

Deck the Hall & Oats

Woodford Reserve Bourbon, Amontillado Sherry
Maple Oat Syrup, Cranberry Bitters, Old Fashion
Bitters

(Stirred / Rocks Glass)

Buon Natale

Brisson VS Cognac, Salted Caramel Syrup
Hazelnut Aroma, Hot Cocoa

(Served Hot/ Glass Mug)

Simply Justified

High West American Prairie Milk Washed Bourbon
Grapefruit, Honey

(Stirred / Rocks Glass)

Miracle on 16th Street

Bulleit Bourbon, Prosecco, Grapefruit
Winter Spiced Syrup, Citrus

(Built/ Rocks Glass)

You're a Mean One, Mr. Grinch

Leblon Aged Cachaça, Pistachio Coconut Eggnog
Saffron

(Built/ Small Beer Glass)

Cardinal Direction

Botanist Gin, Cardamaro, Yellow Chartreuse
Orange Bitters, Cardamom Bitters

(Stirred / Coupe)

Under The Mistletoe

Thyme Infused Tanqueray Gin, Cranberry Infused
Domaine de Canton, Q Tonic

(Built/ Rocks)

Island Hopper

Santa Teresa Solera Aged Rum, Giffard Pineapple
Salted Vanilla Syrup, Spiced Brown Sugar Butter

(Served Hot/ Glass Mug)

The Bartlet

Pear Infused Illegal Mezcal, Massanez Pear Brandy
Cocchi Americano, Salted Vanilla Syrup

(Stirred / Rocks Glass)

Livin' The High Life

25

Sugarplum Fairy

Ketel One Oranj Vodka, Hakutsuru Plum Wine
LaSalle Champagne, Tinkerbelle Syrup

(Built/ Flute)

Tiger's Tail

Angel's Envy Bourbon, Cotton & Reed Allspice
Dram, Madras Curry Syrup, Cardamom Bitters
Citrus

(Shaken / Coupe)

Hackney Carriage

Kelt VSOP Cognac, Earl Grey Saffron Infused
Cointreau, Blood Orange, Citrus

(Shaken / Rocks Glass)

Mocktail**Starling**

Blackberry Black Tea Syrup, Q Ginger Beer, Citrus
(Shaken / Coupe) *Additional Selections Available Upon

Request*

**For your convenience a suggested 20% gratuity
will be added to all parties of 6 or more**

WINES BY THE GLASS

PROSECCO

Adami, “Col Credas,” Valdobbiadene, Vento 2017 17

CHAMPAGNE

Voirin-Jumel, Blanc de Blancs NV 25

J. Lasalle, “Cuvee Preference” NV 29

Michel Forget, Rosé NV 30

Ruinart, Blanc de Blancs NV 43

WHITE

St. Urbans-Hof, Riesling, “Wiltinger,” Kabinett Mosel, Germany 2017 15

Vino Budimir, Dry Riesling, “Margus Margi” Župa, Serbia 2011 14

Primosic, Pinot Grigio, Collio Goriziano, Italy 2017 16

Domaine de la Rossignole, Sancerre, France 2017 18

Barboursville, Vermentino, Monticello, Virginia 2016 15

Jean Chartron, Chardonnay, “Montmorin” Rully, Burgundy, France 2016 20

Maldonado, Chardonnay, “Parr Vineyard” Sonoma, California 2015 22

ROSÉ

Château Berne, “Inspiration,” Côtes de Provence 2017 18

RED

Brooks, Pinot Noir, “The Jefferson Cuvée” Willamette Valley, Oregon 2016 19

Maison Lombard, Syrah, Crozes-Hermitage Northern Rhône, France 2014 16

Paradise Springs, “Meritage,” Clifton, Virginia 2014 15

Familia Mayol, Malbec Blend, “Cuatro Primos” Uco Valley, Mendoza, Argentina 2016 17

