



## Seasonal Cocktails 19

### Quill's Greatest Hits Created By Our Founding Team Members

#### **Simply Justified\*\*\* (Katie)**

Roe & Co Irish Whisky Milk-Washed Grapefruit  
Honey  
(Stirred / Rocks Glass)

#### **Tiger's Tail (Brian)**

Knob Creek Bourbon, Cotton & Reed Allspice  
Dram, Madras Curry Syrup  
Cardamom Bitters, Citrus  
(Shaken / Coupe)

#### **The Jefferson (Sophie)**

Ketel One Grapefruit Rose, Lagaria Pinot Grigio  
Strawberry-Infused Capitoline Tiber  
Adami Prosecco  
(Rolled / Red Wine Glass)

#### **Heat Wave! (Michael)**

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

#### **Hill Bee (Rachel)**

Blue Gin, Lemon Juice, Lavender-Infused Honey  
(Shaken / Martini Glass)

#### **Gila Monster (Frank)**

Jalepeño-Infused Tequila, Raspberry, Lime Juice  
(Shaken / Rock Glass)

## Mocktail 14

#### **Starling (Rachel)**

Berry Black Tea Syrup, Q Ginger Beer, Citrus  
(Shaken / Coupe)

Additional zero proof selections available upon request

## WINES BY THE GLASS

### CAVA RESERVA

Maria Casanovas, "Cava Reserva" NV, Spain 17

### CHAMPAGNE

J. Lassalle "Cuvée Préférence" Brut 1er Cru 29

Michel Forget, Rosé NV 32

### WHITE

Lagaria, Pinot Grigio, Vigneti Delle Dolomiti 15  
Trentino-Alto Adige, Italy 2019

Alphonse Mellot, "La Moussière", Sancerre 20  
France 2018

Rustenberg, Chenin Blanc, "Five Soldiers" 20  
Stellenbosch, South Africa 2018

Maldonado, Chardonnay, "Parr Vineyard" 22  
Sonoma, California 2015

### ROSE

Casa La Rad Solarce, Rosado, Rioja, Spain 2020 15

### RED

Paradise Springs, "Melange", Virginia 2017 15

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

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

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

*\*\*To View Full Wine List  
Scan the QR Code  
Wifi Password: lafite1776*



### BEER & SELTZER 9

DC Brau Seltzer, "Full Transparency"  
Passionfruit Orange Guava, Washington, DC

Hardywood, "Pils", German Style Pilsner  
Richmond, VA

Amstel Light, Lager, Amsterdam, Netherlands

Old Ox, "Hoppy Place", IPA, Ashburn, VA

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

Our Kitchen is Open  
from 4pm to 10:30pm

## APPETIZERS

### **Heirloom Tomato Salad** 18

Goat Cheese Mousse, Avocado, Safron  
Tequila Vinaigrette

### **Artisanal Cheese & Charcuterie** 28

Cornichons, Grain Mustard, Seasonal Fruit  
Farmhouse Crackers

### **King Salmon Tartare** 21

Garden Cucumber, Avocado, Dill Oil, Citrus Pearls  
Toasted Bagel Chips

### **Truffled Mac & Cheese Gratin** 17

Tubetti Pasta, Aged Cheddar Cheese  
Black Summer Truffle Mornay Sauce

### **House-Made Roasted Bratwurst** 19

Bavarian Roll, German Mustard, Pickled Gherkins  
Cole Slaw

## ENTREES

### **Vegetarian Croque Monsieur** 20

Gruyère Cheese, Shiitake Mushroom, Mornay Sauce  
Sourdough Bread, Side Salad  
(Add a Sunny-Side Up Egg \$2)

### **Raphael's Salad** 26

Garden Lettuce, Avocado, Compressed Watermelon,  
Green Olives, Manchego, Tomatoes, Chorizo,  
Marcona Almonds, Grilled Chicken Breast  
Sherry Vinaigrette

### **Sirloin Burger** 25

Martin's Farm 30 Day Dry-Aged Prime Sirloin  
Cheddar Cheese, Red Onion Jam, Tomato Confit  
Popcorn Potato Bun, French Fries

### **Grilled King Salmon** 43

Rainbow Amish Carrots, Carrot Aioli  
Pommery Mustard Citrus Emulsion

### **Martin's Farm 6oz. Prime Filet Mignon** 54

Roasted Baby Artichoke, Trumpet Mushroom  
Olive Potatoes, Fava Beans, Barolo Reduction

EXECUTIVE CHEF, RALF SCHLEGEL

\*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.



## **DESSERTS** 14

### **Chocolate Variation**

Molten Lava Cake, Milk Chocolate Pot de Crème  
White Rock Powder, Cocoa Nib Ice Cream

### **Summer Peach Cardamom Panna Cotta**

Wild Flower Honey, Crispy Pistachio  
Greek Yogurt Sorbet

### **Warm Apple Blueberry Crisp**

Old Fashioned Pecan Oats Topping, Brown Butter  
Bourbon Butterscotch Pudding

### **Sea Salt Caramel Coffee Custard**

Pineapple Mango Chutney, Tonka Bean  
Cinnamon Kataifi

### **House-Made Ice Cream & Sorbet** 11

**Ice Cream:** Vanilla, Yuzu, Cocoa Nib, Bourbon

**Sorbet:** Chocolate, Mango, Pear, Raspberry

## **Coffee & Tea** 8

### **Coffee**

Cold Brew / Regular / Decaffeinated Coffee  
Espresso / Latte / Cappucino

### **Tea**

English Breakfast / Earl Grey / Chamomile  
Darjeeling / Mint / Green