



The HAMILTON

FEATURED COCKTAIL

HAMILTON EGGNOG

house eggnog, sagamore rye whiskey, myer's dark rum, brandy, madeira, nutmeg...14.99

STARTERS

ARTISINAL FLATBREAD

lemon ricotta, taleggio, cremini mushrooms, delicata & butternut squash, arugula, aged balsamic...17.99

EDAMAME & LEEK DUMPLINGS

furikake-chili oil, scallions, hoisin...16.99

HOUSE-MADE BREAD & BUTTER

olive oil, sea salt, black pepper...7.99

EDAMAME

maldon salt...7.99

HOISIN GLAZED PORK BELLY

crispy kennebec potatoes, kimchi aioli, pickled vegetable relish...17.99

SWEET POTATO HUMMUS

pickled & crudité vegetables, whipped feta, sesame crackers...15.99

CLASSIC MEATBALLS & POMODORO

parmesan polenta, pecorino romano...16.99

MUSSELS FRA DIAVOLO

piquillo peppers, sweet basil, white wine-tomato broth, crostini...20.99

ANGUS CHEESEBURGER SLIDERS*

bone marrow onion jam, american cheese, smoked paprika ketchup...17.99

GRILLED OCTOPUS

kennebec potatoes, olive relish, guajillo romesco, squid ink emulsion...18.99

DISTRICT WINGS

mumbo sauce...16.99

POINT JUDITH RHODE ISLAND CALAMARI

pickled cherry peppers, watercress, remoulade...16.99

ITALIAN WEDDING SOUP

...8.99

CREAM OF CRAB SOUP

...10.99

MISO SOUP

tofu, scallions, shiitake mushrooms, seaweed...8.99

AMERICAN FARMHOUSE CHEESE

pickled red onions, honey walnuts, cranberry walnut bread, fig jam (1)...10 (2)...17 (3)...24

Asher Blue

salty, sweet & fudgy, raw cow's milk SWEET GRASS DAIRY | THOMASVILLE, GA

Cabra La Mancha

tangy, semi-soft, wash-rind goat's milk FIRE FLY FARMS | GARRETT COUNTY, MD

Grafton Clothbound Cheddar

sweet & creamy, cow's milk GRAFTON VILLAGE CHEESE CO. | GRAFTON, VT

CHARCUTERIE

country sourdough bread, bread & butter pickles, house mustard (1)...10 (2)...17 (3)...24

18-month Prosciutto di Parma*

salt-cured pork | MIGUEL & VALENTINO, ITALY

Soppresata*—italian-style pork salami

COLUMBUS CRAFT MEATS | SAN FRANCISCO, CA

Bresaola*—beef prosciutto

VOLPI | ST. LOUIS, MO

A gratuity of 20% will be added to all parties of 6 or more. This gratuity is at the discretion of the guest and can be removed upon request.

We offer select gluten-friendly items and can modify others upon request. Care is taken to avoid cross-contact, however our kitchen is not completely gluten-free. Before placing your order, please inform your server if you have a food allergy or dietary need.

*Consuming raw or undercooked products may cause foodborne illness. Regarding the safety of these items, written material is available upon request.

GREENS

AUTUMN MARKET SALAD

power-4 lettuce blend, arugula, asian pears, honeycrisp apples, candied walnuts, grafton clothbound cheese, white balsamic vinaigrette...15.99

MIXED GREENS

power 4 lettuce blend, carrots, cucumbers, cherry tomatoes, radishes, lemon-basil vinaigrette...12.99

THE HAMILTON CAESAR

little gem lettuce, endive, miso caesar dressing, shaved pecorino, toasted garlic bread crumbs...15.99

CRISPY SHRIMP SALAD*

napa cabbage, bok choy, cucumber, carrot, togarashi peanuts, ginger-garlic vinaigrette, soy caramel...25.99

GRILLED CHICKEN COBB SALAD

cherry tomatoes, rainbow carrots, avocado crema, bacon lardons, hard boiled egg, tillamook cheddar, lemon-mustard vinaigrette...23.99

