platter. Enjoy it alongside fresh bread baked by the in-house pâtisseries.

At 1601 14th St. NW; 202-332-3333; lediplomatedc.com.

### DOI MOI

The new Asian-street-food-inspired spot (whose *sai grok* dish is pictured top right) has a vegan menu with an incredible *gaeng par hed*, featuring housemade tofu and wild-mushroom curry. At 1800 14th St. NW; 202-733-5131; doimoidc.com.

### GHIBELLINA

Sip on a Toscana cocktail (gin, lime juice, pineapple juice and basil) and delight in cutting the pizza with the giant shears—yes, shears—with which it arrives. At 1610 14th St. NW; 202-803-2389; ghibellina.com.

### KAPNOS

Whole-roasted spring lamb, suckling pig, baby goat and chicken are available daily. Try one with a side of *melitzanosalata*, a smoky grilled-eggplant dip. At 2201 14th St. NW; 202-234-5000; kapnosdc.com.



Grilled sausage at Doi Moi

## HStreet

In northeast D.C., behind Union Station, this strip of restaurants and nightlife venues has started to come into its own. Proof of its upswing: It's getting a Whole Foods.

### GRANVILLE MOORE'S

Mussels and frites make up the menu, and the Bleu option—made with blue cheese, pork belly, shallots and spinach—will satisfy. At 1238 H St. NE; 202-399-2546; granvillemoores.com.

### SMITH COMMONS

President Obama has dined at the three-story eatery-lounge, and although what he ordered wasn't reported, his options included lamb chops and duck breast. The beer list is one of the city's best. At 1245 H St. NE; 202-396-0038; smithcommonsd.com.

## UNION MARKET

Local artisans are on display at the historic market, which has recently become one of the hippest places in the District. Stop at All Things Olive for a bottle of 100 percent California-based olive oil, which rivals those made abroad. Don't miss the ice cream from Tricking Springs Creamery. At 1309 Fifth St. NE; unionmarketdc.com.

## TOKI UNDERGROUND

Finagle a bar seat at D.C.'s first (and super-tiny) ramen house (whose kimchi variety is pictured top left). Start with the classic noodles and heap on extra meat and vegetables. At 1234 H St. NE; 202-388-3086; tokiunderground.com.



Hank's Oyster Bar in Capitol Hill