

675 15TH ST NW
WASHINGTON, DC 20005

OLD EBBITT GRILL®
BRUNCH

(202) 347-4800
WWW.EBBITT.COM

STARTERS

BAVARIAN SOFT PRETZEL

house-made mustard,
german beer cheese...15.99

CRISPY BRUSSELS SPROUTS
& BURRATA

honeycrisp apples, butternut squash jam,
sage, pepitas, grilled sourdough...16.99

ROASTED HONEYNUT SQUASH

spice apple coulis, farro, swiss chard,
mushroom fricassee, pecorino romano,
pepita-granola crunch...11.99

FRIED OYSTER DEVILED EGGS

bread & butter pickle relish, celery hearts,
lots of herbs, smoked paprika...13.99

POINT JUDITH
RHODE ISLAND CALAMARI

pickled cherry peppers, watercress,
remoulade...16.99

AMERICAN FARMHOUSE
CHEESE SAMPLER*

membrillo, pickled red onions,
honey walnuts, walnut-raisin bread

ASHER BLUE

sweet grass dairy, thomasville, ga, salty,
sweet & fudgy, raw cow's milk cheese

CABRA LA MANCHA

fire fly farms, garrett county, md, tangy,
semi-soft, wash-rind goat's milk cheese

CABOT CLOTHBOUND
CHEDDAR

jasper hill farm, greensboro bend, vt,
crumbly cow's milk cheese

MEATBALLS

creamy polenta, pomodoro,
pecorino romano, crostini...16.99

OYSTERS ROCKEFELLER

spinach, watercress,
garlic-herb butter, parmesan...17.99

HOLLANDER MAINE MUSSELS

sauvignon blanc, dijon, lemon, herbs,
crushed red pepper, rustico crostini...20.99

CLASSIC HUMMUS

cucumbers, olive oil, aleppo pepper,
warm pita...16.99

CRAB & ARTICHOKE DIP

baguette, lemon...18.99

BUFFALO CHICKEN WINGS

blue dressing, celery...16.99
extra sauces...0.59 each

NEW ENGLAND CLAM CHOWDER

celery, potatoes, bacon, cream...10.99

COCONUT CURRY LENTIL SOUP

sweet potatoes, tuscan kale...10.99

CLYDE'S CHILI

cheddar/onions/sour cream...0.59 each

General Manager
Yousef Khatib

Executive Chef
Joseph Allen

Vegetarian

Gluten-Friendly

ENTRÉES

EGGS BENEDICT*

two poached eggs, english muffin,
brunch potatoes

TRADITIONAL
canadian bacon,
hollandaise...19.99

CHESAPEAKE
crab cakes, old bay,
hollandaise...28.99

MAINE LOBSTER
sautéed spinach, bearnaise, smoked
paprika, chives...33.99

CHICKEN & WAFFLES

buttermilk fried chicken thighs,
whipped butter, smoked maple syrup...21.99

FAROE ISLAND SALMON*

french green lentils, sauteed spinach,
cipollini onions, red wine-mustard
gastrique...29.99

CORNED BEEF HASH*

three poached eggs,
country white toast...19.99

JÄGERSCHNITZEL

spätzle + lots of herbs, braised red
cabbage, bacon-mushroom gravy...23.99

CHARRED CAULIFLOWER

black garlic tahini, za'atar, cucumber herb
salad, lemon brown butter...23.99

BUTTERNUT SQUASH & GOAT CHEESE
FRITTATA

sage butter, chili-garlic kale, arugula,
pecan gremolata, pecorino romano,
crostini...19.99

STEAK & EGGS*

cedar river farms 8-oz. ny strip steak,
brunch potatoes, two eggs any style,
béarnaise sauce...32.99

JUMBO LUMP CRAB CAKE

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

BRIOCHE FRENCH TOAST

apple compote, maple syrup, whipped
butter, choice of bacon, pork sausage,
or turkey sausage...18.99

OKTOBERFEST PLATTER

beer bratwurst, warm german potato
salad, cider-braised sauerkraut,
rustic pan jus...19.99

