



Seasonal Cocktails

21

Just In Thyme For Spring

Chopin Rye Vodka, Fresh Ginger Juice, Thyme Syrup, Lemon, Club Soda
(Built / Copper Mug)

Mango A Go-Go

Milagro Silver Tequila, Mango, Espelette Pepper, Lime, Tajin Rim
(Shaken / Rocks Glass)

Midnight in Valencia

Cocoa Nib Infused Elijah Craig Bourbon
Orange Zest Syrup, Chocolate Bitters,
Louis Alexander Grand Marnier
(Stirred / Rocks Glass)

The Bartender Loves You

Goslings Black Seal Rum, Fernet Branca Menta,
Lime, Club Soda, Mint
(Shaken / Collins Glass)

In The Golden Afternoon

Wheatley Vodka, Rhubarb Liqueur, Strawberry Syrup, Lemon, Club Soda
(Stirred / Collins Glass)

Eight Days A Week

Cold Brew Infused Aperol, Filibuster Dual Cask Gin, Cocchi Di Torino
(Stirred / Coupe Glass)

Dreamsicle

Sailor Jerry Spiced Rum, Blood Orange
Coco Lopez, Orgeat, Ginger Beer
(Shaken / Chilled Float Glass)

ImPEARed Vision

Tanqueray 10, Vanilla Pear Syrup,
Laurent Perrier “La Cuvée” Brut
(Shaken / Coupe Glass)

Herb Your Enthusiasm

Siete Misterios Mezcal, Basil Infused Balsamic Syrup*, Lemon, Ginger Beer
(Shaken / Rocks Glass)

*coloring ingredient contains trace amounts of shellfish

Mocktail

14

Quillberry Limeade

Strawberry Syrup, Fresh Lime Juice, Club Soda
(Shaken / Rocks Glass)

Li'l Sebastian

Housemade Grenadine, Pineapple, Club Soda
(Shaken / Coupe Glass)

WINES BY THE GLASS

CAVA RESERVA

Maria Casanovas, “Cava Reserva” NV, Spain 17

CHAMPAGNE

Laurent Perrier “La Cuvée” Brut 29

Michel Forget, Rosé NV 32

WHITE

Lagaria, Pinot Grigio, Vigneti Delle Dolomiti
Trentino-Alto Adige, Italy 2020 17

Mattias et Emile Roblin, Sancerre, France 2020 25

Albariño, “Esencia Diviña,” Galacia
Rias Baixas, Spain 2021 20

Landmark, “Overlook”, Chardonnay
Sonoma Coast, California 2019 22

Domaine Chanzy, “En Rosey”, Burgandy
France 2019 25

ROSÉ

Château Berne, “Romance”, Méditerranée
Vin de Pays, France 2020 17

Château Berne, “Inspiration”, Côtes de Provence
France 2020 19

RED

Cuvelier Los Andes, Malbec, Uco Valley
Mendoza, Argentina 2018 17

Solena, Pinot Noir, “Grande Cuvée”
Willamette Valley, Oregon 2020 19

Januik, Cabernet Sauvignon, Columbia Valley,
Washington 2019 22

Castello di Bossi, “Riserva Berardo”
Chianti Classico, Italy 2016 25

Les Hauts de Croix de Labrie, St Emilion
France, 2019 30

BOTTLED BEER

9

3 Stars “Peppercorn Saison”, Washington, DC

DC Brau, “Pils”, Washington, DC

Old Ox, “Hoppy Place”, IPA, Ashburn, VA

Allagash Brewing, “White”, Belgium Wit, Portland,
ME

Heineken, Pale Lager, Amsterdam, Netherlands

Heineken 0.0, Non-Alcoholic Beer,
Amsterdam, Netherlands

Our Kitchen is Open
Daily until 10:30pm

APPETIZERS

- Artisanal Cheese & Charcuterie** 34
Cornichons, Grain Mustard, Seasonal Fruit
Farmhouse Crackers
- Burrata** 21
Eggplant Caponata, Balsamic Reduction
- King Salmon Tartare** 21
Avocado Mousse, Crème Fraîche, Tobiko, Grapefruit
- Truffled Mac & Cheese Gratin** 17
Tubetti Pasta, Aged Cheddar Cheese
Black Summer Truffle Mornay Sauce
- Poached Jumbo Shrimp** 30
Cocktail Sauce, Lemon
- Chesapeake Orchard Point Oyster** 25
Cocktail Sauce, Lemon
- Roasted Tomato Soup** 14
Gruyère Grilled Cheese

ENTRÉES

- Vegetarian Croque Monsieur** 20
Gruyère Cheese, Shiitake Mushroom, Mornay Sauce
Sourdough Bread, Side Salad
(Add a Sunny-Side Up Egg \$2)
- Summer Baby Lettuce Salad** 19
Raspberry, Cherry Tomatoes, English Cucumber
Sunflower Seed, Point Reyes Farmstead Blue Cheese
Raspberry Vinaigrette
- Sirloin Burger** 29
Seven Hills Angus Sirloin, Black Truffle Pecorino-
Toscana Cheese, Tomato Confit, Caramelized Onions
Parmigiano Reggiano - French Fries
- Fettucine Bolognese** 29
Black Angus Beef, Mirepoix
Pomodoro Sauce, Parmigiano Reggiano
- Grilled King Salmon** 43
Black Ink Croutons, Broccolini, Bouillabaisse Broth
- Martin's Farm Prime Filet Mignon** 64
Roasted Baby Artichoke, Trumpet Mushrooms
Olive Potatoes, Barolo Reduction

*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

16

Morello Cherry Cranberry Crisp

Old Fashioned Pecan Oats, Whipped Vanilla Cream, Bergamot Ice Cream

Original Cheesecake

Blackberry White Porto Compote, Lemon Pound-Cake, Blackberry Sorbet

Chocolate Variation

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

House-Made Ice Cream & Sorbet

Ice Cream: Vanilla, 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