

Blood Moon

Voirin-Jumel Blanc de Blanc Champagne
Blood Orange, White Chocolate Washed Leopold's
Gin Allspice
(Shaken, Served in a Coupe Glass) ***

Persimmons Says

Russel's 10 year Bourbon, Leopolds NY Apple
Whiskey, Cynar, Persimmon, Hazlenut
(Stirred, served in a rocks Glass) **

Golden Company

Angel's Envy Rye, Chateau Breuil Calvados
Sauternes, Cinnamon Vanilla Syrup, Clove Bitters
(Stirred, Served in a Rocks Glass)

Seasonal Cocktails 19

Kiss From A Rose

Aviation Gin, Aperol, Lingonberry Infused Lillet
Rose Vermouth
(Stirred, Served in a Rocks Glass)

Puddle of Sunshine

Martell VSOP Cognac, Cream Sherry, Cointreau
Giffard Apricot, Orange Bitters, Soda
(Served in a Highball)

Rowdy Toddy Piper

Roe & Co. Irish Whiskey, Giffard Pamplemousse
Darjeeling Tea, Coconut, Citrus
(Heated, Served in a Footed Mug)

Statler & Waldorf

Tanqueray 10 Gin, Bay Leaf Cello, Giffard Creme
de Cacao, Cream
(Shaken, served in a Coupe Glass) ***

Kite Blossom

Civic Vodka, Green Apple, Coconut, Giffard Lychee
Sparkling Sake
(Shaken, Served in a Martini Glass) *

Nor'easter

Zacapa Rum, Tempist Fugit Creme de Cacao
Passionfruit, Ginger Honey, Red Velvet Grenadine
(Shaken, served in a Small High Ball)

Osaka Sunrise

Sombra Mezcal, Ube, Elderflower
Dolin Blanc, Lemon, Peychaud's, Q Club Soda
(Shaken, served in a High Ball Glass)

Band of Gold

Prosecco, Cardamaro, Becherovka, Giffard
Pineapple, Saffron, Cardamom, Allspice, Vintage
Orange Bitters, Q Club Soda
(Built, served in a Wine Glass)

Oh The Weather Outside

Ketel One Vodka, Cranberry, Rosemary, Lime,
Q Club Soda
(Stirred, served in a High Ball Glass)

Mocktail 14

Tres Tristes Tigres

Apricot Juice, Navel Orange Triple Sec, Lemon
Salted Apricot Rim
(Served in a Rocks Glass)

