



## Seasonal Cocktails

\$23

### Go Your Own Way

Clarified Passionfruit Infused-Wheatley Vodka  
Vanilla, Pineapple, Cava Brut  
(Built / Rocks Glass)

### With A Dozen Roses

Chamomile- Infused Grey Goose, Lillet Rose  
Cherry Saffron Bitters, Ginger, Lemon  
(Shaken/ Coupe Glass)

### Take A Chance On Me

Botanist Gin, Grapefruit, Green Cardamom  
Elderflower Tonic  
(Built / Wine Glass)

### 99 Red Balloons

Ten to One White Rum, Ten to One Dark Rum  
Housemade Spiced Mandarin, Cava Brut  
(Shaken / Collins)

### Suave Poivre

Milagro Reposado, Cocchi Americano, Ancho  
Reyes Verde, Asian Pear, Apple Bitters  
(Shaken / Rocks Glass)

### Oaxacan On Sunshine

Cinnamon-Infused Siete Misterios Mezcal, Orgeat  
Pear, Housemade Grenadine, Ginger Pear Bitters  
\*ingredient contains trace amounts of Nuts  
(Shaken / Rocks Glass)

### Your Uncle In Bel-Air

Uncle Nearest 1884, Cotton & Reed All Spice Dram  
Drambuie, Apple Spiced Tea, Apple Butter, Lemon  
(Shaken / Rocks Glass)

### Trah-no

Barrel-Aged High West Bourbon and Frenet Branca  
Lavender, Angostura Bitters  
(Stirred / Martini Glass)

### Howard U

Uncle Nearest 1884, Simple, Black Walnut Bitters  
Orange Bitters  
(Stirred / Rocks Glass)

For every cocktail sold, Uncle Nearest is donating \$1 to HBCUs  
#HBCUchallenge

## Mocktails

\$14

### Wannabe

Housemade Cranberry Syrup, Lime, Club Soda  
(Shaken / Rocks Glass)

### Day Off In Kyoto

Housemade Morello Cherry, Vanilla, Citrus, Club  
Soda  
(Shaken / Rocks Glass)

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
- Burrata** 23  
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 Bay Blackberry Oysters** 25  
Cocktail Sauce, Lemon
- Roasted Tomato Soup** 14  
Gruyère Grilled Cheese
- Grilled Merguez Lamb Sausage** 24  
Agrumato Lemon Hummus, Cucumber, Olives  
Red Onion Salad, Pita Bread

## ENTRÉES

- Vegetarian Croque Monsieur** 20  
Gruyère Cheese, Shiitake Mushroom, Mornay Sauce  
Sourdough Bread, Side Salad  
(Add a Sunny-Side Up Egg \$2)
- Winter Harvest Salad** 21  
Candied Pecan, Asian Pear, Point Reyes Blue Cheese  
Pomegranate, Maple Balsamic Dressing
- Sirloin Burger** 29  
Seven Hills Angus Sirloin, Black Truffle Pecorino-  
Toscano Cheese, Tomato Confit, Caramelized Onions  
Parmigiano Reggiano French Fries
- Fettucine Bolognese** 29  
Black Angus Beef, Mirepoix Pomodoro Sauce  
Parmigiano Reggiano
- Pan Seared Ora King Salmon** 45  
Celeriac Herb Purée, Snow Peas, Heirloom Carrots  
Charred Lemon
- Roseda Farm Black Angus Filet Mignon** 72  
Roasted Asparagus, 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, Brandy Snap  
Whipped Vanilla Ganache, Cherry Ice Cream

### **Carrot Ginger Cardamom Mini Cupcakes**

Pineapple Cream Cheese Mascarpone 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

### **Coffee**

10

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

### **Tea**

8

English Breakfast / Earl Grey / Chamomile  
Darjeeling / Mint / Green