

Misty Mountain Hop

Caffo Amaretto, Pasubio Blueberry Amaro, Yuzu
 Peychauds Bitters, Egg White
 (Shaken/ Coupe)

One, Two, One

Ketel One, Lillet Blanc, Ginger Syrup
 Peychauds Bitters, Q Tonic, Citrus
 (Shaken/ Rocks Glass)

The Beauregard

Neisson Rhum Agricole, Giffard Creme de
 Violette, Langlois Crème de Cassis
 Coconut Puree, Citrus
 (Shaken/ Small Beer Glass)

Pop of Pink

Kaiyo Milk Washed Japanese Whiskey, Yuzu
 Honey, Hibiscus
 (Port Glass)

Haulin' Oats

Woodford Reserve Bourbon, Amontillado Sherry
 Maple Oat Syrup, Cranberry Bitters, Old Fashion
 Bitters
 (Stirred / Rocks Glass)

The Night King

Johnny Walker White Walker, Disaronno, Coconut
 Cream, Blue Tea Syrup, Citrus
 (Shaken / Collins Glass)

The Bartlet

Pear Infused Illegal Mezcal, Massanez Pear Brandy
 Cocchi Americano, Salted Vanilla Syrup
 (Shaken / Rocks Glass)

I See Fenway

Catoctin Creek Roundstone Rye Whiskey
 House-Made Meyer Lemon Jam, Bogart's Bitters
 Citrus
 (Shaken / Coupe)

Livin' The High Life**The Red Viper**

Glenmorangie Quinta Ruban Milk Washed Scotch
 Cocchi Torino, Brandied Cherry, Orange
 (Rocks Glass / Large Cube)

Athena's Coup

Nolet Silver Gin, Voirin Jumel Champagne
 Apricot Rose Syrup, Citrus
 (Built / Small Coupe)

Mocktail**Starling**

Blackberry Black Tea Syrup, Q Ginger Beer, Citrus
 (Shaken / Coupe) *Additional Selections Available Upon
 Request*

**For your convenience a suggested 20% gratuity
 will be added to all parties of 6 or more**

WINES BY THE GLASS

PROSECCO

Adami, “Col Credas,” Valdobbiadene, Vento 2017 17

CHAMPAGNE

Voirin-Jumel, Blanc de Blancs NV 25

J. Lasalle, “Cuvee Preference” NV 29

Michel Forget, Rosé NV 30

Ruinart, Blanc de Blancs NV 43

WHITE

St. Urbans-Hof, Riesling, “Wiltinger,” Kabinett Mosel, Germany 2018 15

Moraitis, Assyrtiko, ‘Sarakiniko’, Santorini, Greece 2017 14

Maculan, “Pino & Toi”, Pinot Bianco, Pinot Grigio, Veneto, Italy 2017 16

Domaine de la Rossignole, Sancerre, France 2018 18

Jean Chartron, Chardonnay, “Montmorin” Rully, Burgundy, France 2016 20

Maldonado, Chardonnay, “Parr Vineyard” Sonoma, California 2015 22

ROSÉ

Copain, Pinot Noir, «Tous Ensemble,» Anderson Valley, Mendocino 2017 15

Chateau Kefraya Myst, Lebanon, 2017 18

RED

Brooks, Pinot Noir, “The Jefferson Cuvée” Willamette Valley, Oregon 2017 19

Maison Lombard, Syrah, Crozes-Hermitage Northern Rhône, France 2014 16

Paradise Springs, “Meritage,” Clifton, Virginia 2014 15

Cuvelier Los Andes, Malbec, Uco Valley Mendoza, Argentina 2015 17

Mark Ryan, Cabernet Sauvignon, «The Chief,» Columbia Valley, Washington 2016 21

Azelia, Barolo, Piedmont, Italy 2014 25

Mazzei, Cabernet Sauvignon, “Philip” Tuscany, Italy 2015 30

Heitz Cellar, Cabernet Sauvignon, Napa Valley 2013 42

BEER

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Alewerks Tavern Brown Ale, VA

