

Papa's Got a New Bag

Angel's Envy Rye, Papa's Pilar Rum,
Tarragon Infused Pamplemousse, Bitters
(Stirred, served in Rocks Glass)

Bermuda Blue

Casa Noble Reposado Tequila, Blueberry Jalapeño,
Citrus, King Floyd's Bitters, Pink Salt-Cayenne Rim
(Shaken, served in Rocks Glass)

Tom Ford Rickey

Tanqueray 10, Peaches Mascarpone, Saffron,
Tonka Bean, Lemon, Soda
(Shaken, served in Collins Glass)

Seasonal Cocktails

19

Heat Wave!

Ketel One, Watermelon, Basil, Citrus, Soda
(Built, served in Collins Glass)

Rosita Bonita

Copain Rosé Wine, Capitoline Tiber Apéritif,
Strawberry Balsamic Syrup
(Sangria Style, served in Spanish Wine Glass)

Salinas Swizzle

Sombra Mezcal, Cynar, Blackberries,
Cucumber, Citrus, Tonic
(Shaken, served in Collins Glass)

In The Jungle (The Mighty Jungle)

Mt. Gay Eclipse Rum, Goslings Rum,
Crème de Banane, Lemon, Coconut Cream,
Angostura, Cinnamon
(Shaken, served in Rocks Glass)

Cape Verde Sunset

Aviation Gin, Melon, Cucumber, Citrus,
Lavender, Soda
(Shaken, served in Collins Glass)

The Bartlet

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

Cruel Summer

Ron del Barrilito Rum, Neisson Rhum Agricole,
Charred Pineapple, Citrus
(Shaken, served in Coupe Glass)

Mocktail

Starling

Blackberry Black Tea Syrup, Q Ginger Beer, Citrus
(Shaken, served in 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 32

Ruinart, Blanc de Blancs NV 43

WHITE

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

Maculan, “Pino & Toi”, Pinot Bianco, Pinot Grigio, Veneto, Italy 2017 14

Domaine de la Rossignole, Sancerre, France 2018 16

Jean Chartron, Chardonnay, “Montmorin” Rully, Burgundy, France 2016 18

Maldonado, Chardonnay, “Parr Vineyard” Sonoma, California 2015 20

ROSÉ

Gassier, “Le Pas du Moine” Côtes de Provence, Sainte-Victoire, France 2018 20

Château Kefraya Myst, Lebanon, 2017 18

RED

Brooks, Pinot Noir, “The Jefferson Cuvée” Willamette Valley, Oregon 2017 19

Paradise Springs, “Melange,” 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 2014 44

BEER

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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

Lagunitas, Czech Style Pilsener, Petaluma, CA

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

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, Baba Ghanoush, Feta Cheese Olives, Pita Bread	
Salmon Tartare	19
Pink Grapefruit, Avocado, Crème Fraîche Flying Fish Roe	
Avocado Toast	20
Mashed Avocado, Sautéed Tomato, Feta Cheese Pickled Radish, Avocado Rose	
Maryland Crab Cakes	18
Old Bay, Tartar Sauce, Cole Slaw	
Bison Sliders	17
Blueberry BBQ Sauce, Caramelized Onions Lettuce, Tomato	
Truffled Macaroni & Cheese Gratin	15
Tubetti Pasta, Mornay Sauce, Truffle Aged Cheddar Cheese	
Ginger's Popcorn	8
Amish Honey, Candied Ginger	

SOUPS AND SALADS

Chilled Corn Soup	14
Grilled Corn, Jalapeño, Cotija Cheese, Lime Cilantro	
Heirloom Tomato Salad	21
Marinated Heirloom Tomatoes, Whipped Ricotta Saba, Basil	
Burrata	15
Strawberry Compote, Thai Chili, Brioche Toast Points, Basil	
Grilled Chicken Garden Salad	26
Mixed Greens, Baby Radishes, Cucumber, Cherry Tomato, Carrot, Avocado	
Lobster Baby Arugula Salad	32
Cherry Tomato, Avocado, Green Olives Hearts of Palm, Lemon Vinaigrette, Tortilla Strips	

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, Dashi Butter	
Grilled King Salmon	33
Asparagus, Wakame, Snow Peas, Grilled Avocado Soy Beurre Noir	
Pan Seared Sea Bream	32
Fennel Purée, Roasted Maitake Mushroom Basil Kombu Broth	

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**