

EST. 1856

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



# OLD EBBITT GRILL®

## PRIDE COCKTAIL

EMERALD CITY • 15.99  
tito's vodka, cucumber, mint,  
midori melon liqueur, lime, q soda

## STARTERS

### ZUCCHINI CHIPS

chipotle-buttermilk dressing, parmesan • 11.99

### WILD PACIFIC CALAMARI

pickled cherry peppers, watercress,  
remoulade • 17.99

### FRIED OYSTER DEVILED EGGS

bread & butter pickle relish, celery hearts, lots of  
herbs, smoked paprika • 14.99

### 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

### CRAB & ARTICHOKE DIP

baguette, lemon • 18.99

### BUFFALO CHICKEN WINGS

blue dressing, celery • 17.99  
extra sauces • 0.59 each

### NEW ENGLAND CLAM CHOWDER

celery, potatoes, bacon, cream • 10.99

### CHICKEN POSOLE VERDE SOUP

tomatillos, white hominy, jalapeños, cilantro, lime,  
cabbage slaw • 10.99

### CLYDE'S CHILI

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

## 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

### GRILLED ASPARAGUS

lemon, pine nuts, pecorino romano

—\$9.99—

SUB A SIGNATURE SIDE TO ANOTHER DISH FOR 5.99

**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.

Vegetarian GF Gluten-Friendly

## 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 • 35.99

### STEAK FRITES\*

cedar river farms 8-oz. ny strip steak, french fries,  
watercress, shallot-dijon cream sauce • 36.99

### CORNED BEEF HASH\*

poached eggs, toasted sourdough • 21.99

### SHRIMP & GRITS

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

### FISH & CHIPS

steak fries, coleslaw, tartar sauce, lemon • 28.99

### SPRING VEGETABLE CAMPANELLE

asparagus, peas, swiss chard, whipped lemon ricotta,  
pecorino romano, smokey breadcrumbs • 23.99

### ASPARAGUS FRITTATA

scallions, grana padano, petite arugula salad,  
lemon vinaigrette, crispy kennebec potatoes • 19.99

### BRIOCHE FRENCH TOAST

north carolina strawberries, whipped cream,  
candied pecans, maple syrup, choice of bacon,  
pork sausage, or turkey sausage • 18.99

### FAROE ISLANDS SALMON\*

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

### JUMBO LUMP CRAB CAKE

french fries, coleslaw, tartar sauce, lemon  
SINGLE 30.99 • DOUBLE 54.99

## 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\*<sup>GF</sup> LINZ HERITAGE ANGUS ..... 8oz 58.99

NEW YORK STRIP\*<sup>GF</sup> CEDAR RIVER FARMS ..... 14oz 56.99

BONELESS RIBEYE\*<sup>GF</sup> LINZ HERITAGE ANGUS..... 16oz 59.99

PORK CHOP\*<sup>GF</sup> LEIDY'S DUROC..... 16oz 38.99

### ENHANCEMENTS

JUMBO LUMP CRAB CAKE ..... 25.99

COLOSSAL SHRIMP (3) ..... 13.99

1LB MAINE LOBSTER ..... 31.99

GEORGES BANK SCALLOPS (3) ..... 16.99

### SAUCES

BÉARNAISE <sup>GF</sup> • CHARRED SCALLION-CAPER CHIMICHURRI <sup>GF</sup> • EBBITT STEAK SAUCE <sup>GF</sup> • SHALLOT-DIJON CREAM <sup>GF</sup>

## GREENS & GRAINS

### CAESAR SALAD

grana padano, croutons • 15.99

### MARKET SALAD

strawberries, candied pecans, goat cheese,  
arcadian blend lettuce, arugula,  
white balsamic vinaigrette • 15.99

### MIXED GREENS SALAD

arcadian blend lettuce, carrots, cucumbers,  
cherry tomatoes, sunflower seeds, croutons,  
lemon-basil vinaigrette • 12.99

### GRILLED CHICKEN & GRAIN SALAD

baby greens, goat cheese, dried blueberries,  
candied pecans, maple vinaigrette • 24.99

