Seasonal Cocktails

Hail to the Pumpkin King
Wheatley Vodka, Cotton & Reed All-Spice Dram
Housemade Spiced Pumpkin Soda
(Built / Collins Glass)

Shake Your Tamarind
Bombay Sapphire Premier Cru Gin, Cotton & Reed
All-Spice Dram, Citrus Tamarind, Lime, Chili Oil
(Shaken / Coupe Glass)

Tequila Mocking Bird
Libelula Tequila, Cocchi Torino, Cherry Vanilla
Angostura & Lemon Bitters
(Stirred / Rocks Glass)

Bailar Contigo
Banhez Mezcal, Housemade Ginger Black Pepper
Honey, Carrot, Orange
(Shaken / Collins Glass)

Come Monday
Ten to One Dark Rum, Pineau des Charentes
Fig, Coffee
(Shaken / Hexagon Glass)

Tik Toki
Toki Suntory Whisky, Pineapple Giffard, Orgeat
Lime, Orange, Cream, Nutmeg, Laphroaig 10
*ingredient contains trace amounts of dairy
(Shaken / Fish Mug)

The Nearness of You
Barrel-Aged Uncle Nearest 1884 Bourbon with
Cardamaro and Becherovka, Rose’ Champagne
(Built / Rocks Glass)

Chestnuts Roasting
Cookie Butter-Washed Aberfeldy 12yr
Apple Brandy, Maple, Black Walnut Bitters
*ingredient contains trace amounts of nuts
(Stirred / Rocks Glass)

Centennial Cocktail
100
To celebrate 100 years of this beautiful building in which we’ve called our home since 1955, we’ve crafted a cocktail that will transcend you experientially with flavors and aromas that embodies the true essence of the Jefferson DC.

Coconut and Peppercorn-Washed Jefferson Ocean Bourbon, Jefferson Madeira, VEP Chartreuse
Spiced Honey, Tart Cherry Saffron Bitters, 24kt Gold

Mocktails

Apple of My Eye
Housemade Cinnamon Apple, Lime, Soda
(Shaken / Collins Glass)

Unspoken Word
Housemade Raspberry Ginger, Lemon, Soda
(Shaken / Coupe Glass)

Our raw ingredients are carefully sourced from high-quality growers and gardens that employ sustainable growing practices.
We choose ingredients that are good for you and the planet.

For a full list of wines and spirits please ask your server.
APPETIZERS

Artisanal Cheese & Charcuterie 38
Cornichons, Grain Mustard, Seasonal Fruit Compote Farmhouse Crackers

Caviar Deviled Eggs 25
Dijon Mustard, Cayenne Pepper, Chives, Osetra Caviar

Apulia Burrata Cheese 23
Butternut Squash Crema, Rosemary Croutons Toasted Pepita Seed, Balsamic Pearls

King Salmon Tartare 22
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 Bay Blackberry Oysters 25
Cocktail Sauce, Lemon

Roasted Tomato Soup 14
Gruyère Grilled Cheese

Baby Gem Salad 19
Goat Cheese, Candied Walnut, Bosc Pear, Pomegranate Apple Cider Honey Dressing

ENTRÉES

Jumbo Lump Crab Cakes(s) 24 /48
Baby Arugula, Watermelon Radish Salad Lemon Caper Aioli

Grilled Merguez Lamb Sausage 27
Agrumato Lemon Hummus, Cucumber, Olives Red Onion Salad, Pita Bread

Jefferson Burger 29
Creekstone Farm Short-Rib Brisket, White Cheddar Fresh Sliced Tomato, Charred Red Onions, Sesame Seed Olive Oil Bun, Parmigiano Reggiano French Fries

Fettucine Bolognese 29
Black Angus Beef, Mirepoix Pomodoro Sauce Parmigiano Reggiano

Grilled Ora King Salmon 45
Broccolini, Shiitaki Mushroom, Lemon Grass Sauce

Black Angus Manhattan Steak Frites 49
Grilled NY Steak, Herb French Fries Green Peppercorn Sauce

*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

Asian Pear Chocolate Crisp
Old Fashioned Pecan Cinnamon Oats
Chocolate Cream, Brandy Snap, Chocolate Sorbet

Chocolate Mini Cupcakes
Gingerbread Peanut Butter Cream Cheese Frosting

Original Cheesecake
Whipped Vanilla Ganache, Fresh Raspberries
Lemon Pound Cake, Raspberry Sorbet

Apple Cider Cinnamon Doughnuts
Green Apple Chutney, Brown Butter Butterscotch
Pudding, Bourbon Raisins

Exotic Trifle
Coconut Cream, Banana Bread, Mango Chutney
Passion Fruit Crumble

Fresh Mixed Berries
Tahitian Vanilla Whipped Cream

House-Made Ice Cream & Sorbet
Ice Cream: Vanilla, Cocoa Nib, Bourbon
Sorbet: Chocolate, Mango, Pear, Raspberry

Popcorn
Caramelized Pumpkin Spices Pop Corn 10

Coffee & Tea

Coffee
Cold Brew / Regular / Decaffeinated Coffee
Espresso / Latte / Cappuccino 10

Artisanal Tea
English Breakfast / Earl Grey / Chamomile
Jasmine / Peppermint / Green 8