

EST. 1856

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

STARTERS

POINT JUDITH
RHODE ISLAND CALAMARI
pickled cherry peppers, watercress,
remoulade • 17.99

CRISPY BRUSSELS SPROUTS
& BURRATA
honeycrisp apples, butternut squash jam,
sage, pepitas, grilled sourdough • 18.99

FRIED OYSTER DEVEILED EGGS
bread & butter pickle relish, celery hearts, lots of
herbs, smoked paprika • 14.99

CRAB & ARTICHOKE DIP
baguette, lemon • 18.99

OYSTERS ROCKEFELLER
spinach, watercress,
garlic-herb butter, parmesan • 17.99

WARM SOFT PRETZEL
house mustard & cheese sauce • 15.99

MEATBALLS
creamy polenta, pomodoro,
pecorino romano, crostini • 16.99

HOLLANDER MAINE MUSSELS
sauvignon blanc, dijon, lemon, herbs,
crushed red pepper, rustico crostini • 21.99

CLASSIC HUMMUS
cucumbers, olive oil, aleppo pepper,
warm pita • 16.99

BUFFALO CHICKEN WINGS
blue dressing, celery • 17.99
extra sauces • 0.50 each

NEW ENGLAND CLAM CHOWDER
celery, potatoes, bacon, cream • 10.99

COCONUT CURRY LENTIL SOUP
sweet potatoes, tuscan kale • 10.99

CLYDE'S CHILI • 9.99
cheddar/onions/sour cream • 0.99 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 • 22.99



OLD EBBITT GRILL

OYSTER
HAPPY HOUR

DAILY → 3-5PM
LATE NIGHT → 11PM-1AM

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

BRUNCH ENTRÉES

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

TRADITIONAL
canadian bacon, hollandaise • 20.99

CHESAPEAKE
crab cakes, old bay, hollandaise • 30.99

CHICKEN & WAFFLES
buttermilk fried chicken thighs, whipped butter,
smoked maple syrup • 22.99

STEAK & EGGS*
cedar river farms 8-oz. ny strip steak, brunch potatoes,
two eggs any style, béarnaise sauce • 33.99

CORNED BEEF HASH*
three poached eggs, country white toast • 21.99

BRIOCHE FRENCH TOAST
apple compote, maple syrup, whipped butter,
choice of bacon, pork sausage, or turkey sausage • 18.99

BUTTERNUT SQUASH &
GOAT CHEESE FRITTATA
sage butter, chili-garlic kale, arugula, pecan gremolata,
pecorino romano, crostini • 19.99

JUMBO LUMP CRAB CAKE
french fries, coleslaw, tartar sauce, lemon
SINGLE 30.99 • DOUBLE 52.99

SHRIMP & GRITS
cheese grits, andouille sausage, crystal-tomato broth • 24.99

BUTTERNUT SQUASH CAMPANELLE
crispy pumpkin seeds, sage, pecorino romano,
gruyère, mascarpone • 23.99

FAROE ISLANDS SALMON*
french green lentils, sauteed spinach, cipollini onions,
red wine-mustard gastrique...29.99

STEAK FRITES*
cedar river farms 8-oz. ny strip steak, french fries,
watercress, shallot-dijon cream sauce • 34.99

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 +\$1.99

FILET MIGNON*
NEW YORK STRIP*
BONE-LESS RIBEYE*
DUROC PORK CHOP*
LINZ HERITAGE ANGUS 8oz 54.99
CEDAR RIVER FARMS 14oz 52.99
LINZ HERITAGE ANGUS 16oz 57.99
LEIDY'S FARM 16oz 37.99

ENHANCEMENTS
JUMBO LUMP CRAB CAKE 24.99
COLOSSAL SHRIMP (3) 13.99
1LB MAINE LOBSTER 27.99
GEORGES BANK SCALLOPS (3) 14.99

SAUCES

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

GREENS & GRAINS

CAESAR SALAD
grana padano, croutons • 15.99

MARKET SALAD
power 4 lettuce blend, asian pears, honeycrisp apples,
candied walnuts, jasper hill farm cheese,
white balsamic vinaigrette • 15.99