Article One, Vienna Style Lager, VA

Bell’s Two Hearted, IPA, Kalamazoo, MI

DC Brau, The Public, Pale, Washington, DC

Hardywood, German Style Pilsner, Richmond, VA

Solace, Suns Out Hops Out, Session IPA, Dulles, VA

Stella Artois, Lager, Belgium

Weihenstephaner, Hefeweissbier, Freisling, Germany 10

Gouden Carolus, Tripel, Mechelen, Belgium 12

Straffe Hendrik, Quadruple Ale, Brugge, Belgium 12

Our Food Menu is Served from
11:30am to 11:30pm

APPETIZERS

Chesapeake Orchard Point Oysters (10)	21
Champagne Mignonette, Cocktail Sauce	
Chilled Shrimp Cocktail	19
Cocktail Sauce, Fresh Lemon	
Cheese Plate	22
Seasonal Fruit Chutney, Farm House Crackers	
Artisanal Charcuterie	24
Cornichons, Grain Mustard	
Mangalitsa Ham	48
50 gram Serving, Pan Tumaca	
Mediterranean Platter	20
Hummus, Baba Ghanoush, Feta Cheese Olives, Pita Bread	
Salmon Tartare	19
Pink Grapefruit, Avocado, Crème Fraîche Flying Fish Roe	
Avocado Toast	20
Mashed Avocado, Sautéed Tomato, Feta Cheese Pickled Radish, Avocado Rose	
Maryland Crab Cakes	18
Old Bay, Tartar Sauce, Cole Slaw	
Bison Sliders	17
Blueberry BBQ Sauce, Caramelized Onions Lettuce, Tomato	
Truffled Macaroni & Cheese Gratin	15
Tubetti Pasta, Mornay Sauce, Truffle Aged Cheddar Cheese	
Ginger's Popcorn	8
Amish Honey, Candied Ginger	

SOUPS AND SALADS

Brisket Consommé	14
Angel Hair Pasta, Brisket, Spring Vegetables Grilled Ramps	
Heirloom Tomato Salad	21
Marinated Heirloom Tomatoes, Whipped Ricotta Saba, Basil	
Burrata	15
Strawberry Compote, Thai Chili, Brioche Toast Points, Basil	
Grilled Chicken Cobb Salad	26
Baby Lettuce, Tomato, Egg, Avocado, Bacon Blue Cheese, Red Wine Vinaigrette and Croutons	
Lobster Baby Arugula Salad	32
Cherry Tomato, Avocado, Green Olives Hearts of Palm, Lemon Vinaigrette, Tortilla Strips	

SANDWICHES

All Sandwiches are Served
with a Side of Salad or French Fries

- Croque Monsieur** 18
Virginia Ham, Gruyère Cheese, Mornay Sauce
Sourdough Bread
(Add an Egg Sunny-Side Up for Croque Madame \$2)
- Grilled Portobello Sandwich** 18
Sottocenere Truffle Cheese, Baby Arugula, Tomato
Mushroom Aioli, Brioche Bun
- House-Made Roasted Bratwurst** 17
German Mustard, Pickled Gherkins, Cole Slaw
- Martin's Farm Sirloin Burger** 24
Add Your Choice of Cheese, Bacon, Avocado
Sautéed Mushrooms
- Lobster Roll (served warm)** 32
Beurre Monté, Celery, Green Onions, Lemon
Baguette

ENTRÉES

- Spaghetti alla Chitarra** 21
Beef Bolognese, Parmesan
- Farmhouse Chicken Breast** 24
Wilted Baby Swiss Chard, Roasted Sage Potato
Chicken Jus
- Martin's Farm 12 oz. Prime NY Strip** 45
Entrecôte à la Bordelaise, Bone Marrow Butter
Potato Croquettes
- Marcho Farms Veal Schnitzel Viennese** 35
Lingonberry Jam, Fresh Lemon, Capers, French Fries
- Grilled Hamachi Filet** 32
Sautéed Spinach, Dashi Butter
- Grilled King Salmon** 33
Asparagus, Wakame, Snow Peas, Grilled Avocado
Soy Beurre Noir
- Pan Seared Sea Bream** 32
Fennel Purée, Roasted Maitake Mushroom
Basil Kombu Broth

DESSERTS 14

- Everything Chocolate**
Molten Lava Cake, Pot de Crème
Cocoa Nib Ice Cream
- Apricot Cobbler**
Old Fashioned Oats Crisp, Lavender Acacia Honey
Rosemary Ice Cream
- Original Cheesecake**
Fresh Berries, Raspberry Red Poppy Marshmallow
Micro Mint
- Caramel Pecan Pie**
Bourbon Ice Cream
- Lemon Greek Yogurt Blanc Mange**
Dried Fruits and Nuts, Blackberry Sorbet
- Tahitian Vanilla Crème Brulée**
Caramel Speculoos Bark, Rum Raisins and Bananas
- Strawberry Shortcake**
Meyer Lemon Curd, Fresh Strawberries
Vanilla Ice Cream
- House Made Ice Cream & Sorbets** 11
Chef's Selection of Three

**Consuming raw or undercooked seafood, meats, poultry or eggs
may increase the risk of foodborne illness**