



Heirloom Beet Salad 16

Goat Cheese Mousse, Raspberry Vinaigrette

Roasted Garlic Hummus & Vegetable Crudité 15

Pine Nuts, Pita Bread

Artisanal Cheese & Charcuterie Plate 28

Cornichons, Grain Mustard, Seasonal Fruit, Farmhouse Crackers

Salmon Tartare 19

Garden Cucumber, Avocado, Dill, Bagel Chips

Orchard Point Oyster Cocktail 21

Heirloom Tomato Juice, Horseradish, Tabasco

Akaushi Wagyu Short Rib Pot Au Feu 20

Wagyu Beef Consommé, Roasted Chestnut, Fingerling Sweet Potato

Truffled Mac & Cheese Gratin 15

Tubetti Pasta, Aged Cheddar Cheese, Mornay Sauce

House-Made Roasted Bratwurst 17

German Mustard, Pickled Gherkins, Cole Slaw

Fairytale Pumpkin Gnocchi 22

Roasted Beech Mushroom, Pecorino, Walnut Spinach Pesto

Vegetarian Crouque Monsieur 18

Shiitake Mushroom, Mornay Sauce, Sourdough Bread, Gruyère Cheese, Side Salad

Grilled Chicken Cobb Salad 26

Baby Lettuce, Tomato, Hard Boiled Egg, Bacon, Avocado, Blue Cheese, Croutons
Red Wine Vinaigrette

Sirloin Burger 24

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

Grilled Haddock Filet 32

Green Beans, Saffron Fennel, Sauce Bouillabaisse

Martin's Farm 6oz Prime Filet Mignon 49

Baby Artichoke, Trumpet Mushrooms, Red Wine Bordelaise

EXECUTIVE CHEF, RALF SCHLEGEL

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

SPECIALTY COCKTAILS

Kite Blossom

Civic Vodka, Green Apple, Coconut, Giffard Lychee, Sparkling Sake
(Shaken, Served in a Martini Glass)

Nor'easter

Zacapa Rum, Tempist Fugit Creme de Cacao, Passionfruit, Ginger Honey
(Shaken, served in a Small High Ball)

Osaka Sunrise

Sombra Mezcal, Ube, Elderflower, Dolin Blanc, Lemon, Peychaud's, Q Club Soda
(Shaken, served in a High Ball Glass)

Band of Gold

Prosecco, Cardamaro, Becherovka, Giffard, Pineapple, Saffron, Cardamom, Allspice
(Built, served in a Wine Glass)

Oh The Weather Outside

Ketel One Vodka, Cranberry, Rosemary, Lime, Q Club Soda
(Stirred, served in a High Ball Glass)

***To View Full Wine List
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WINES BY THE GLASS

SPARKLING & CHAMPAGNE

- Adami, "Col Credas", Valdobbiadene, Veneto 2018 17
- Voirin-Jumel, Blanc de Blanc, Champagne, France NV 25
- J. Lasalle, "Cuvée Preference", Champagne, France NV 29
- Michel Forget, Rosé, Champagne, France NV 32

WHITE

- St. Urbans-Hof, Riesling, "Wiltinger", Kabinett Germany 2018 15
- Lagaria, Pinot Grigio, Vigneti Delle Dolomiti, Trentino-Alto Adige, Italy 2018 15
- Alphonse Mellot, "La Moussière", Sancerre, France 2018 20
- Maison Chanzy, "En Rosey", Rully, Burgundy, France 2016 20
- Rustenberg, Chenin Blanc, "Five Soldiers", Stellenbosch, South Africa 2018 20
- Maldonado, Chardonnay, "Parr Vineyard", Sonoma, California 2015 22

ROSE

- Chateau Gassier, "Pas du Moine", Côtes de Provence, France 2018 20

RED

- Paradise Springs, "Melange", Virginia 2017 15
- Cuvelier Los Andes, Malbec, Uco Valley, Mendoza, Argentina 2015 17
- Brooks, Pinot Noir, "The Jefferson Cuvée", Willamette Valley, Oregon 2018 19
- Mark Ryan, Cabernet Sauvignon, "The Chief", Columbia Valley, Washington 2016 22
- Azelia, Nebbiolo, Barolo, Piedmont, Italy 2015 25
- Mazzei, Cabernet Sauvignon, "Phillip", Super Tuscan, Italy 2015 30
- Heitz Cellar, Cabernet Sauvignon, Napa Valley, California 2014 35

BEER

- Mustang Sally, "Article One", Vienna Lager, VA 9
- Stella Artois, Lager, Belgium 9
- Bear Republic, "Racer 5", IPA, Cloverdale, CA 9
- DC Brau, "The Public", Pale Ale, Washington, DC 9
- Lagunitas, Czech Style Pilsner, Petaluma, CA 9