

EST. 1856

D.C.'S FAVORITE SALOON
SINCE BEFORE LINCOLN
GREW THE BEARD



OLD EBBITT GRILL®

OYSTER HAPPY HOUR

DAILY → 3-5PM
LATE NIGHT → 11PM-1AM

SPECIAL OFFERS ON →
CHAMPAGNE, OYSTERS, CAVIAR,
CONSERVAS & RAW BAR PLATTERS

STARTERS

**POINT JUDITH
RHODE ISLAND CALAMARI**
pickled cherry peppers, watercress,
remoulade • 17⁹⁹

**CRISPY BRUSSELS SPROUTS
& BURRATA** 🍴
honeycrisp apples, butternut squash jam,
sage, pepitas, grilled sourdough • 18⁹⁹

FRIED OYSTER DEVEILED EGGS
bread & butter pickle relish, celery hearts, lots of
herbs, smoked paprika • 14⁹⁹

CRAB & ARTICHOKE DIP
baguette, lemon • 18⁹⁹

OYSTERS ROCKEFELLER 🍴
spinach, watercress,
garlic-herb butter, parmesan • 17⁹⁹

WARM SOFT PRETZEL
house mustard & cheese sauce • 15⁹⁹

MEATBALLS
creamy polenta, pomodoro,
pecorino romano, crostini • 16⁹⁹

HOLLANDER MAINE MUSSELS
sauvignon blanc, dijon, lemon, herbs,
crushed red pepper, rustico crostini • 21⁹⁹

CLASSIC HUMMUS 🍴
cucumbers, olive oil, aleppo pepper,
warm pita • 16⁹⁹

BUFFALO CHICKEN WINGS 🍴
blue dressing, celery • 17⁹⁹
extra sauces • 0⁹⁹ each

NEW ENGLAND CLAM CHOWDER
celery, potatoes, bacon, cream • 10⁹⁹

COCONUT CURRY LENTIL SOUP 🍴 🍴
sweet potatoes, tuscan kale • 10⁹⁹

CLYDE'S CHILI 🍴 • 9⁹⁹
cheddar/onions/sour cream • 0⁹⁹ each

**AMERICAN FARMHOUSE
CHEESE SAMPLER**
Asher Blue | GA (cow)
Cabra La Mancha | MD (goat)
Cabot Clothbound Cheddar | VT (cow)
*with membrillo, pickled red onions,
honey walnuts, walnut-raisin bread* 🍴 • 22⁹⁹

EGGS BENEDICT*
two poached eggs, english muffin, brunch potatoes

TRADITIONAL
canadian bacon, hollandaise • 20⁹⁹

CHESAPEAKE
crab cakes, old bay, hollandaise • 30⁹⁹

CHICKEN & WAFFLES
buttermilk fried chicken thighs, whipped butter,
smoked maple syrup • 22⁹⁹

STEAK & EGGS* 🍴
cedar river farms 8-oz. ny strip steak, brunch potatoes,
two eggs any style, béarnaise sauce • 33⁹⁹

CORNED BEEF HASH*
diner-style hash cakes, home fries, spinach &
mushrooms, hash gravy, two sunny-side eggs • 21⁹⁹

BRIOCHE FRENCH TOAST 🍴
apple compote, maple syrup, whipped butter,
choice of bacon, pork sausage, or turkey sausage • 18⁹⁹

**BUTTERNUT SQUASH &
GOAT CHEESE FRITTATA** 🍴
sage butter, chili-garlic kale, arugula, pecan gremolata,
pecorino romano, crostini • 19⁹⁹

JUMBO LUMP CRAB CAKE
french fries, coleslaw, tartar sauce, lemon
SINGLE 30⁹⁹ • DOUBLE 52⁹⁹

SHRIMP & GRITS 🍴
cheese grits, andouille sausage, crystal-tomato broth • 24⁹⁹

BUTTERNUT SQUASH CAMPANELLE 🍴
crispy pumpkin seeds, sage, pecorino romano,
gruyère, mascarpone • 23⁹⁹

FAROE ISLANDS SALMON* 🍴
french green lentils, sauteed spinach, cipollini onions,
red wine-mustard gastrique...29⁹⁹

STEAK FRITES* 🍴
cedar river farms 8-oz. ny strip steak, french fries,
watercress, shallot-dijon cream sauce • 34⁹⁹

STEAKS & CHOPS

STEAKS & CHOPS ARE CRUSTED WITH OUR SIGNATURE SEASONING AND FINISHED WITH HERB BUTTER.
SERVED WITH YOUR CHOICE OF ONE SAUCE AND ONE SIDE. ADDITIONAL SAUCES +\$1⁹⁹

FILET MIGNON*🍴🍴 *LINZ HERITAGE ANGUS* 8oz 54⁹⁹

NEW YORK STRIP*🍴 *CEDAR RIVER FARMS* 14oz 52⁹⁹

BONELESS RIBEYE*🍴 *LINZ HERITAGE ANGUS*..... 16oz 57⁹⁹

PORK CHOP*🍴 *LEIDY'S DUROC*..... 16oz 37⁹⁹

ENHANCEMENTS

JUMBO LUMP CRAB CAKE24⁹⁹

COLOSSAL SHRIMP (3) 13⁹⁹

1LB MAINE LOBSTER 27⁹⁹

GEORGES BANK SCALLOPS (3) 14⁹⁹

SAUCES

BÉARNAISE 🍴 • CHIMICHURRI 🍴 • EBBITT STEAK SAUCE 🍴 • SHALLOT-DIJON CREAM SAUCE 🍴

GREENS & GRAINS

CAESAR SALAD
grana padano, croutons • 15⁹⁹

MARKET SALAD 🍴
arcadian lettuce, arugula, asian pears, honeycrisp apples,
candied walnuts, jasper hill farm chef shred,
white balsamic vinaigrette • 15⁹⁹

