



# BOND 45

V VEGETARIAN  
GF GLUTEN FREE

National Harbor ITALIAN KITCHEN & BAR

LUNCH

## LUNCH PRIX-FIXE

SELECT ONE APPETIZER  
& ONE ENTRÉE

### APPETIZERS

<b>SOUP OF THE DAY</b>	<b>MOZZARELLA BITES</b>
<b>CAESAR SALAD</b> little gem romaine lettuce, herb focaccia croutons	<b>HOUSEMADE BURRATA MOZZARELLA &amp; BEEFSTEAK TOMATOES</b>
<b>FRIED CALAMARI</b>	<b>PARMESAN CHICKEN WINGS</b> gorgonzola blue cheese
<b>BOWL OF MEATBALLS</b>	

### PASTA 23.00

<b>FETTUCINE ALFREDO</b> add chicken 2.00	<b>PAPPARDELLE BOLOGNESE</b>
<b>SPAGHETTI &amp; MEATBALLS</b>	<b>RIGATONI &amp; HOUSEMADE SAUSAGE</b>
<b>GNOCCHI ALLA SORRENTINA</b> burrata mozzarella, pomodoro sauce	<b>SHRIMP SCAMPI</b> angel hair pasta, pancetta bacon, tomato sauce (4.00 supplement)

### FISH 26.00

<b>SALMON*</b> arugula, tomato, cannellini beans, citrus beurre blanc	<b>FRIED CODFISH SANDWICH</b> cole slaw, french fries
<b>CRAB CAKE BLT</b> bacon, lettuce, tomato, tartar sauce, french fries	<b>KALE &amp; SPINACH TUSCAN SALAD WITH GRILLED SHRIMP OR SEARED SALMON</b> quinoa, apple, goat cheese, walnut, kidney beans

### MEATS 26.00

<b>CHICKEN PARMESAN</b> spaghetti pomodoro	<b>FILET MIGNON, 6 OZ</b> mashed potatoes, onion rings, red wine sauce
<b>CHICKEN MARSALA</b> cremini mushroom sauce, mashed potato	

## APPETIZERS

<b>SOUP OF THE DAY</b> .....10	<b>ALFREDO CRAB FRIES GF</b> .....17
<b>MOZZARELLA BITES</b> .....12	<b>STEAMED MUSSELS GF</b> .....15 garlic & heirloom tomato broth, house bread sticks
<b>HOUSEMADE MEATBALLS</b> .....13	<b>FRIED SHRIMP &amp; CALAMARI</b> .....16 spicy peppers, lemon aioli
<b>HOUSEMADE BURRATA MOZZARELLA &amp; HEIRLOOM TOMATOES V GF</b> .....14	<b>PARMESAN CHICKEN WINGS</b> .....14 gorgonzola blue cheese dip
<b>PROSCIUTTO &amp; HOUSEMADE BURRATA MOZZARELLA</b> .....15	

## SALADS

<b>HOUSE SALAD V GF</b> .....9	<b>BEEFSTEAK TOMATO SALAD V GF</b> .....10 red onion, gorgonzola cream
<b>CAESAR*</b> .....11 little gem romaine, herbed focaccia croutons	<b>DOUBLE WEDGE GF</b> .....13 iceberg & little gem romaine lettuce, smoked bacon, buttermilk blue cheese dressing
<b>KALE &amp; SPINACH TUSCAN SALAD V GF</b> .....12 quinoa, apple, goat cheese, walnut, kidney beans	<b>ARTICHOKE, MUSHROOM &amp; ASPARAGUS SALAD</b> .....12
<b>MIXED SEAFOOD SALAD GF</b> .....18 bay scallops, shrimp & squid, citrus vinaigrette	

ADD HERBED CHICKEN PAILLARD 9 GF | GRILLED SHRIMP\* 12 GF | SEARED SALMON\* 13 GF

## BIG SALADS & BOWLS

<b>ITALIAN COBB SALAD*</b> .....21 chicken, avocado, olives, sundried tomatoes, goat cheese	<b>QUINOA PRIMAVERA BOWL V GF</b> .....22 red & white quinoa, mushrooms, asparagus, roasted peppers & onions
<b>SIRLOIN STEAK SALAD*</b> .....25 tomato, radish, mustard vinaigrette	<b>MARKET VEGETABLE BOWL V GF</b> .....22 cannellini, asparagus, mushrooms & roasted vegetables
<b>MIXED SEAFOOD SALAD GF</b> .....25 bay scallops, shrimp & squid, citrus vinaigrette	

