



The Gem of Georgetown

Chef Jenn Crovato and 1310 Kitchen & Bar Shine Culinary Integrity

Located in the bustling heart of Georgetown, **1310 Kitchen & Bar** celebrates the purest of ingredients and techniques, sharing an appreciation for the natural, clean taste of real food at breakfast, lunch, and dinner. Proprietor, **Chef Jenn Crovato**, spent her formative professional years cooking throughout Italy after graduating from the Culinary Institute of America. Channeling this experience, she creates mouthwatering menus that use every day fresh, local produce, making each element shine with an unadulterated approach that benefits the body. Crovato puts her own distinctive stamp on health-conscious cuisine, utilizing the intricate tastes of freshly picked vegetables, which are on the forefront of nearly every dish, combined with favorable varieties of off-the-hook seafood and premium meats. Savor these curated dishes with unique Mediterranean sensibilities that refuel and re-energize. At 1310 Kitchen & Bar, the culinary approach is all about presenting seasonally dynamic goodness.

For a bright and spicy start to the day, the **Shakshuka** – although originally from North Africa, this dish has grown popular in the Middle East – features baked *Cage-free Eggs* nestled in a *Tomato, Feta, and Cilantro Sauce*. Crovato emphasizes the importance of community and fostering a supportive network of industry peers, a guiding philosophy that is reflected in her sourcing of items from neighboring businesses. Breakfast and brunch dishes showcase these offerings - like the refreshing bowl of **Maple Greek Yogurt**, with farm-fresh *Berries* and “*Hippie Crack Granola*” from Baked & Wired and the Call Your Mother **Everything Bagel** with **Smoked Salmon** from Ivy City Smokehouse. It’s served alongside a traditional spread of *Cream Cheese, Capers, Red Onion, Tomato, and Cucumber*.

Lunch shares an array of invigorating bites like the succulent **Calamari** topped with a zesty *Lemon Vinaigrette* and paired with savory *Olives, Potatoes* and *Arugula*. It is grilled, not fried as many of the dishes are gluten-free, offering a fresh feel that emphasizes the benefits of the menu’s coastal elements. Leafy greens burst with flavor - like the **Bibb, Avocado & Salmon Salad** topped with *Tomato, Haricot Vert, Sunflower Seeds, Sourdough Croutons*, and a *Cucumber Vinaigrette*, or the **Greek Salad with Beluga Lentils** a compelling combination of plump *Black Lentils*, crumbly *Feta, Cucumber, Olives, Tomato, and Red Onion* with *Pita* and tangy *Tzatziki*.

Evening fare delights diners with plates like the **Zucchini Noodles with Lamb Ragu**, which could easily be mistaken for a home-cooked Italian pasta - the delicate *Zucchini* is perfectly interlaced with a hearty *Lamb Ragu*, seasoned with finely minced *Parsley*, and finished with bold shavings of *Parmesan*. Another favorite is the **Potato Crusted Trout** with soft *Brussel Sprout Leaves, Golden Raisins, Pecans*, and a silky, light *Lemon Beurre Blanc* – a nourishing combination of

citrus and cream. Accommodating a wide range of dietary preferences – vegan dishes abound – like the **Golden Gazpacho** with *Avocado*, grilled *Corn* and a *Cilantro* garnish.

Inspired by the bold and beautiful voices of female rock vocalists through the ages, Crovato channels their passionate, creative energy into a cocktail menu that elevates the dining experience. **Bad Reputation** – named for Joan Jett - is a “bad-ass” choice, combining *Avion Tequila*, *Triple Sec*, fresh *Sour Mix*, and *Grand Marnier* to create a lively sipping experience. The **Blonde Ambition** is a fabulous riff on the **Pomegranate Mule**, signifying the *spirit* of **Madonna**.

To conclude, **1310 Kitchen & Bar** offers an array of decadent desserts to satisfy any sweet-tooth cravings, guilt-free. For lovers of fruits, the juicy **Strawberry Shortcake** is prepared with natural *Turbinado Sugar* that promises to please the palate. Don't miss **Nonna's Rum Cake** with *Walnuts* and *Whipped Cream* – as prepared by Jenn's mom, who returns to the restaurant regularly to train the culinary team in the intricacies of this family recipe.

Start dining with a new purpose at 1310 Kitchen & Bar - enlighten the taste buds with delectable dishes and alluring cocktails in a crisp and positive atmosphere that will undoubtedly be a *rocking* good time.

For more information

Simone Rathlé | 703. 534. 8100
president | simoneink, llc
simone@simoneink.com
simoneink.com | @simoneink