MIXED GREENS SALAD
power 4 lettuce blend, cherry tomatoes, carrots,
cucumbers, roasted sunflower seeds, croutons,
lemon-basil vinaigrette • 12.99

GRILLED CHICKEN & GRAIN SALAD
baby greens, goat cheese, dried blueberries, candied
pecans, maple vinaigrette • 24.99

FALAFEL BOWL
hummus, quinoa tabbouleh, tahini sauce, pickled red
onions, fattoush salad, lemon-sumac vinaigrette • 23.99

ROASTED BEETS & CITRUS SALAD
goat cheese espuma, orange suprêmes, fennel,
watercress, pistachios • 17.99

FAROE ISLANDS SALMON NIÇOISE SALAD*
potatoes, haricot vert, soft-boiled egg, baby greens,
oven-dried cherry tomatoes, olives, dijon vinaigrette • 27.99

GRILLED STEAK SALAD*
6-oz. sirloin steak, little gem lettuce, bacon,
cherry tomatoes, pickled red onions, smokey blue,
buttermilk goddess dressing • 28.99

FRIED CHICKEN RICE BOWL
honey-sriracha tossed chicken breast, hard-boiled eggs,
bacon, honeycrisp apples, watercress, ginger-pickled
cucumbers, scallions, buttermilk goddess dressing • 24.99

SANDWICHES

CHOICE OF FRENCH FRIES, FRUIT, MIXED GREENS SALAD, OR CAESAR SALAD. BURGERS ARE SERVED ON SESAME BUN.
GLUTEN-FREE BREAD AVAILABLE +\$1.99 CARAMELIZED ONIONS, SAUTÉED MUSHROOMS +99¢ EACH

BREAKFAST SANDWICH*
two eggs over medium, swiss, bacon, lettuce, tomato,
avocado, mayonnaise, griddled sourdough...18.99

CLASSIC CHEESEBURGER*
american, swiss, blue, cheddar, pepper jack,
or muenster • 19.99

BACON CHEESEBURGER*
american, swiss, blue, cheddar, pepper jack,
or muenster • 20.99

BACON PIMENTO BURGER*
pickled jalapeños, pickled red onions, iceberg lettuce,
tomatoes • 22.99

FRIED CHICKEN SANDWICH
carolina gold bbq, bread & butter pickle slaw,
spicy mayonnaise, sesame bun • 19.99

JUMBO LUMP CRAB CAKE SANDWICH
coleslaw, tartar sauce, challah bun • 30.99

LENTIL-QUINOA PATTY MELT
caramelized onions, swiss cheese, bistro sauce,
toasted seeded rye • 19.99

CHICKEN #1
grilled chicken breast, bacon, muenster, sesame bun • 19.99

HOT ROAST BEEF
caramelized onions, cherry pepper relish, gruyère,
horseradish mayonnaise, toasted sub roll • 24.99

WALTER'S FAVORITE
hot pastrami, muenster, coleslaw, thousand island,
pumpernickel • 22.99

REUBEN
first-cut corned beef, sauerkraut, swiss, thousand island,
toasted seeded rye • 24.99

ROAST TURKEY
avocado, alfalfa sprouts, pickled red onions, provolone,
calabrian chili aioli, multigrain • 19.99

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 breaderumbs

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 5.99

RAW BAR

RAW BAR PLATTERS

THE WALRUS* (GF)

12 oysters, 6 jumbo shrimp, 6 littleneck clams

HAPPY HOUR • 55⁹⁹

OYSTERS ROYALE* (GF)

12 oysters with italian white sturgeon caviar

HAPPY HOUR • 99⁹⁹

THE NEPTUNE* (GF)

24 oysters, 12 jumbo shrimp, 12 littleneck clams

HAPPY HOUR • 124⁹⁹

THE ORCA* (GF)

1# maine lobster, jumbo lump crabmeat salad, 24 oysters, 12 jumbo shrimp, 6 littleneck clams

HAPPY HOUR • 164⁹⁹

THE POSEIDON* (GF)