## BURGERS & SANDWICHES

<b>OLD FASHIONED BURGER*</b> .....17 double patty, three cheese sauce, bacon, crispy shallots, tomato, lettuce	<b>FRIED CODFISH SANDWICH</b> .....24 cole slaw
<b>CRAB CAKE BLT BURGER*</b> .....23 bacon, lettuce, tomato, tartar sauce	<b>FRIED MOZZARELLA BURGER*</b> .....19 pomodoro sauce, french fries
<b>CHEESE STEAK SANDWICH*</b> .....24 sautéed peppers & onions, cheese sauce	<b>CHICKEN ALFREDO BURGER</b> .....18 mozzarella, alfredo sauce, french fries

## ENTRÉES

<b>SALMON* GF</b> .....29 arugula, tomato, cannellini beans, citrus beurre blanc	<b>FILET MIGNON*</b> .....6 oz 32   8 oz 42 parmesan mashed potatoes, onions rings, red wine sauce
<b>SHRIMP &amp; PARMESAN GRITS</b> .....23 cheddar, pancetta bacon, tomatoes	<b>PRIME DRY AGED NEW YORK STRIP* (14 OZ)</b> .....49 28 day aged, parmesan mashed potatoes, onions rings, red wine sauce
<b>LUMP CRAB CAKE &amp; SHRIMP</b> .....35 butternut squash purée	<b>specialita! STEAK FRITES*</b> .....32 french fries, green peppercorn cognac sauce, house salad
<b>FISH OF THE DAY</b> .....MP	
<b>OPEN-FACED LASAGNA</b> .....26 housemade meatball, burrata mozzarella	
<b>LOBSTER &amp; CRAB RAVIOLI</b> .....29 roasted red pepper, asparagus and salsa rosa	<b>ADD</b> jumbo shrimp skewer 15   crab meat 16 jumbo lump crab oscar 19   crabcake 19 1lb. lobster 25

## SIDES

<b>FRENCH FRIES V 8</b>	<b>ROASTED SEASONAL MUSHROOMS V GF 12</b>
<b>ROASTED ROSEMARY POTATOES V GF 9</b>	<b>ROASTED BRUSSELS SPROUTS V GF 10</b>
<b>PARMESAN MASHED POTATOES V GF 9</b>	<b>ROASTED ASPARAGUS V GF 10</b>
<b>MAC &amp; CHEESE, fontina cheese, parmesan cheese V 10</b>	<b>ROASTED BROCCOLINI V GF 11</b>
	<b>PASTA POMODORO V 8</b>
	<b>FETTUCINE ALFREDO V 10</b>
	<b>SPAGHETTI AGLIO E OLIO V 8</b>

ingredients may not be listed in their entirety. please inform your server of any allergies or dietary restrictions.

\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

we kindly request no more than four credit cards per table

08/23/19

## BEER

### DRAFT

STELLA ARTOIS, lager, belgium	7.50
SHOCK TOP, belgium	7.50
GOOSE ISLAND, ipa, chicago	8.50
BUD LIGHT, lager, missouri	8.50
PERONI, lager, italy	6.50

### SEASONAL

7.50

### BOTTLED

BOLD ROCK, hard cider, virginia	7
HEINEKEN, lager, netherlands	7
MICHELOB ULTRA, lager, missouri	7
YUENGLING, lager, pennsylvania	7
CORONA, lager, mexico	7
SAM ADAMS, seasonal, massachusetts	7
FLYING DOG, pale ale, maryland	7
BECKS, non-alcoholic bremen	7

## WINE

### SPARKLING & CHAMPAGNE

GLASS | BOTTLE

PROSECCO DOC, ZARDETTO (VENETO) IT	11   41
PROSECCO ROSÉ, CHIARLI (EMILIA) IT	13   44
MOSCATO DI ASTI, NV ANNALISA (PIEMONTE) IT	11   44

### ROSÉ

JANEIL, 2018 (LANGUEDOC ROUSSILLON) FR	11   44
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### WHITE

PINOT GRIGIO, 2018 LA FIERA (VENETO) IT	12   48
SAUVIGNON BLANC, 2018 PRODIGO (FRIULI) IT	12   48
CHARDONNAY, 2018 CITRA (TERRE DI CHIRTI) IT	11   44
CHARDONNAY, 2017 SONOMA-CUTRER (SONOMA COAST) CA	15   60
RIESLING, 2017 BERNARD GRIFFIN (COLUMBIA) WA	11   44
SANCERRE, 2018 REVERDY DUCROUX FR	16   70
ZINFANDEL, 2017 CAMPUS OAKS (LODI) CA	11   44

