



Seasonal Cocktails

23

Coffee First, Then Presents

Wheatley Vodka, Tempus Fugit Crème De Cacao
Housemade Salted Caramel, Espresso
(Shaken / Martini 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)

Chai-Lent Night

Ten to One Dark Rum, Housemade Chai Eggnog
Cardamom Whipped Cream, Biscoff Crumble
*ingredient contains trace amounts of dairy
(Built / Glass Mug)

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)

Under the Mistletoe

Apple and Cinnamon-Infused Martell VS, Ginger
Lemon, Girotondo Brachetto
(Shaken / Coupe 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

14

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.

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

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 Cake(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

16

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

10

Caramelized Pumpkin Spices Pop Corn

Coffee & Tea

Coffee

10

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

Artisanal Tea

8

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