

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

Primosic, Pinot Grigio, Collio Goriziano, Italy 2017 16

Domaine de la Rossignole, Sancerre, France 2018 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

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

Mas del Billo, Garnacha Blend, Priorat, Spain 2016 18

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 40

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

Lagunitas, Czech Pilsener, Petaluma, CA

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

Stella Artois, Lager, Belgium

Weihenstephaner, Hefeweissbier, Freising, 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

Brisket Consommé	14
Angel Hair Pasta, Brisket, Spring Vegetables Grilled Ramps	
Baby Beet Salad	18
Roasted Red Beets, Pickled Baby Beets, Pink Beet Vinaigrette, Goat Cheese, Mizuna Greens	
Grilled Chicken Cobb Salad	26
Baby Lettuce, Tomato, Egg, Avocado Bacon, Blue Cheese, Red Wine Vinaigrette and Croutons	
Lobster Baby Arugula Salad	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 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** 11
Chef's Selection of Three

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