WEDGE SALAD

baby iceberg lettuce, buttermilk ranch, white balsamic vinaigrette, cherry tomatoes, bacon lardons, pickled red onions, hard boiled eggs, blue cheese...14.99

GRILLED STEAK SALAD*

confit potatoes, pickled shallots, grilled king oyster mushroom, gruyère, mustard greens, endive, charred scallion-caper vinaigrette...27.99

ENTRÉES

JUMBO LUMP CRAB CAKE

single...28.99 double...48.99 french fries, coleslaw, tartar sauce, lemon

CRISFIELD STEW

mussels, shrimp, scallops, icelandic cod, potatoes, saffron, tomato broth, herb butter, sourdough...34.99

STEAK FRITES*

8-oz. ny strip steak, french fries, watercress, shallot-dijon cream sauce...33.99

FAROE ISLAND SALMON*

beluga lentils, rainbow swiss chard, butternut squash, granny smith apple vinaigrette...29.99

BELL & EVANS HALF CHICKEN

brown butter polenta, maitake mushrooms, swiss chard, marsala sauce...31.99

GEORGES BANK SCALLOPS*

lemon-black pepper grits, roasted delicata squash, hazelnuts, brown butter, fines herbes...36.99

FISH MARKET

where the ocean's bounty takes center stage. served with your choice of side.

SIX SPICED WHOLE BRANZINO

roasted pepper chimichurri...36.99

BRAISED MONKFISH OSSO BUCO

orange citronette...34.99

SESAME-CRUSTED BIGEYE TUNA*

black garlic-miso sauce, green chili oil...36.99

WHOLE RAINBOW TROUT

lemon-rosemary brown butter, fried capers...32.99

LEMON-HERB JUMBO SHRIMP

white wine butter sauce...35.99

STEAKS & CHOPS

our steaks & chops are broiled at 750°F and finished with an herb butter. served with your choice of sauce & side.

FILET MIGNON*

linz heritage angus 8-oz...52.99

NEW YORK STRIP*

cedar river farms 14-oz...49.99

BONE-IN COWBOY RIBEYE*

linz heritage angus 20-oz...56.99

DOUBLE-CUT LAMB CHOPS*

rosemary miso glazed, gochujang vinaigrette...44.99

DUROC PORK CHOP

leidy farms, nduja butter, 16-oz...34.99

CHOICE OF SAUCE:

shallot-dijon cream / chimichurri / bordelaise / hamilton house steak sauce

PASTA

RAGU AMERICANA & RIGATONI

red wine braised short rib, nonna's meatballs, grana padano...25.99

BRAISED LAMB TAGLIATELLE

whipped lemon ricotta, pecorino romano...25.99

BUTTERNUT SQUASH RAVIOLI

sage brown butter, hazelnut, fig-balsamic glaze, pecorino romano...23.99

MAINE LOBSTER FRA DIAVOLO

spicy pomodoro, calabrian chili, sweet basil, bucatini...33.99

FRUITTI DI MARE

jumbo shrimp, scallops, mussels, calamari, bagna cauda butter, squid ink linguine...28.99

BURGERS

choice of french fries, fruit, mixed greens salad, or small caesar salad. add caramelized onions or sautéed mushrooms, additional 0.59 each. gluten-free bread available +1.99.

HAMILTON BURGER*

sunny-side up egg, bacon, b&b pickles, shredded lettuce, cheddar, gruyère, dijonaise, house-made sesame brioche...20.99

CLASSIC CHEESEBURGER*

american, swiss, blue, cheddar, pepperjack...19.99 / add bacon...1.99

SANDWICHES

FRIED CHICKEN

bacon, cheddar, whipped avocado, red onion, shaved iceburg, dijonaise, house-made brioche...19.99

ROASTED TURKEY

pimento cheese, bacon, lettuce, tomato, scallion aioli, everything ciabatta...18.99

FALAFEL SHAWARMA

hummus, whipped feta, tzatziki, pickled onions, shaved iceberg lettuce, warm pita...19.99

THE BALBOA

nonna's meatballs, provolone, fontina, cherry pepper relish, pickled onions, arugula, toasted hoagie...19.99

JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce, brioche bun...28.99

SIDES

FRIED BRUSSELS SPROUTS

chili-ginger vinaigrette, togarashi peanuts, soy caramel...9.99

TRUFFLE-ROSEMARY FRIES

pecorino romano...9.99

MUSHROOM FRICASSEE

brown butter polenta...8.99

WHIPPED POTATOES

...8.99

MACARONI & CHEESE

garlic butter bread crumbs...9.99

CHILI-GARLIC BROCCOLINI

chili flakes, lemon oil...9.99

SHORT RIB RIGATONI

crushed tomato, pecorino romano fonduta...10.99

CONFIT RAINBOW CARROTS

calabrian honey, burnt ricotta...8.99

CRAB FRIED RICE

egg, garlic, togarashi, scallions...13.99

BOOZY MILKSHAKES

VANILLA

disaronno amaretto liqueur...15.99

CHOCOLATE

fernet branca...15.99

COOKIES & CREAM

tia maria...15.99

BROWNIE SUNDAE

bailey's irish cream...15.99

SNICKERS

buffalo trace bourbon cream...15.99

NON-BOOZY AVAILABLE...12.99

Vegetarian GF Gluten-Friendly

Executive Chef: Chad Medina | General Manager: Rick Fowler | Executive Sushi Chef: Jungil Yang

EAT + DRINK + LISTEN



The HAMILTON

STARTERS

TUNA POKE*
radish sprouts, avocado, wonton chips...17.99

COOKED ROLLS

SPICY CRAB
spicy crab, avocado...13.99

CALIFORNIA ^{GF}
blue crab, avocado, cucumber...13.99

SHRIMP TEMPURA
pineapple, lettuce...13.99

FIRE CRACKER
spicy crab, tempura shrimp, tempura flakes...17.99

CATERPILLAR ROLL
tempura shrimp, sushi ebi, cucumber, avocado, spicy mayo, wasabi mayo, scallions...17.99

BAKED LOBSTER ROLL
seaweed, spicy crab, avocado, langostino, masago, wasabi mayo, unagi sauce, scallion...18.99

SUSHI ROLLS

CRUNCHY TUNA ROLL* ^{GF}
tuna, avocado, wasabi mayo, red tempura flakes...14.99

PINK HORNET*
tuna, tempura shrimp, avocado, habanero masago, spicy mayo...17.99

FIRE DRAGON*
spicy tuna, eel, avocado, smelt roe, scallion...19.99

GARDEN ^{GF}
avocado, carrots, cucumber, lettuce, miso dressing...14.99

TSUNAMI*
salmon, jumbo lump crab, cream cheese, jalapeño, onion, cilantro, dipped in tempura...18.99

OCEAN FIRE ROLL*
scallop, garlic-chili crab, avocado, masago, spicy mayo...18.99

PARADISE ROLL*
sweet red crab, asparagus, avocado, salmon, yuzu tobiko, citrus yogurt...18.99

KING TORO*
fatty tuna, cucumber, scallion, pickled jalapeño, fried shallots, yuzu mayo...18.99

RAINBOW* ^{GF}
tuna, salmon, yellowtail & shrimp over california roll...19.99

CHERRY BLOSSOM ROLL
salmon, tuna, cucumber, avocado, cilantro, jalapeño, togarashi...17.99

WICKED TUNA ROLL*
seaweed, spicy tuna, cucumber, fresh tuna tartar, tobiko, scallion, unagi sauce, spicy mayo...18.99

SPICY TUNA ROLL* ^{GF}
spicy tuna, cucumber...12.99

SPICY YELLOWTAIL ROLL*
spicy yellowtail, cucumber...17.99

SALMON-AVOCADO* ^{GF} 12.99

BENTO

SHRIMP TEMPURA BENTO

4 pcs shrimp, spicy crab roll, mixed greens salad, ginger dressing, seaweed salad, sushi rice...20.99

SALMON BENTO*

4 pcs salmon over sushi rice, 1 pc seared salmon over seaweed salad, mixed greens salad, ginger dressing, spicy salmon roll...21.99

