

**The Kingslayer**

Dandelion Tea Infused Tanqueray, Golden Falernum, Ginger, Carrot, Q Tonic, Citrus  
(Built/ Rocks Glass)

**Misty Mountain Hop**

Caffo Amaretto, Pasubio Blueberry Amaro, Yuzu Peychauds Bitters, Egg White  
(Shaken/ Coupe)

**One, Two, One**

Ketel One, Lillet Blanc, Ginger Syrup Peychauds Bitters, Q Tonic, Citrus  
(Shaken/ Rocks Glass)

**The Beauregard**

Neisson Rhum Agricole, Giffard Creme de Violette, Langlois Crème de Cassis Coconut Puree, Citrus  
(Shaken/ Small Beer Glass)

**Pop of Pink**

Kaiyo Milk Washed Japanese Whiskey, Yuzu Honey, Hibiscus  
(Port Glass)

**Haulin' Oats**

Woodford Reserve Bourbon, Amontillado Sherry Maple Oat Syrup, Cranberry Bitters, Old Fashion Bitters  
(Stirred / Rocks Glass )

**The Night King**

Johnny Walker White Walker, Disaronno, Coconut Cream, Blue Tea Syrup, Citrus  
(Shaken / Collins Glass)

**The Bartlet**

Pear Infused Illegal Mezcal, Massanez Pear Brandy Cocchi Americano, Salted Vanilla Syrup  
(Shaken / Rocks Glass)

**I See Fenway**

Catoctin Creek Roundstone Rye Whiskey House-Made Meyer Lemon Jam, Bogart's Bitters Citrus  
(Shaken / Coupe)

**Livin' The High Life**

25

**The Red Viper**

Glenmorangie Quinta Ruban Milk Washed Scotch Cocchi Torino, Brandied Cherry, Orange  
(Rocks Glass / Large Cube)

**Athena's Coup**

Nolet Silver Gin, Voirin Jumel Champagne Apricot Rose Syrup, Citrus  
(Built / Small Coupe)

**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

Moraitis, Assyrtiko, ‘Sarakiniko’, Santorini, Greece 2017 14

Maculan, “Pino & Toi”, Pinot Bianco, Pinot Grigio, Veneto, Italy 2017 16

Domaine de la Rossignole, Sancerre, France 2018 18

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

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

### ROSÉ

Copain, Pinot Noir, «Tous Ensemble,» Anderson Valley, Mendocino 2017 15

Chateau Kefraya Myst, Lebanon, 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

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

Mark Ryan, Cabernet Sauvignon, «The Chief,» Columbia Valley, Washington 2016 21

Azelia, Barolo, Piedmont, Italy 2014 25

Mazzei, Cabernet Sauvignon, “Philip” Tuscany, Italy 2015 30

Heitz Cellar, Cabernet Sauvignon, Napa Valley 2013 42

### BEER

9

Alewerks Tavern Brown Ale, VA

Article One, Vienna Style Lager, VA

Bell’s Two Hearted, IPA, Kalamazoo, MI

DC Brau, The Public, Pale, Washington, DC

Hardywood, German Style Pilsner, Richmond, VA

Solace, Suns Out Hops Out, Session IPA, Dulles, VA

Stella Artois, Lager, Belgium

Weihenstephaner, Hefeweissbier, Freisling, Germany 10

Gouden Carolus, Tripel, Mechelen, Belgium 12

Straffe Hendrik, Quadruple Ale, Brugge, Belgium 12

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

## APPETIZERS

<b>Chesapeake Orchard Point Oysters (10)</b>	21
Champagne Mignonette, Cocktail Sauce	
<b>Chilled Shrimp Cocktail</b>	19
Cocktail Sauce, Fresh Lemon	
<b>Cheese Plate</b>	22
Seasonal Fruit Chutney, Farm House Crackers	
<b>Artisanal Charcuterie</b>	24
Cornichons, Grain Mustard	
<b>Mangalitsa Ham</b>	48
50 gram Serving, Pan Tumaca	
<b>Mediterranean Platter</b>	20
Hummus, Baba Ghanoush, Feta Cheese Olives, Pita Bread	
<b>Salmon Tartare</b>	19
Pink Grapefruit, Avocado, Crème Fraîche Flying Fish Roe	
<b>Avocado Toast</b>	20
Mashed Avocado, Sautéed Tomato, Feta Cheese Pickled Radish, Avocado Rose	
<b>Maryland Crab Cakes</b>	18
Old Bay, Tartar Sauce, Cole Slaw	
<b>Bison Sliders</b>	17
Blueberry BBQ Sauce, Caramelized Onions Lettuce, Tomato	
<b>Truffled Macaroni &amp; Cheese Gratin</b>	15
Tubetti Pasta, Mornay Sauce, Truffle Aged Cheddar Cheese	
<b>Ginger's Popcorn</b>	8
Amish Honey, Candied Ginger	

## SOUPS AND SALADS

<b>Brisket Consommé</b>	14
Angel Hair Pasta, Brisket, Spring Vegetables Grilled Ramps	
<b>Baby Beet Salad</b>	18
Roasted Red Beets, Pickled Baby Beets, Pink Beet Vinaigrette, Goat Cheese, Mizuna Greens	
<b>Grilled Chicken Cobb Salad</b>	26
Baby Lettuce, Tomato, Egg, Avocado Bacon, Blue Cheese, Red Wine Vinaigrette and Croutons	
<b>Lobster Baby Arugula Salad</b>	32
Cherry Tomato, Avocado, Green Olives Hearts of Palm, Lemon Vinaigrette, Tortilla Strips	

**\*\*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
- Farmhouse Chicken Breast** 24  
Wilted Baby Swiss Chard, Roasted Sage Potato,  
Chicken Jus
- 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  
Fava Beans, Kohlrabi, Ramp Sauce

## DESSERTS

- Everything Chocolate** 14  
Molten Lava Cake, Pot de Crème  
Cocoa Nib Ice Cream
- Apricot Cobbler**  
Old Fashioned Oats Crisp, Lavender Acacia Honey,  
Rosemary 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
- Strawberry Shortcake**  
Meyer Lemon Curd, Fresh Strawberries, Vanilla Ice  
Cream
- House Made Ice Cream & Sorbets** 11  
Chef's Selection of Three

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