

EST. 1856

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

STARTERS

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

COCONUT CURRY LENTIL SOUP ^{GF} 
sweet potatoes, tuscan kale • 10⁹⁹

CLYDE'S CHILI ^{GF} 9⁹⁹
cheddar/onions/sour cream • 0⁹⁹ each

FRIED GREEN TOMATOES
black pepper shrimp, corn chow chow,
remoulade • 17⁹⁹

ZUCCHINI CHIPS 
chipotle-buttermilk dressing, parmesan • 11⁹⁹

DAY BOAT NEW ENGLAND CALAMARI
pickled cherry peppers, watercress,
remoulade • 17⁹⁹

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

OYSTERS ROCKEFELLER ^{GF}
spinach, watercress,
garlic-herb butter, parmesan • 17⁹⁹

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

CHARRED SCALLION HUMMUS 
vegetable crudite, pita bread, charred scallion caper
chimichurri, evoo, crispy spiced chickpeas • 16⁹⁹

CRAB & ARTICHOKE DIP
baguette, lemon • 18⁹⁹

BUFFALO CHICKEN WINGS ^{GF}
blue dressing, celery • 17⁹⁹
extra sauces • 0⁵⁹ each

SIDES

GRANOLA BOWL 
greek yogurt, mixed berries, honey • 9⁹⁹

APPLEWOOD BACON • 3⁹⁹

PORK SAUSAGE PATTIES • 6⁹⁹

TURKEY SAUSAGE LINKS • 6⁹⁹

TWO EGGS YOUR WAY • 6⁹⁹

SEASONAL FRUIT • 5⁹⁹

CHEESE WHITE CORN GRITS • 6⁹⁹

"BURNT" BROCCOLI ^{GF} 
charbroiled, lemon, crushed red pepper,
garlic herb butter • 9⁹⁹

HOT HONEY GLAZED
RAINBOW CARROTS ^{GF}  • 9⁹⁹

FOUR-CHEESE MAC & CHEESE 
toasted panko breadcrumbs • 9⁹⁹

BRUNCH POTATOES ^{GF} 
onions, peppers, smoked paprika,
garlic herb butter • 6⁹⁹

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.

 Vegetarian ^{GF} Gluten-Friendly



OLD EBBITT GRILL®

OYSTER
HAPPY HOUR

DAILY → 3-5PM
LATE NIGHT → 11PM-1AM

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

BRUNCH ENTRÉES

CHICKEN & WAFFLES

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

STEAK & EGGS* ^{GF}

cedar river farms 8-oz. ny strip steak, brunch potatoes,
two eggs any style, béarnaise sauce • 35⁹⁹

STEAK FRITES* ^{GF}

cedar river farms 8-oz. ny strip steak, french fries,
watercress, shallot-dijon cream sauce • 36⁹⁹

NORTH CAROLINA SHRIMP & GRITS ^{GF}

cheese grits, andouille sausage, crystal-tomato broth • 24⁹⁹

BUTTERNUT SQUASH &
GOAT CHEESE FRITTATA*

sage butter, lacinato kale, arugula, pecorino romano,
grilled crostini • 19⁹⁹

CHALLAH FRENCH TOAST

apple compote, candied pecans, whipped butter, wv maple
syrup, choice of bacon, pork sausage, or turkey sausage • 18⁹⁹

ALL AMERICAN BREAKFAST

eggs your way, choice of bacon, pork sausage, or turkey
sausage, brunch potatoes, choice of toast • 20⁹⁹

CORNE D BEEF HASH*

poached eggs, toasted sourdough • 21⁹⁹

FISH & CHIPS

steak fries, coleslaw, tartar sauce, lemon • 28⁹⁹

BUTTERNUT SQUASH CAMPANELLE

crispy pumpkin seeds, sage, pecorino romano, gruyère,
mascarpone • 23⁹⁹

FAROE ISLANDS SALMON* ^{GF}

french green lentils, sautéed spinach, cipollini onions,
red wine mustard gastrique • 29⁹⁹

JUMBO LUMP CRAB CAKE

french fries, coleslaw, tartar sauce, lemon
SINGLE 30⁹⁹ • DOUBLE 54⁹⁹ • SANDWICH 30⁹⁹

