



SEASONAL COCKTAILS

25

Slice of Life

Ketel One Vodka, Brisson Cognac,
Pumpkin Spice Liqueur, Pumpkin Reduction,
Cream, Salt, Graham Cracker Rim

(Shaken / Coupe Glass)

Jack's Lament

Woodford Reserved Bourbon, Pampkin Liqueur,
Honey, Angustura Bitters, Orange Bitters

(Stirred / Rocks Glass)

Gentle Fall

Botansit Gin, Quince-Green Grape Cordial, Sake

(Shaken / Nick & Nora Glass)

Eclipse Over Kingston

Pineapple-Infused Mount Gay, Overproof Rum,
Allspice Dram, Cinnamon-Agave Reduction,
Clove Bitters

(Shaken / Rocks Glass)

Willwood Ember

Hennessy VSOP, Pasubio Amaro, Rhubarb Liqueur,
Allspice Dram

(Stirred / Marbled Rocks Glass)

Botanist Vice

Avua Cachaca Amburana, Ramazzotti Amaro,
Rosemary Honey, Lavender Bitters, Ver Jus

(Shaken / Green Goblet Glass)

Orchad Song

Templeton Rye, Tawny Port, Cocoa Orgeat, Lemon,
Cranberry-Blueberry Redustion,

(Shaken / Green Goblet Glass)

El Santo

Spicy Volcan Tequila, Chamoy, Ancho Reyes Chili,
Pear Reduction, Lime

(Shaken / Coupe Glass)

ZERO- PROOF

14

Currant Affairs

French Black Currant-Tarragon Reduction, Citrus-
Fever Tree Club Soda

(Built/ Coupe Glass)

“Nah-perol” Spritz

Lyre's Italian Spritz, Ginger Honey, Lemon
Plum Bitters, Wolfffer Estate “Spring In A Bottle”
N/A Sparkling Rosé, Orange Twist

(Shaken / Raye Angled Gin & Tonic Glass)

By The Glass

Lorenza, Sparkling Blanc de Blanc, California 2023 20/80

Domaine E de M, Sparkling Rose, Spain 14/60

Leitz, Eins Zwei Zero, Chardonnay, Germany 14/60

Sovi Reserve, Cabernet Blend, California 22/88

Our Kitchen is Open
Daily until 11:00pm

APPETIZERS

Artisanal Cheese & Charcuterie	38
Cornichons, Grain Mustard Seasonal Fruit Compote, Farmhouse Crackers	
Caviar Deviled Eggs	25
Dijon Mustard, Cayenne Pepper, Chives, Osetra Caviar	
Poached Jumbo Shrimp	30
Cocktail Sauce, Lemon	
Grilled Artichokes	21
Agrumato Lemon Hummus, Cucumber, Olives Red Onion Salad, Pita Bread	
King Salmon Tartare	22
Avocado Mousse, Crème Fraîche, Tobiko, Grapefruit	
Baby Gem Salad	21
Bosc Pear, Candied Walnut, Firefly Goat Cheese, Pomegranate, Apple Cider Honey Dressing	
Virginia Blackberry Point Oysters	26
Green Apple Mignonette, Lemon, Cocktail Sauce	
Pinsa Roman Flatbread	22
Mozzarella, Baby Arugula, Parmigiano Parma Prosciutto	
Roasted Tomato Soup	18
Gruyère Grilled Cheese	
Truffled Mac & Cheese Gratin	18
Tubetti Pasta, Aged Cheddar Cheese Black Summer Truffle Mornay Sauce	
Cacio E Pepe Arancini	20
Romano Pecorino, Black Pepper Sauce, Agrumato (5 Pieces)	

ENTRÉES

Jumbo Lump Crab Cake(s)	24 /48
Baby Arugula, Watermelon Radish Salad Lemon Caper Aioli	
Fried Chicken Tender Sandwich	25
Spicy Aioli, Tomato, Lettuce, Avocado Olive Oil Bun, Old Bay French Fries	
Jefferson Burger	29
Creekstone Farm Short-Rib Brisket, White Cheddar Fresh Tomato, Charred Red Onions Sesame Seed Olive Oil Bun, French Fries	
Fettucine Bolognese	29
Black Angus Beef, Mirepoix Pomodoro Sauce Parmigiano Reggiano	
Roasted Ora King Salmon	45
Farro, Edamame, Oyster Mushroom, Baby Bok Choy Lemongrass	
Creekstone Black Angus NY Steak Frites	56
Herb French Fries, Peppercorn Sauce	

***Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs
May Increase Your Risk of Food Borne Illness.**



DESSERTS

Original Cheesecake 18

Cranberry Raspberry Marmalade
Crunchy Meringue, Raspberry Sorbet

Dark Chocolate Petit Gâteau

Mango Coulis, Chocolate Soil

Tuscan Trifle

Lady Fingers, Mascarpone Cream
Espresso Coffee, Dark Rum, Toasted Hazelnuts

Green Apple Blueberry Crisp

Old Fashioned Pecan Cinnamon Oats
Brandy Snap, Vanilla Ice Cream

Fresh Mixed Berries

Tahitian Vanilla Whipped Cream

Red Velvet Chocolate Cupcakes 16

Black Cherry Cream Frosting

Cinnamon Sugar Fritters

Nutella Caramel Spread

Ice Cream & Sorbet

Ice Cream: Chocolate, Vanilla, Coffee

Sorbet: Mango, Raspberry, Strawberry

COFFEE & TEA

Coffee 10

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

Artisanal Tea 8

English Breakfast / Earl Grey / Chamomile
Jasmine / Peppermint / Green