STEAK FRITES*

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

SHRIMP & GRITS

cheese grits, andouille sausage,
crystal-tomato broth...24.99

BUTTERNUT SQUASH CAMPANELLE

crispy pumpkin seeds, sage, pecorino
romano, gruyère, mascarpone...23.99

GREENS & GRAINS

CAESAR SALAD

grana padano, croutons...15.99

AUTUMN 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...22.99

ROASTED BEETS & CITRUS SALAD

goat cheese espuma, orange suprêmes, fennel,
watercress, pistachios...17.99

FAROE ISLAND 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, smoky 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...23.99

BURGERS & SANDWICHES

choice of french fries, fruit, mixed greens salad, or caesar salad. burgers are served on sesame seed bun.
gluten-free bread available, additional 1.99.

ADD CARAMELIZED ONIONS, SAUTÉED MUSHROOMS OR CHILI, ADDITIONAL 0.59 EACH.

OEG CLASSIC BURGER* ...18.99

american, swiss, blue, cheddar,
pepper jack, or muenster...19.99

BACON CHEESEBURGER*

american, swiss, blue, cheddar,
pepper jack, or muenster...20.99

JUMBO LUMP CRAB CAKE SANDWICH

coleslaw, tartar sauce,
cornmeal bun...28.99

WARM MAINE LOBSTER ROLL

split-top roll, lemon-herb mayo,
coleslaw...33.99

CHICKEN #1

grilled chicken breast, bacon,
muenster, sesame seed bun...19.99

BACON PIMENTO BURGER*

pickled jalapenos, pickled red onions,
iceberg lettuce, tomatoes,
sesame seed bun...21.99

BREAKFAST SANDWICH*

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

FRIED CHICKEN SANDWICH

carolina gold bbq, bread & butter
pickle slaw, spicy mayonnaise,
sesame bun...19.99

WALTER'S FAVORITE

hot pastrami, muenster, coleslaw,
thousand island, pumpernickel...21.99

REUBEN

first-cut corned beef,
sauerkraut, swiss, thousand island,
toasted seeded rye...23.99

ROAST TURKEY

avocado, alfalfa sprouts,
pickled red onions, provolone,
calabrian chili aioli, multigrain...18.99

LENTIL-QUINOA PATTY MELT

caramelized onions, swiss cheese,
bistro sauce, toasted seeded rye...19.99

Consuming raw or undercooked items may cause foodborne illness.
Menu items marked with an*may contain raw or undercooked
ingredients. Regarding the safety of these items, written material is
available upon request.

We offer select gluten-friendly items and can modify others upon re-
quest. 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.

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.

TODAY'S OYSTERS

CHOOSE ONE TYPE OR MIX & MATCH*

each...3.99, ½ dozen...22.99, dozen...41.99
served with cocktail sauce & classic mignonette

PINK LADY* ^{GF}
crassostrea virginica
barnstable harbor, ma
medium size, plump in the shell with a briny finish
A PORTION OF PROCEEDS SUPPORTS BREAST CANCER AWARENESS

BREAK WATER* ^{GF}
crassostrea virginica
island park cove, ri
medium size, plump in the shell with a slightly briny finish

GREAT KISS* ^{GF}
crassostrea virginica
bouctouche bay, nb, canada
medium size, plump in the shell, briny with a crisp finish

SPINNEY CREEK* ^{GF}
crassostrea virginica,
eliot, me
large size, plump in the shell with a briny finish

CHEBOOKTOOK* ^{GF}
crassostrea virginica
bouctouche bay, nb, canada
medium size, slightly briny with a sweet finish

WELLFLEET* ^{GF}
crassostrea virginica
wellfleet harbor, ma
medium size, plump in the shell with a very briny finish

MORE FROM THE RAW BAR

LITTLE NECK CLAMS* ^{GF}
½ dozen...10.99 / dozen...19.99

JUMBO SHRIMP ^{GF}
4.59 each

**JUMBO LUMP CRAB
DIJONNAISE** ^{GF}
chilled crab "salad",
westminster saltines...21.99

LOBSTER COCKTAIL ^{GF}
1.25# maine lobster cocktail,
horseradish cream sauce...28.99