Additional zero proof selections available upon request

WINES BY THE GLASS

PROSECCO

Adami, “Col Credas”, Valdobbiadene, Veneto 2018 17

CHAMPAGNE

Voirin-Jumel, Blanc de Blanc NV 25

J. Lasalle, “Cuvée Preference” NV 29

Michel Forget, Rosé NV 32

WHITE

St. Urbans-Hof, Riesling, “Wiltinger”, Kabinett Germany 2018 15

Lagaria, Pinot Grigio, Vigneti Delle Dolomiti Trentino-Alto Adige, Italy 2018 15

Alphonse Mellot, “La Moussière”, Sancerre France 2018 20

Maison Chanzy, “En Rosey”, Rully Burgundy, France 2016 20

Rustenberg, Chenin Blanc, “Five Soldiers” Stellenbosch, South Africa 2018 20

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

ROSE

Chateau Gassier, “Pas du Moine” Côtes de Provence, France 2018 20

RED

Paradise Springs, “Melange”, Virginia 2017 15

Cuvelier Los Andes, Malbec, Uco Valley Mendoza, Argentina 2015 17

Brooks, Pinot Noir, “The Jefferson Cuvée” Willamette Valley, Oregon 2018 19

Mark Ryan, Cabernet Sauvignon, “The Chief” Columbia Valley, Washington 2016 22

Azelia, Nebbiolo, Barolo, Piedmont, Italy 2015 25

Mazzei, Cabernet Sauvignon, “Phillip” Super Tuscan, Italy 2015 30

Heitz Cellar, Cabernet Sauvignon Napa Valley 2014 35

BEER

Mustang Sally, “Article One”, Vienna Lager, VA 9

Stella Artois, Lager, Belgium 9

Bear Republic, “Racer 5”, IPA, Cloverdale, CA 9

DC Brau, “The Public”, Pale Ale, Washington, DC 9

Lagunitas, Czech Style Pilsner, Petaluma, CA 9

Tucher Helles Hefe Weizen, Nuremberg, Germany 10

Straffe Hendrik, Quadruple Ale, Brugge, Belgium 12

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

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

APPETIZERS

Chesapeake Orchard Point Oysters (10)	21
Champagne Mignonette, Cocktail Sauce	
Chilled Shrimp Cocktail	19
Cocktail Sauce, Fresh Lemon	
Cheese Plate	22
Seasonal Fruit Chutney, Farm House Crackers	
Artisanal Charcuterie	24
Cornichons, Grain Mustard	
Mangalitsa Ham	48
50 Gram Serving, Pan Tumaca	
Mediterranean Platter	20
Hummus, Grilled Halloumi Cheese Stewed Dried Fruit with Wine, Honey, Pita	
Salmon Tartare	19
Pink Grapefruit, Avocado, Crème Fraîche Flying Fish Roe	
Beef Rossini Empanadas	24
Five Beef Empanadas with Madeira Truffle, Foie Gras Butter, Truffle Aioli	
Maryland Crab Cakes	18
Old Bay, Cole Slaw, Tartar Sauce	
Bison Sliders	17
Caramelized Onions, Lettuce, Tomato Blueberry BBQ Sauce	
Truffled Macaroni & Cheese Gratin	15
Tubetti Pasta, Truffle Aged Cheddar Cheese Mornay Sauce	
Fried Brussels Sprouts	11
Whole Mustard and Honey	
Avocado Toast	20
Mashed Avocado, Sautéed Tomato, Feta Cheese Pickled Radish, Avocado Rose	

SOUPS & SALADS

Roasted Tomato Soup	12
Mini Grilled Cheese Sandwiches with Bacon	
Arugula Salad	16
Ruby Red Beets, Goat Cheese, Spiced Walnuts Orange Segments, Lemon Vinaigrette	
Grilled Chicken Cobb Salad	26
Baby Lettuce, Tomato, Hard Boiled Egg Bacon, Avocado, Blue Cheese, Croutons Red Wine Vinaigrette	

**Consuming Raw or Undercooked Meats, Poultry, Seafood,
Shellfish or Eggs May Increase Your Risk of Food Borne Illness.

**For Your Convenience a Suggested 20% Gratuity Will Be
Added to All Parties of 6 or More.

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 \$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
Choice of Cheese, Bacon, Avocado
Sautéed Mushrooms

ENTREES

- Pappardelle Bolognese** 20
House Made Beef Bolognese
Vacche Rosse Parmesan, Whipped Ricotta
- Farmhouse Chicken Breast** 24
Chicken Jus, Roasted Sage Potato
Wilted Baby Swiss Chard
- Martin's Farm 12oz Prime NY Strip** 45
Herb French Fries, Jefferson Steak Sauce
- Veal Schnitzel Viennese** 35
Lingonberry Jam, Fresh Lemon
Capers, French Fries
- Grilled Hamachi Filet** 32
Sautéed Spinach, Dashi Butter
- Grilled King Salmon** 33
Asparagus, Wakame, Snow Peas
Grilled Avocado, Soy Beurre Noir
- Pan Seared Sea Bream** 32
Fennel Purée, Basil Kombu Broth
Roasted Maitake Mushroom

DESSERTS 14

- Everything Chocolate**
Molten Lava Cake, Pot de Crème
Cocoa Nib Ice Cream
- Morello Cherry Cranberry Cobbler**
Old Fashioned Oat Crisp, Pecans,
Lavander Honey Yuzu Ice Cream
- Original Cheesecake**
Fresh Berries, Raspberry Red Poppy Marshmallow
- Caramel Pecan Pie**
Bourbon Ice Cream
- Lemon Greek Yogurt Blanc Mange**
Dried Fruits and Nuts, Blackberry Sorbet
- Tahitian Vanilla Crème Brûlée**
Caramel Speculoos Bark, Rum Raisins & Bananas
- Hot Fudge Sundae**
Maraschino Cherries,
Whipped Cream, Vanilla Ice Cream
- House Made Ice Cream & Sorbets** 11
Chef's Selection of Three