1# maine lobster, jumbo lump crabmeat salad, italian white sturgeon caviar, 24 oysters, 12 jumbo shrimp, 12 littleneck clams

HAPPY HOUR • 243⁹⁹

OYSTERS ON THE HALF SHELL (GF)

CHOOSE ONE TYPE OR MIX & MATCH*

Belle De Jour* medium size, briny with a sweet finish • BOUCTOUCHE BAY, NB, CANADA

Katama Bay* large size, slightly briny with a sweet finish • KATAMA BAY, MA

Mere Point* medium size, plump in the shell, briny with a crisp finish • MAQUOIT BAY, ME

Spinney Creek* large size, plump in the shell with a briny finish • ELIOT, ME

Standish Shore* medium size, briny with a crisp finish • DUXBURY BAY, MA

Wellfleet* medium size, plump in the shell with a very briny finish • WELLFLEET HARBOR, MA

HAPPY HOUR 1/2 DOZEN 15⁹⁹ • DOZEN 27⁹⁹

LITTLE NECK CLAMS* (GF)

1/2 DOZEN 10⁹⁹ • DOZEN 19⁹⁹

JUMBO LUMP CRAB DIJONNAISE

chilled crab "salad", westminster saltines • 24⁹⁹

JUMBO SHRIMP (GF)

4.79/EA

LOBSTER COCKTAIL

1# maine lobster cocktail, horseradish cream sauce • 28⁹⁹

AN OLD EBBITT OYSTER IS...

ALWAYS COLD & FRESH
We source from the finest growers on both coasts of North America, and ensure every oyster hits your table within 5 minutes of shucking.

THE SAFEST OYSTER IN TOWN
We lab test oysters from every farm at least every two months to ensure they meet our safety standards, which are significantly higher than the FDA's.

A RESPONSIBLE CHOICE
100% of our used shells are recycled through the Oyster Recovery Partnership to help restore the oyster beds of the Chesapeake Bay.

SEASONAL COCKTAILS

SANGRIA

APPLE SPICED SANGRIA

four roses bourbon, cabernet sauvignon, apple cider, orange-cinnamon-clove

15⁹⁹

LIGHT & BRIGHT

ORCHARD FIZZ

stoli vodka, st. george spiced pear, musaragno 'babbo' prosecco, lemon, q ginger beer

15⁹⁹

BEST IN SHOW

tito's vodka, maggie's farm falernum, peach, mint, lime, q ginger beer

15⁹⁹

REFRESHING WITH A KICK

PERSEPHONE'S WINTER

chacho jalapeño aguardiente, pelotón de la muerte mezcal, mathilde crème de cassis, simple, lime, q hibiscus ginger beer

14⁹⁹

WINTER'S EMBER

smith + cross jamaican rum, heirloom pineapple amaro, pierre ferrand dry curacao, giffard orgeat, lime, bittermens 'elemakule' tiki bitters

14⁹⁹

GARDEN AT MIDNIGHT

corazón blanco tequila, sorrel hibiscus liqueur, rosemary agave, lime, blood orange

15⁹⁹

STIRRED & BOOZY

ON THE BRIGHT SIDE

barr hill gin, casa carmen 'sun also rises' vermouth, fee brothers orange bitters

17⁹⁹

TRIPLE CROWN

four roses bourbon, maggie's farm pineapple rum, amaro dell' etna, vanilla, angostura aromatic bitters

15⁹⁹

OLD MONEY

corazón 'OEG' single barrel añejo tequila (finished in sazerac 17 year barrels), st. george spiced pear, 5 spice, bittermens 'xococatl' mole bitters

18⁹⁹

BARE NECESSITIES

green river 'full proof' bourbon, giffard brésil du banana, fee brothers black walnut bitters, fee brothers aztec chocolate bitters, laphraoig 10 year scotch rinse

19⁹⁹

LONGSHOREMAN

willett 4 year rye whiskey, carpano punt e mes, varnelli punch amaro, fee brothers orange bitters

23⁹⁹

CLYDE'S EGGNOG

house eggnog, dark rum, brandy, rye whiskey, madeira, nutmeg

14⁹⁹

HOT

WINTER WARMER

four roses bourbon, laird's bottled in bond apple brandy, maple, apple cider, lemon, angostura aromatic bitters

