

BAR ANGIE

Brunch

RAW BAR



P.E.I OYSTERS	24
half dozen oysters, mignonette cocktail sauce, oyster crackers	
TUNA CRUDO	19
blackened, wasabi aioli ponzu sauce, finger lime pearls	
JUMBO SHRIMP COCKTAIL	22
half dozen shrimp, cocktail sauce	
CRAB MARTINI	32
MD blue crab, snow crab, jonah crab	
KALUGA CAVIAR	150
blini and traditional accoutrements	
SEAFOOD TOWER	85/165
whole Maine lobster, lump crab P.E.I oysters, jumbo shrimp	

SALADS

ANGIE CHICKEN CAESAR	24
crispy cream cheese, everything bagel croutons, parmigiano	
SUB steak +8, SUB shrimp +4	
WARM SHRIMP SALAD	26
mixed greens, beurre blanc, avocado, watermelon radish, dill	
GRILLED CORN SALAD	21
yellow corn, cucumber, tomato, red onion, Greek feta	
LOBSTER SALAD	33
mixed greens, avocado, fingerling potatoes, hardboiled egg, white balsamic dressing	

HANDHELDS

ANGIE BURGER	21
double patty smash burger, american cheese, red onion, angie sauce, pickle, fries	
CHICKEN BAGUETTE	23
grilled chicken, mozzarella, roasted peppers, balsamic, chips	
WAGYU FRENCH DIP	39
thin sliced wagyu ribeye, mozzarella, au jus, side of creamy horseradish	

BRUNCH PLATES

ANGIE OMELETTE	23
spinach & cheese omelette, frisée, breakfast potatoes	
AVOCADO TOAST	22
country bread, poached eggs, thick cut bacon, pickled red onion	
BUTTERMILK PANCAKES	24
fluffy house pancakes, whipped butter, maple syrup, assorted berries	
FRENCH TOAST	23
thick cut french toast, chantilly cream, maple syrup, assorted berries	
CHICKEN PAILLARD	25
marinated & grilled chicken breast, tomato, frisée, chicken jus	
CRAB CAKE BENEDICT	34
MD blue crab cakes, poached eggs, green beans, hollandaise	
SMOKED SALMON ROYALE	29
breakfast potatoes, poached eggs, hollandaise	
MILANESE	32
swordfish -or- chicken milanese topped with arugula, mozzarella	
STREAK FRITES & EGGS	40
maitre 'd butter, eggs your way, hand-cut french fries	
VEGETARIAN CHICKEN PARM	28
plant based cutlet, old school vodka sauce, fresh mozzarella, pasta	

SOUPS

FRENCH ONION SOUP	16
beef broth, caramalized onions, gruyère	
LOBSTER BISQUE	16
creamy lobster bisque, lobster knuckle, crème fraîche, chives	

STARTERS

SPINACH ARTICHOKE DIP	18
creamy fontina cheese blend, roma artichokes, spinach	
BLUE CRAB RANGOON	24
MD blue crab, cream cheese, sweet chili sauce	
WAGYU IN A BLANKET	22
beef hot dog wrapped in puff pastry, honey mustard, sauerkraut	
STEAK TARTARE	23
hand cut tenderloin, sesame breadstick, house tartar dressing	
LOBSTER & CAVIAR ROLL	20
maine lobster salad, celery remoulade, sold by the piece	
LOBSTER ESCARGOT	24
lobster kunckle & claw, puff pastry, garlic butter, served escargot style	
SHRIMP MARTINI	23
served over rice, cherry peppers, martini sauce	
SMOKED SALMON FLATBREAD	23
cream cheese, mozzarella, red onion, crispy capers, dill	
MUSSELS FRITES	26
choice of white wine garlic -or- marinara, hand-cut fries	

BRUNCH COCKTAILS

ANGIE'S BLOODY	
spicy house blend shrimp cocktail & all the fixings	20
APEROL SPRITZ	
aperol, bubbles orange	18
HUGO SPRITZ	
elderflower, bubbles mint	18
MIMOSA	
champagne choice juice	18