Mas del Billo, Garnacha Blend, Priorat, Spain 2016 17

Acumen, Cabernet Sauvignon, Napa Valley 2015 21

Pecchenino, Nebbiolo, “Botti,” Piedmont, Italy 2015 25

Mazzei, Cabernet Sauvignon, “Philip” Tuscany, Italy 2014 30

Heitz Cellar, Cabernet Sauvignon, Napa Valley 2013 40

BEER

Lagunitas, Czech Pilsener, Petaluma, CA 9

Founders, All Day IPA, Grand Rapids, MI 9

Bell’s Two Hearted, IPA, Kalamazoo, MI 9

DC Brau, The Public, Pale, Washington, DC 9

Flying Dog, Chesapeake Stout, Frederick, MD 9

Blakes, Flannel Mouth, Hard Cider, Armada, MI 9

Stella Artois, Lager, Belgium 9

Wild Wolf, Blonde Hunny Ale, Nellysford, VA 10

Gouden Carolus Tripel, Mechelen, Belgium 12

Our Food Menu is Served from
11:30am to 11:30pm

APPETIZERS

Chesapeake Orchard Point Oysters (10) Champagne Mignonette, Cocktail Sauce	21
Chilled Shrimp Cocktail Cocktail Sauce, Fresh Lemon	19
Cheese Plate Seasonal Fruit Chutney, Farm House Crackers	22
Artisanal Charcuterie Cornichons, Grain Mustard	24
Cinco Jotas Iberico Ham 50 gram Serving, Pan Tumaca	48
Mediterranean Platter Hummus, Baba Ghanoush, Feta Cheese Olives, Pita Bread	18
Salmon Tartare Pink Grapefruit, Avocado, Crème Fraîche Flying Fish Roe	19
Avocado Toast Whole Wheat Toast, Hass Avocado, Heirloom Tomato, Sunny Side Up Egg	17
Maryland Crab Cakes Old Bay, Tartar Sauce, Cole Slaw	21
Bison Sliders Blueberry BBQ Sauce, Caramelized Onions Lettuce, Tomato	17
Truffled Macaroni & Cheese Gratin Tubetti Pasta, Mornay Sauce, Truffle Aged Cheddar Cheese	15

SOUPS AND SALADS

Vadouvan Curry Beluga Lentil Soup Zesty Lime Yogurt	12
Baby Beet Salad Roasted Red Beets, Pickled Baby Beets, Pink Beet Vinaigrette, Goat Cheese, Mizuna Greens	18
Grilled Chicken Cobb Salad Baby Lettuce, Tomato, Egg, Avocado Bacon, Blue Cheese, Red Wine Vinaigrette and Croutons	26
Lobster Baby Arugula Salad Cherry Tomato, Avocado, Green Olives Hearts of Palm, Lemon Vinaigrette, Tortilla Strips	32

**Consuming raw or undercooked seafood, meats, poultry or eggs
may increase the risk of foodborne illness**

SANDWICHES

All Sandwiches are Served
with a Side of Salad or French Fries

- Croque Monsieur** 18
Virginia Ham, Gruyère Cheese, Mornay Sauce
Sourdough Bread
(Add an Egg Sunny-Side Up for Croque Madame \$2)
- Grilled Portobello Sandwich** 18
Sottocenere Truffle Cheese, Baby Arugula, Tomato
Mushroom Aioli, Brioche Bun
- House-Made Roasted Bratwurst** 17
German Mustard, Pickled Gherkins, Cole Slaw
- Martin's Farm Sirloin Burger** 24
Add Your Choice of Cheese, Bacon, Avocado
Sautéed Mushrooms
- Lobster Roll (served warm)** 32
Beurre Monté, Celery, Green Onions, Lemon,
Baguette

ENTRÉES

- Spaghetti alla Chitarra** 21
Beef Bolognese, Parmesan
- Seared Lemon Thyme Chicken Breast** 24
Roasted Fingerling Potatoes, Red Onions, Parsley
- Martin's Farm 12 oz. Prime NY Strip** 45
Entrecôte à la Bordelaise, Bone Marrow Butter
Potato Croquettes
- Marcho Farms Veal Schnitzel Viennese** 35
Lingonberry Jam, Fresh Lemon, Capers, French Fries
- Grilled Hamachi Filet** 32
Sautéed Spinach
- Grilled King Salmon** 33
Seasonal Vegetable Medley, Salsa Verde
- Pan Seared Sea Bream** 32
Roasted Brussels Sprouts, Cauliflower Mousse
Lemon Beurre Blanc

DESSERTS

- Everything Chocolate** 14
Molten Lava Cake, Pot de Crème
Cocoa Nibs Ice Cream
- New England Apple Cobbler**
Old Fashioned Oats Crisp, Cranberries
Maple Syrup, Vanilla Ice Cream
- Original Cheesecake**
Fresh Berries, Raspberry Red Poppy Marshmallow
Micro Mint
- Caramel Pecan Pie**
Bourbon Ice Cream
- Lemon Greek Yogurt Blanc Mange**
Dried Fruits and Nuts, Blackberry Sorbet
- Tahitian Vanilla Crème Brulée**
Caramel Speculoos Bark, Rum Raisins and Bananas
- Coffee Chocolate Liégeois**
Crispy Peanut Butter, Caramel Coffee
Chocolate Ice Cream
- House Made Ice Cream & Sorbets**
Chef's Selection of Three 11

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