TUNA BENTO*

4 pcs tuna over sushi rice, 1 pc seared tuna over seaweed salad, mixed greens salad, ginger dressing, spicy tuna roll...21.99

NIGIRI & SASHIMI

two pieces per order

SHRIMP* ^{GF} 9.99

YELLOWTAIL* ^{GF} 9.99

RED CRAB* ^{GF} 12.99

EEL* 13.99

FATTY TUNA* ^{GF} 17.99

AMBERJACK* ^{GF} 11.99

SEA BREAM* ^{GF} 11.99

TUNA* ^{GF} 10.99

HOKKAIDO SCALLOP* ^{GF} 12.99

PLATTERS

THE HAMILTON PLATTER*

fire cracker roll, tiger fur roll, california roll, calamari salad hand roll...42.99

LUCKY 13*

^{GF}

sashimi or nigiri: 3 pcs tuna, 2 pcs salmon, 2 pcs yellowtail, 2 pcs amberjack, 2 pcs scallop, 2 pcs sea bream...34.99

EXOTIC PLATTER*

sashimi: fatty tuna, seared salmon, seared tuna, salmon roll topped with avocado, pineapple salsa, and crispy tempura...31.99

SAMURAI SEVEN*

tuna, salmon, yellowtail, sushi ebi, sea bream, scallop, amberjack nigiri, caterpillar roll...37.99

SAKE

hakutsuru (junmai) kobe prefecture, 720 ml 30.00
funaguchi 'gold', (honjoso genshu), kyoto 300ml 14.00
hakkaisan sparkling (nigori), kyoto 360ml 41.00
rihaku "wandering poet" (junmai ginjo)
shimane prefecture, 300 ml 22.00

JAPANESE WHISKEY

kaiyo 'mizunara oak' 15.99
iwai 45 'bartenders edition' 13.99
nikka 'coffeey' grain 16.99
nikka 'from the barrel' 16.99
nikka 'miyagikyo' 20.59
nikka 'yoichi' 20.59

SUSHI HAPPY HOUR
\$5 OFF SUSHI ROLLS
DINE-IN ONLY

DAILY FROM 2PM-5PM
SUNDAY-THURSDAY FROM 10PM-1AM
FRIDAY-SATURDAY FROM 11PM-1AM

CONCERT CALENDAR



LOCATED DOWNSTAIRS

SUNDAY, DECEMBER 14
EMMY LOU HARRIS

SATURDAY, DECEMBER 20
YELLOW DUBMARINE

SATURDAY, DECEMBER 27
THE 19TH STREET BAND

SUNDAY, DECEMBER 28
BEN WILLIAMS' 14TH ANNUAL BIRTHDAY
BASH & HOLIDAY CONCERT

TUESDAY, DECEMBER 30
REBIRTH BRASS BAND
OPENER: GORDON STERLING AND THE PEOPLE

HOLIDAY SPECIAL:

WEDNESDAY, DECEMBER 31
NEW YEAR'S EVE WITH
REBIRTH BRASS BAND

WEDNESDAY, DECEMBER 31
NEW YEAR'S EVE SPEAKEASY PARTY
FEAT. JENNY LANGER AND MOONSHINE SOCIETY
WITH SPECIAL GUEST JONATHAN SLOAN

SATURDAY, JANUARY 3
THE AMISH OUTLAWS

FRIDAY, JANUARY 9
TOTALLY BOWIE AND JERRY TRIPSTERS
A JERRY GARCIA TRIBUTE

SATURDAY, JANUARY 10
ALL STAR PURPLE PARTY:
A PRINCE TRIBUTE

FRIDAY, JANUARY 16
JUSTIN TRAWICK'S 15TH
ANNUAL 29TH BIRTHDAY SHOW
FEAT. JUSTIN TRAWICK & THE COMMON GOOD
WITH OPENER JANE O'NEILL

SATURDAY, JANUARY 17
DANCING BEARS AND KNIGHTS OF THE
NIGHT: A GRATEFUL DEAD & YACHT ROCK
TRIBUTE

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