MIXED GREENS SALAD 🍴
arcadian lettuce, carrots, cucumbers, cherry tomatoes,
sunflower seeds, croutons, lemon-basil vinaigrette • 12⁹⁹

GRILLED CHICKEN & GRAIN SALAD
baby greens, goat cheese, dried blueberries, candied
pecans, maple vinaigrette • 24⁹⁹

FALAFEL BOWL 🍴
hummus, quinoa tabbouleh, tahini sauce, pickled red
onions, fattoush salad, lemon-sumac vinaigrette • 23⁹⁹

ROASTED BEETS & CITRUS SALAD 🍴 🍴
goat cheese espuma, orange suprêmes, fennel,
watercress, pistachios • 17⁹⁹

FAROE ISLANDS SALMON NIÇOISE SALAD* 🍴
potatoes, haricot vert, soft-boiled egg, baby greens,
oven-dried cherry tomatoes, olives, dijon vinaigrette • 27⁹⁹

GRILLED STEAK SALAD* 🍴
6-oz. sirloin steak, little gem lettuce, bacon,
cherry tomatoes, pickled red onions, smokey blue,
buttermilk goddess dressing • 28⁹⁹

FRIED CHICKEN RICE BOWL
honey-sriracha tossed chicken breast, hard-boiled eggs,
bacon, honeycrisp apples, watercress, ginger-pickled
cucumbers, scallions, buttermilk goddess dressing • 24⁹⁹

SANDWICHES

CHOICE OF FRENCH FRIES, FRUIT, MIXED GREENS SALAD, OR CAESAR SALAD. BURGERS ARE SERVED ON SESAME BUN.
GLUTEN-FREE BREAD AVAILABLE +\$1⁹⁹ CARAMELIZED ONIONS, SAUTÉED MUSHROOMS +99¢ EACH

BREAKFAST SANDWICH*
two eggs over medium, swiss, bacon, lettuce, tomato,
avocado, mayonnaise, griddled sourdough...18⁹⁹

CLASSIC CHEESEBURGER*
american, swiss, blue, cheddar, pepper jack,
or muenster • 19⁹⁹

BACON CHEESEBURGER*
american, swiss, blue, cheddar, pepper jack,
or muenster • 20⁹⁹

BACON PIMENTO BURGER*
pickled jalapeños, pickled red onions, iceberg lettuce,
tomatoes • 22⁹⁹

FRIED CHICKEN SANDWICH
carolina gold bbq, bread & butter pickle slaw,
spicy mayonnaise, sesame bun • 19⁹⁹

JUMBO LUMP CRAB CAKE SANDWICH
coleslaw, tartar sauce, challah bun • 30⁹⁹

LENTIL-QUINOA PATTY MELT 🍴
caramelized onions, swiss cheese, bistro sauce,
toasted seeded rye • 19⁹⁹

CHICKEN #1
grilled chicken breast, bacon, muenster, sesame bun • 19⁹⁹

HOT ROAST BEEF
caramelized onions, cherry pepper relish, gruyère,
horseradish mayonnaise, toasted sub roll • 24⁹⁹

WALTER'S FAVORITE
hot pastrami, muenster, coleslaw, thousand island,
pumpnickel • 22⁹⁹

REUBEN
first-cut corned beef, sauerkraut, swiss, thousand island,
toasted seeded rye • 24⁹⁹

ROAST TURKEY
avocado, alfalfa sprouts, pickled red onions, provolone,
calabrian chili aioli, multigrain • 19⁹⁹

RAW FACTS. Consuming raw or undercooked items may cause foodborne illness. Items marked with * may contain raw or undercooked ingredients; written information is available upon request. **ALLERGENS.** 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. Please inform your server of any allergies or dietary needs before ordering. **GRATUITY.** A 20% gratuity is added to parties of 6 or more; this is discretionary and may be removed upon request.

SIDES

PROPER WHIPPED POTATOES 🍴 🍴

FOUR-CHEESE MAC & CHEESE 🍴
toasted panko breadcrumbs

POTATOES AU GRATIN 🍴
garlic-parmesan cream, chives

THICK-CUT STEAK FRIES 🍴
garlic herb butter, parsley

CLASSIC CREAMED SPINACH 🍴 🍴
garlic cream, pecorino romano

**HOT HONEY GLAZED
RAINBOW CARROTS** 🍴 🍴

CHARRED BROCCOLINI 🍴
garlic herb butter, sea salt

—\$9.99—

SUB A SIGNATURE SIDE TO ANOTHER DISH FOR 5⁹⁹

🍴 Vegetarian 🍴 Gluten-Friendly

GENERAL MANAGER YOUSEF KHATIB • EXECUTIVE CHEF JOSEPH ALLEN

RAW BAR PLATTERS