BRUNCH TOWER

smoked salmon red onions tomatoes, sliced cucumber assortment of NYC bagels & cream cheeses	45
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SIDES

DRESSED GREENS	9
EGGS YOUR WAY	11
BREAKFAST POTATOES	9
CHICKEN SAUSAGE	9
THICK CUT BACON	11

Consuming raw or undercooked food (meats, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness
An operational fee of 4% will be applied to all checks. Parties of 6 or more will incur an autogratiuity of 20%

MARTINIS



CLASSIC
ESPRESSO
for five espresso
grey goose
copa d'oro
22



FILTHY
GREEK
grey goose, vermouth
blanc, olive brine
kalamata olives
19



PUMPKIN
SPICE ESPRESSO
for five espresso
crop pumpkin spice
house fall syrup
24



WHITE
COSMO
grey goose
rockey's botanical
lime
21



MARTINI
ROYALE
aspen vodka
passion fruit, vanilla
prosecco finish
21



VESPER
MARTINI
conniption gin
haku vodka
lillet blanc
19



PERFECT
MANHATTAN
angels envy rye
vermouth blanc
antica formula
21



WEST END
FLOWER
london no. 3
elderflower
lemon, mint
21

ANGIE'S
DIRTY DUO

London No. 3 gin -or- Grey Goose vodka dirty martini
shaken with house olive brine and served with all martini garnishes
serves two martinis
40



COCKTAILS



ROSITA
patron repo
antica formula
vermouth blanc
campari, bitters
19



MEZCAL
MULE
amaras, passion
fruit, cucumber
vanilla syrup
23



PALOMA
flecha Azul blanco
grapefruit soda
fresh lime
19



LYCHEE MARG
espolon blanco
muddled lychee
fresh lime
21



SPICY MARG
el tequileno blanco
muddled fresno
& jalapeño, lime
19



CLOVER CLUB
conniption gin
raspberry, fresh
lemon juice
egg white
21



SMOKED OLD
FASHIONED
filibuster rye
Angostura
bitters, smoked
23



DC SOUR
knob creek rye
red wine float
lemon, egg white
22

BEERS 11

STELLA
ARTOIS

KRONEN-
BOURG

PORT
CITY IPA

PERONI
LAGER

PERONI
N/A

BUBBLES

PROSECCO, Vigne Antiche 84 18/89
Treviso, Italy

CRÉMANT DE LIMOUX, Maison Salasar 19/98
Languedoc, France

CHAMPAGNE, Lallier 24/120
Champagne, France

CHAMPAGNE, Veuve Clicquot 28/180
Champagne, France

GRANDE CUVÉE, Victorious Rosé 22/110
Vin de France

WHITE WINES

SAUVIGNON BLANC, Jacques Dumont 18/62
Loire Valley, France

SAUVIGNON BLANC, Jayson 24/92
Napa Valley, California

BORDEAUX BLANC, Villa Pereire 20 /70
Bordeaux, France

CÔTES DU RHÔNE, Parallèle 45 18/60
Rhone, France

PINOT GRIGIO, Tenuta Luisa 20/68
Veneto, Italy

BURGUNDY, Domaine Eloy 21/74
Mâconnais, France

CHARDONNAY, Frank Family 22/75
Napa Valley, California

ROSÉ WINES

RHÔNE ROSÉ, Tranquille Pinard 18/62
Rhône, France

GRENACHE, Notorious Pink 19/68
Vin de France

RED WINES

PINOT NOIR, Landmark 20/77
Oregon, USA

BURGUNDY, Domaine Verret 22/82
Côtes d'Auxerre, France

BORDEAUX, L' Adage 21/72
Saint-Émilion, France

COTES DU RHÔNE, E. Guigal 24/89
Rhône, France

NEBBIOLO, Produttori del Barbaresco 23/87
Piedmont, Italy

CABERNET, Robert Mondavi 23/95
California, USA

Full wine-list available upon request

MOCKTAILS 16



NO-JITO
lemon
cucumber
fresh mint
club soda



RASPBERRY KISS
raspberry preserve
lemon, vanilla
grapfruit
soda