14⁹⁹

WINE BY THE GLASS

SPARKLING

Poema Cava, Penedes, Spain, NV

13⁴⁹ | 45⁰⁰

Ferrari Brut, Trento, Italy, NV

19⁹⁹ | 71⁰⁰

Raventos i Blanc 'de Nit' Brut Rosé, Sant' Sadurni d'Anoia, Spain, 2023

17⁹⁹ | 65⁰⁰

Philipponnat Brut 'Réserve Perpétuelle', Champagne, France, NV, 2025 OYSTER RIOT CHAMPION

28⁹⁹ | 120⁰⁰

WHITE

Inazio Urruzola Txakolina, Spain, 2024, 2025 OYSTER RIOT 2ND RUNNER UP

14⁹⁹ | 49⁰⁰

San Benedetto Lugana DOC, Italy, 2024, 2025 OYSTER RIOT 1ST RUNNER UP

14⁹⁹ | 49⁰⁰

Domaine Alain et Adrien Gautherin Chablis, Burgundy, France, 2023 CHARDONNAY

17⁹⁹ | 63⁰⁰

Koha Sauvignon Blanc, Marlborough, New Zealand, 2024, 2025 OYSTER RIOT BEST NZ SAUVIGNON BLANC

15⁹⁹ | 55⁰⁰

Steininger 'Classic' Grüner Veltliner, Kamptal, Austria, 2024

14⁹⁹ | 49⁰⁰

Fess Parker Chardonnay, Santa Barbara County, CA, 2024

13⁹⁹ | 47⁰⁰

Resonance Chardonnay, Willamette Valley, OR 2022

21⁹⁹ | 76⁰⁰

Karp-Schreiber Brauneburger Juffer Kabinet Riesling, Mosel, Germany, 2023 OFF-DRY

14⁹⁹ | 51⁰⁰

Fio Fabelhaft Riesling, Germany, NV (sweet, non-alcoholic)

13⁹⁹ | 47⁰⁰

ROSÉ

Bieler 'Sabine' Rosé, Coteaux d'Aix-en-Provence, France 2024

13⁹⁹ | 47⁰⁰

RED

Cloudline Pinot Noir | Willamette Valley, OR, 2023

15⁹⁹ | 55⁰⁰

Numa Cornut Bourgogne Rouge (Pinot Noir), Burgundy, France, 2022

23⁹⁹ | 85⁰⁰

Domaine La Solitude Cotes du Rhone (Grenache/Syrah), N. Rhone, France, 2023

13⁴⁹ | 45⁰⁰

Sottimano Langhe (Nebbiolo), Langhe, Italy, 2023

19⁹⁹ | 71⁰⁰

Lamadrid 'Agrelo' Malbec Reserve, Mendoza, Argentina, 2024

13⁴⁹ | 45⁰⁰

Cabernet Franc Barboursville Reserve, Charlottesville, VA, 2023

17⁹⁹ | 63⁰⁰

Barter & Trade Cabernet Sauvignon, Columbia Valley, WA, 2023

14⁹⁹ | 51⁰⁰

Far Mountain 'Fission' Cabernet Sauvignon, Sonoma Valley, CA, 2021

24⁹⁹ | 91⁰⁰

OYSTER HAPPY HOUR CHAMPAGNE SPECIALS

DAILY DURING OYSTER HAPPY HOUR | 3PM-5PM & 11PM-1AM

NV Taittinger Brut la Française REIMS • 90⁰⁰ (REG. 115⁰⁰)

NV Jacques Lassaigue Extra Brut Blanc de Blanc MONTGUEUX • 95⁰⁰ (REG. 120⁰⁰)

NV Louis Roederer Collection 245 REIMS • 99⁰⁰ (REG. 130⁰⁰)

NV Guy Larmandier Brut Rosé VERTUS • 99⁰⁰ (REG. 120⁰⁰)

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1789

CORDELIA

The HAMILTON

Clyde's

OLD EBBITT GRILL

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RYE STREET TAVERN

THE TOMBS

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