EGGS BENEDICT

TWO POACHED EGGS, ENGLISH MUFFIN, BRUNCH POTATOES

TRADITIONAL* canadian bacon, hollandaise.....20⁹⁹

CHESAPEAKE* crab cakes, old bay, hollandaise30⁹⁹

FLORENTINE* sauteed spinach, chive hollandaise20⁹⁹

FRIED OYSTERS* sauteed spinach, smoked paprika hollandaise.....23⁹⁹

SMOKED SALMON* beefsteak tomatoes, dill hollandaise.....20⁹⁹

GREENS & GRAINS

CAESAR SALAD

romaine lettuce, grana padano, black pepper,
croutons • 15⁹⁹

HONEYCRISP APPLE SALAD ^{GF}

arcadian lettuce, arugula, asian pears, jasper hill alpine
cheese, candied walnuts, golden balsamic vinaigrette • 15⁹⁹

MIXED GREENS SALAD

arcadian blend lettuce, carrots, cucumbers,
cherry tomatoes, sunflower seeds, croutons,
lemon-basil vinaigrette • 12⁹⁹

GRILLED STEAK SALAD* ^{GF}

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

GRILLED CHICKEN & FARRO 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

FRIED CHICKEN RICE BOWL

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

FAROE ISLANDS SALMON NIÇOISE SALAD* ^{GF}

potatoes, haricot vert, soft-boiled egg, baby greens,
oven-dried cherry tomatoes, olives, dijon vinaigrette • 27⁹⁹

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

FRIED CHICKEN SANDWICH

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

CHICKEN #1

grilled chicken breast, bacon, muenster, sesame bun • 19⁹⁹

REUBEN

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

CRISPY FISH SANDWICH

tartar sauce, dill pickles, pickled red onions, lemon,
brioche bun • 18⁹⁹

WALTER'S FAVORITE

hot pastrami, muenster, coleslaw, thousand island,
pumpernickel • 22⁹⁹

ROAST TURKEY

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

RAW BAR



RAW BAR PLATTERS

THE WALRUS* (GF) 72^{.99}
12 oysters, 6 jumbo shrimp, 6 littleneck clams
HAPPY HOUR • 62^{.99}

OYSTERS ROYALE* (GF) 117^{.99}
12 oysters with italian white sturgeon caviar
HAPPY HOUR • 99^{.99}

THE NEPTUNE* (GF) 143^{.99}
24 oysters, 12 jumbo shrimp, 12 littleneck clams
HAPPY HOUR • 124^{.99}

THE ORCA* (GF) 187^{.99}
1# maine lobster, seafood cocktail, 24 oysters,
12 jumbo shrimp, 6 littleneck clams
HAPPY HOUR • 162^{.99}

THE POSEIDON* (GF) 269^{.99}
1# maine lobster, seafood cocktail,
italian white sturgeon caviar, 24 oysters,
12 jumbo shrimp, 12 littleneck clams
HAPPY HOUR • 243^{.99}

FROM THE SEA

LITTLE NECK CLAMS* (GF)
½ DOZEN 10^{.99} • DOZEN 19^{.99}

SMOKED TROUT DIP
crispy capers, chives, saltine crackers, lemon, tabasco • 15^{.99}

JUMBO SHRIMP (GF) 4^{.79}/EA

LOBSTER COCKTAIL
1# maine lobster cocktail, horseradish cream sauce • 34^{.99}

SEAFOOD COCKTAIL
shrimp, scallops, squid, mussels, citrus vinaigrette,
cilantro, lemon, tabasco, saltine crackers • 18^{.99}

CAVIAR

sustainably harvested—30 grams with route 11 potato chips—
lightly salted | **HAPPY HOUR \$10 OFF**

CALVISIUS ITALIAN “SIBERIAN STURGEON” (GF)
hints of umami and sea salt, with a buttery finish • 98

CALVISIUS ITALIAN "WHITE STURGEON" (GF)
onyx beads, luscious mouthfeel, refined salinity,
hints of green olive • 89

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 • 15^{.99}

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

 **SPICED APPLE SANGRIA** 16^{.99}
green river '1885' bourbon, cabernet sauvignon, apple cider,
orange-cinnamon-clove

LIGHT & BRIGHT

 **HIGH SOCIETY SPRITZ** 15^{.99}
cocchi rosa americano, st. elder elderflower, simple, lemon,
q hibiscus ginger beer, prosecco

 **THE LONG GAME** 14^{.99}
absolut vodka, maggie's farm falernum, pear nectar, lime,
fee brothers cardamom bitters, ginger beer

 **ITALIAN JOB** 15^{.99}
lucano limoncello, chacho jalapeno aguardiente,
mt. defiance absinthe, lime, q sparkling grapefruit

