



Seasonal Cocktails

19

You've Got a Friend

Leopold's Apple Whiskey, Aperol,
Cinnamon Apple Infused Dolin Blanc
(Stirred / Rocks Glass)

The Wild Zebra

Clarified Peppercorn Infused Siete Misterios
Mezcal, Citrus, Exotic Peppercorn Stripe
(Stirred / Rocks Glass)

Midnight in Valencia

Cocoa Nib Infused Russell's Bourbon,
Orange Zest Syrup, Dashfire Orange Bitters
Chocolate Bitters,
King Louis Alexander Grand Marnier
(Stirred / Rocks Glass)

"Au Nom De La Rose"

Wheatley Vodka, Rosemary Infused Cranberry
Syrup, Crushed Rose Petal Stripe
(Shaken / Coupe Glass)

Johnny B. Goode

Johnnie Walker Black, Averna, Fernet Branca
Luxardo Maraschino, Dashfire Orange Bitters
(Stirred / Rocks Glass)

Simply Justified

Milk-Washed Whiskey, Grapefruit, Honey
(Stirred / Rocks Glass)

Bananas Foster The People

Goslings Black Seal Rum, Tempus Fugit Crème de
Banane, Caramelized Myers's Rum Syrup
(Stirred / Rocks Glass)

ImPEARed Vision

Tanqueray 10, Vanilla Pear Syrup,
J. Lassalle "Cuvée Préférence" Champagne
(Shaken / Coupe)

Mocktail

14

Hold Your Horses

Glühwein Cranberry Syrup, Citrus, Soda
(Built / Collins Glass)

Additional zero proof selections available upon request

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 2019 15

Domaine Chatelain, Sancerre, France 2020 20

Albariño, “Esencia Diviña,” Galacia
Rias Baixas, Spain 2020 20

Landmark, “Overlook”, Chardonnay
Sonoma Coast, California 2018 22

ROSE

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

RED

Paradise Springs, “Melange”, Virginia 2020 15

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

***To View Full Wine List
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BEER & SELTZER

9

3 Stars “Peppercorn Saison”, Washington, DC

Hardywood, “Pils”, German Style Pilsner
Richmond, VA

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

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

Amstel Light, Lager, Amsterdam, Netherlands

Heineken 0.0, Non-Alcoholic Beer,
Amsterdam, Netherlands

Our Kitchen is Open
Daily until 10:30pm

APPETIZERS

- Artisanal Cheese & Charcuterie** 28
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)
- Spring Greens Salad** 19
Asian Pear, Dried Cherries, Candied Walnuts
Buffalo Blue Cheese, Honey Balsamic Dressing
- Sirloin Burger** 29
Seven Hills Angus Sirloin, Black Truffle Pecorino-
Toscano Cheese, Tomato Confit, Caramelized Onions
Olive Oil Brioche Bun, 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

Bourbon Whiskey Coffee Custard

Dulcey Blondie, Pomegranate
Frozen Blood Orange Marshmallow

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