**EBBITT OYSTER
HAPPY HOUR**

daily from 3pm–5pm & 11pm-1am

OYSTERS

½ dozen...15.99 / dozen...27.99

TINNED SEAFOOD



\$5 off conservas & \$10 off caviar during ebbitt oyster happy hour

CAVIAR

sustainably harvested—30 grams
route 11 potato chips—lightly salted

**CALVISIUS ITALIAN
"SIBERIAN STURGEON"** ^{GF}
hints of umami and sea salt,
with a buttery finish that goes "pop"
when pressed to the roof of your mouth
italy / 96

**CALVISIUS ITALIAN
"WHITE STURGEON"** ^{GF}
onyx beads, luscious mouthfeel,
refined salinity, hints of
green olive
italy / 84

CONSERVAS

crusty bread, whipped salted butter, pickled vegetables,
piquillo peppers, maldon sea salt, lemon

ANCHOVIES
in garlic and olive oil
olasagasti / spain / 6.7 oz / 17

MACKEREL
spiced in olive oil
pinhais / portugal / 4.2 oz / 18

STUFFED SQUID
rice stuffed squid in tomato sauce
lucas / portugal / 4 oz / 18

TUNA
yellowfin ventresca tuna belly
olasagasti / spain / 4.2 oz / 25

SARDINES
grilled tails in olive oil
gueyu mar / spain / 5.3 oz / 25

spiced in olive oil
nuri / portugal / 4.4 oz / 18

olive oil & capers
tenorio / portugal / 4.2 oz / 20
azorean lemon & chili peppers
tenorio / portugal / 4.2 oz / 20

RAW BAR PLATTERS

THE WALRUS* ^{GF}
12 oysters, 6 jumbo shrimp,
6 littleneck clams...66.99
happy hour...55.99

OYSTERS ROYALE* ^{GF}
12 oysters accompanied
with italian white
sturgeon caviar...117.99
happy hour...99.99

THE POSEIDON* ^{GF}
1.25# maine lobster,
jumbo lump crabmeat salad,
italian white sturgeon caviar,
24 oysters, 12 jumbo shrimp,
12 littleneck clams...269.99
happy hour...243.99

THE ORCA* ^{GF}
1.25# maine lobster,
jumbo lump crabmeat salad,
24 oysters, 12 jumbo shrimp,
6 littleneck clams...181.99
happy hour...164.99

THE NEPTUNE* ^{GF}
24 oysters, 12 jumbo shrimp,
12 littleneck clams...136.99
happy hour...124.99

The Oyster Eater's Bill of Rights

Served in a casual, convivial
atmosphere by a
knowledgeable staff.

Expertly shucked and presented
traditionally on an iced platter
within five minutes of opening.

Presented with a selection
of oyster-friendly wines and ales.

Harvested in their season from
certified clean waters.

Laboratory tested.

Named on the menu by species
and growing location.

Received directly from farms that are
interstate-certified shellfish shippers.

Documented by tags indicating
harvest location and date
(available by request).

Valued as an important part of the
history and culture of this saloon.

OYSTER DRINKS

OYSTER SHOOTER*
absolut peppar, horseradish,
cocktail sauce, your choice of oyster
11.99

BLOODY MARYLAND*
old ebbitt grill classic bloody mary,
absolut peppar, old bay seasoning rim
topped with a jumbo shrimp
13.99

OYSTER ALES, LAGERS & STOUTS ON DRAUGHT

stella artois.....9.59
modelo especial pilsner-style lager.....8.99
guinness stout9.59

**2024 OYSTER RIOT
WINE COMPETITION WINNER**

wine that pairs exceptionally well with our oyster and raw bar.

GOLD MEDAL WINNER
ferrari brut, trento, italy nv
glass...19.99 / bottle...71

CHAMPAGNE SPECIALS

DAILY FROM 3PM–5PM & 11PM-1AM

nv andré clouet brut réserve (bouzy)...90.00 (regularly 115.00)
nv jacques lassaigue extra brut blanc de blanc (montguex)...95.00 (regularly 120.00)
nv louis roederer collection 245 (reims)...99.00 (regularly 130.00)
nv guy larmandier brut rose (vertus)...99.00 (regularly 120.00)