REFRESHING WITH A KICK

 **WHITE NEGRONI** 16^{.99}
barr hill gin, casa carmen 'sun also rises' vermouth,
luxardo bitter bianco, fee brothers grapefruit bitters

 **NIGHT IN JALISCO** 15^{.99}
corazón blanco tequila, giffard crème de pamplemousse rose,
cinnamon, cranberry, lime, cinnamon-sugar rim

 **THE LAST RESORT** 14^{.99}
myers dark rum, carpano punt e mes, fernet branca,
cinnamon, lime, prosecco

STIRRED & BOOZY

 **OLD MONEY** 18^{.99}
g4 reposado tequila, st. george spiced pear, five spice,
bittermens 'xocolatl' mole bitters

 **THE HAALAND** 19^{.99}
willett 4 year rye whiskey, linie aquavit, cardamom, psychaud's bitters

 **TRIPLE CROWN** 16^{.99}
green river '1885' bourbon, maggie's farm pineapple rum,
amaro dell'etna, vanilla, angostura aromatic bitters

 **NECTAR OF THE GODS** 23^{.99}
old commonwealth 'oeg single barrel' kentucky nectar bourbon,
varnelli amaro sibilla, spiced honey, fee brothers orange bitters

WINE BY THE GLASS

SPARKLING

Musaragno 'Babbo' Prosecco, Veneto, Italy, NV 13^{.99} | 47^{.00}
Langlois Cremant de Loire, Loire Valley, France, NV 17^{.99} | 65^{.00}
Raventos i Blanc 'de Nit' Brut Rosé, Sant' Sadurni d'Anoia, Spain, 2023 18^{.99} | 67^{.00}
Philipponnat Brut 'Réserve Perpétuelle',
Champagne, France, NV, 2025 OYSTER RIOT CHAMPION 28^{.99} | 120^{.00}

WHITE

Dipinti Pinot Grigio, Trentino, Italy, 2025 13^{.99} | 47^{.00}
Thomas Labille Chablis, Burgundy, France, 2024 17^{.99} | 63^{.00}
Invivo X SJP Sauvignon Blanc, Marlborough, New Zealand, 2025 15^{.99} | 51^{.00}
Steininger 'Classic' Grüner Veltliner, Kamptal, Austria, 2025 14^{.99} | 51^{.00}
Fess Parker Chardonnay, Santa Barbara County, CA, 2024 13^{.99} | 47^{.00}
Jordan Chardonnay, Sonoma, CA, 2023 21^{.99} | 76^{.00}
Karp-Schreiber Brauneburger Juffer Kabinet Riesling, Mosel, Germany, 2025 OFF-DRY... 14^{.99} | 51^{.00}
Fio Fabelhaft Riesling, Germany, NV (sweet, non-alcoholic) 13^{.99} | 47^{.00}

ROSÉ

Figuière, Famille Combard Magali Signature Rose, Côtes de Provence, France, 2025.... 13^{.99} | 47^{.00}

RED

Cloudline Pinot Noir, Willamette Valley, OR, 2024 15^{.99} | 55^{.00}
Numa Cornut Bourgogne Rouge (Pinot Noir), Burgundy, France, 2023 23^{.99} | 85^{.00}
A. Berthet Rayne, Cotes du Rhone (Grenache/Syrah/Mourvedre)
S. Rhone, France, 2025 13^{.49} | 47^{.00}
Sottimano Langhe (Nebbiolo), Langhe, Italy, 2024 19^{.99} | 71^{.00}
Lamadrid 'Agreló' Malbec Reserve, Mendoza, Argentina, 2024 13^{.99} | 47^{.00}
Barboursville Reserve Cabernet Franc, Charlottesville, VA, 2023 17^{.99} | 63^{.00}
Upwell Cabernet Sauvignon, California, 2024 14^{.99} | 51^{.00}
Far Mountain 'Fission' Cabernet Sauvignon, Sonoma Valley, CA, 2022 24^{.99} | 91^{.00}

OYSTER HAPPY HOUR
CHAMPAGNE SPECIALS

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

NV Taittinger Brut la Française REIMS • 90^{.00} (REG. 115^{.00})
NV Jacques Lassaigine Extra Brut Blanc de Blanc MONTGUEUX • 95^{.00} (REG. 120^{.00})
NV Mandois Brut Origine PIERRY • 99^{.00} (REG. 130^{.00})
NV Guy Larmandier Brut Rosé VERTUS • 99^{.00} (REG. 120^{.00})