### RED

MERLOT, 2017 TORTOISE CREEK (CLARKSBURG) CA	11   44
CHIANTI, 2017 STRADA (TOSCANA) IT	12   48
PETITE SIRAH, 2016 LOT 96 (SONOMA) CA	11   44
SANGIOVESE, 2017 DI MAGGIO NORANTE (TOSCANA) IT	12   48
ZINFANDEL, 2015 CAMPUS OAKS "OLD VINE" (LODI) CA	12   48
MONTEPULCIANO D'ABRUZZO, 2017 STELLA (ABRUZZO) IT	11   44
MALBEC, 2018 SANTA JULIA (MENDOZA) AR	15   60
SUPER TUSCAN, 2016 AVIGNONESI CANTALORO (TOSCANA) IT	16   66
RED BLEND, 2017 SEAN MINOR (NAPA) CA	16   64
PINOT NOIR, 2017 DANTE RESERVE CA	11   44
PINOT NOIR, 2017 WILD HILLS (WILLAMETTE) OR	15   60
CABERNET SAUVIGNON, 2017 HAHN (SOLEDAD) CA	12   48
CABERNET SAUVIGNON, 2016 SCHUG (SONOMA) CA	19   76

## COCKTAILS

### MODERN CLASSICS

BOND SPRITZ: aperol liquor, passion fruit, prosecco 14
OLD FASHIONED: bullet bourbon, all spice syrup, bitters 15
PINEAPPLE MOJITO: rum, pineapple, mint, lime 15
BOND SANGRIA: housemade glass 10 pitcher 40

### HOUSE CRAFTED SPECIALS

BOND CUP: pineapple vodka, passion fruit, lime, agave 14
PASSION FIRE MARTINI 14
pineapple infused vodka, passion fruit, lime, habanero, hibiscus
BERRIES & PEAR: vodka, st. germain, raspberry, prickly pear 14
THE FIX: gin, st. germain, aperol, cucumber, rose lemonade 15
SPICY MANGO MARGARITA: tequila, mango, lime, habanero 14
GINGER SMASH & GRAB: bourbon, ginger syrup, fresh lime 14

### COCKTAIL FOR TWO 38

PINEAPPLE infused vodka, passion fruit, agave, habanero
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## SPIRITS

### SINGLE MALT

#### SCOTCH & WHISKY

BALVENIE 12YR, speyside	14
BALVENIE 14YR, caribbean cask	16
GLENFIDDICH 12YR, speyside	14
GLENLIVET 12YR, speyside	16
GLENKINCHIE 12YR, lowland	13
LAGAVULIN 16YR, islay	16
LAPHROAIG 10YR, islay	15
MACALLAN 12YR, speyside	16
MACALLAN 18YR, speyside	38
OBAN 14YR, highland	16
OBAN 18YR, highland	33
TALISKER 10YR, isle of skye	13

#### BOURBON & RYE

BAKERS	12
BASIL HAYDEN	12
BULLEIT BOURBON	12
BULLEIT RYE	12
CROWN ROYAL	11
GENTLEMAN JACK	13
JACK DANIELS	12
JACK DANIELS SINGLE BARREL	14
JAMESON	13
JEFFERSONS OCEAN CASK STR	22
KNOB CREEK	13
MAKERS MARK	12
REDEMPTION RYE	12
SEAGRAMS 7	9
WHISTLEPIG	25
WILD TURKEY 101	12
WOODFORD RESERVE RYE	13
WOODFORD RESERVE	13

#### PORT

CROFT DISTINCTION NV	10
TAYLOR FLADGATE 10YR	14
TAYLOR FLADGATE 20YR	18

#### RUM

BACARDI	10
CAPTAIN MORGAN	11
RUM HAVEN, (COCONUT RUM)	11
MYERS	11

#### BLENDED SCOTCH WHISKY

CHIVAS REGAL 12YR	13
CHIVAS REGAL 18YR	15
DEWARS WHITE LABEL	10
JOHNNIE WALKER BLACK	15

### COGNAC

HENNESSY VS	13
REMY MARTIN 1738	18
REMY MARTIN VSOP	15

### VODKA

BELVEDERE	12
GREY GOOSE	12
KETEL ONE	12

### STOLICHNAYA

TITO'S	11
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### CORDIALS

AMARETTO DISARONNO	11
BAILEYS	11
DRAMBUIE	11
GRAND MARNIER	12
FRANGELICO	11
KAHLUA	11
SAMBUCA	10
SAMBUCA BLACK	11
TUACA	12

### GRAPPA

NONINO MOSCATO	23
NONINO CHARDONNAY	11
NONINO MERLOT	15
CAFFO	12

### AMARI

NONINO	12
MONTENEGRO	12

RESERVATIONS: 301.839.1445 • PRIVATE ROOMS AVAILABLE: 301.965.8082  
**WEEKEND BRUNCH: 11:30PM - 4:00PM • BOOK YOUR NEXT PARTY AT BOND 45**

Culinary Director: Brando DeOliveira | Direttore Generale: Alexander Green | Executive Chef : Ouattara Amadou

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