

Gin Jeanie

Leopold's Gin, Apple Cinnamon Infused Domaine de Canton, Hidalgo Sherry, Yuzu, Q Club Soda
(Shaken / Small Beer Glass)

Islands in the Stream

Toki Japanese Whisky, Averna Amaro, Bitter Truth Golden Falernum, Fresh Pineapple Juice, Citrus
(Shaken/ Highball Glass) **\$1 from every cocktail will be donated to the hotel's First Library Program which supports the DC Public Library Foundation**

Simply Justified

High West American Prairie Milk Washed Bourbon Grapefruit, Honey
(Stirred / Rocks Glass)

Mr. McGregor's Garden

Your choice of Tanqueray Gin or Silver Tree Vodka, Onion and Herb Infused Dolin Dry Vermouth
(Stirred/ Martini Glass)

Perfectly Pumpkin

Plantation 3 Stars Rum, Frangelico, Pumpkin Chiffon Pie Syrup
(Shaken / Coupe)

Upstate Blossom

Leopold Apple Whiskey, Cardamaro, Capitoline Dry Vermouth, Orange Flower Water, Bitters
(Stirred / Coupe)

Beets by Bae

Beet Infused Ketel One Vodka, Rosemary Honey Syrup, Fage Greek Yogurt, Citrus, Q Club Soda
(Shaken / Small Beer Glass)

Tres Company

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

Livin' The High Life**Chai Felisha**

Glenmorangie Quinta Ruban 12yr Scotch Whisky Chai Tea Infused Drambuie
(Stirred / Rocks Glass)

Tiger's Tail

Angel's Envy Bourbon, Cotton & Reed Allspice Dram, Madras Curry Syrup, Cardamom Bitters Citrus
(Shaken / Coupe)

Bate Bate Chocolate

Casa Noble Reposado, Carpano Sweet Vermouth Bitter Truth Golden Falernum, Chocolate Bitters
(Stirred / 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

Château des Jouelles, Bordeaux Superieur, France 2010 18

Acumen, Cabernet Sauvignon, Napa Valley 2014 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

Great Lakes, Christmas Ale, Cleveland, OH 10

Evolution, Pumpkin Ale, Salisbury, MD 10

Wild Wolf, Blonde Hunny Ale, Nellysford, VA 10

Gouden Carolus Tripel, Mechelen, Belgium 12

Bersalis Blonde Ale, Beersel, 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

Pumpkin Soup Toasted Pumpkin Seeds, Pumpkin Oil	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 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 Grouper	32
Roasted Brussel Sprouts, Cauliflower Mousse Lemon Beurre Blanc	

DESSERTS

Everything Chocolate	14
Molten Lava Cake, Pot de Crème Cocoa Nib Ice Cream	
Apple Caramel Brown Betty	
Old Fashioned Oats Pecan Crisp, Tahitian Vanilla Ice Cream	
Original Cheesecake	
Fresh Berries, Raspberry Poppy Marshmallow Tayberry Sorbet	
Banoffee	
Banana, Caramel, Speculoos Ice Cream, Whipped Cream	
Greek Yogurt Key Lime Blanc Mange	
Dried Fruits and Nuts, Berries, Raspberry Sorbet	
Coffee Caramel Liégeois	
Caramel Pearls, Coffee Ice Cream, Whipped Cream	
House Made Ice Cream & Sorbets	11
Chef's Selection of Three	

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