### ROASTED BEETS & CITRUS SALAD

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

### 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

### 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

### FALAFEL BOWL

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

## 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, SAUTEED 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

### CHICKEN #1

grilled chicken breast, bacon, muenster, sesame bun • 19.99

### JUMBO LUMP CRAB CAKE SANDWICH

coleslaw, tartar sauce, challah bun • 30.99

### CRISPY FISH SANDWICH

tartar sauce, dill pickles, pickled red onions,  
lemon, brioche bun • 18.99

### HOT ROAST BEEF

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

### LENTIL-QUINOA PATTY MELT

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

### 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

GENERAL MANAGER KOLI ZEKA • EXECUTIVE CHEF JOSEPH ALLEN

# RAW BAR



## RAW BAR PLATTERS

**THE WALRUS\*** (GF) ..... 72<sup>99</sup>  
12 oysters, 6 jumbo shrimp, 6 littleneck clams  
**HAPPY HOUR • 62<sup>99</sup>**

**OYSTERS ROYALE\*** (GF) ..... 117<sup>99</sup>  
12 oysters with italian white sturgeon caviar  
**HAPPY HOUR • 99<sup>99</sup>**

**THE NEPTUNE\*** (GF) ..... 143<sup>99</sup>  
24 oysters, 12 jumbo shrimp, 12 littleneck clams  
**HAPPY HOUR • 124<sup>99</sup>**

**THE ORCA\*** (GF) ..... 187<sup>99</sup>  
1# maine lobster, jumbo lump crabmeat salad,  
24 oysters, 12 jumbo shrimp, 6 littleneck clams  
**HAPPY HOUR • 162<sup>99</sup>**

**THE POSEIDON\*** (GF) ..... 269<sup>99</sup>  
1# maine lobster, jumbo lump crabmeat salad,  
italian white sturgeon caviar, 24 oysters,  
12 jumbo shrimp, 12 littleneck clams  
**HAPPY HOUR • 243<sup>99</sup>**

**OYSTERS ON THE HALF SHELL** (GF) ..... EACH 3<sup>99</sup> • ½ DOZEN 23<sup>99</sup> • DOZEN 43<sup>99</sup>  
CHOOSE ONE TYPE OR MIX & MATCH\*

- Duxbury Select\* medium size, briny with a crisp finish • DUXBURY BAY, MA
- Fiddlers Cove\* medium size, plump in the shell, briny with a crisp finish • FALMOUTH, MA
- Point Prim\* medium size, briny with a crisp finish • MALPEQUE BAY, PEI
- Smokey Bay\* medium size, slightly briny with a sweet finish • BAYNES SOUND, BC
- 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 ½ DOZEN 15<sup>99</sup> • DOZEN 28<sup>99</sup>**

**LITTLE NECK CLAMS\*** (GF)  
½ DOZEN 10<sup>99</sup> • DOZEN 19<sup>99</sup>

**JUMBO LUMP CRAB DIJONNAISE**  
chilled crab "salad", westminster saltines • 26<sup>99</sup>

**JUMBO SHRIMP** (GF) 4.79/EA

**LOBSTER COCKTAIL**  
1# maine lobster cocktail,  
horseradish cream sauce • 31<sup>99</sup>

## CONSERVAS

crusty bread, whipped salted butter, pickled vegetables,  
piquillo peppers, maldon sea salt, lemon | **HAPPY HOUR \$5 OFF**

**ANCHOVIES**  
in garlic and olive oil • OLASAGASTI • SPAIN ..... 6.7oz 17

**SARDINES**  
grilled tails in olive oil • GUEYU MAR • SPAIN ..... 5.3oz 25

**MACKEREL**  
spiced in olive oil • PINHAIS • PORTUGAL ..... 4.2oz 18

**TUNA**  
tuna ventresca (tuna belly) • GOOD BOY • PORTUGAL ..... 4.2oz 25  
dried tomato & basil • TENORIO • PORTUGAL ..... 4.2oz 20

## 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<sup>99</sup>

**BLOODY MARYLAND**  
old ebbitt grill classic  
bloody mary, absolut peppar,  
old bay seasoning rim topped  
with a jumbo shrimp • 13<sup>99</sup>

## 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

**BOURBON PEACH SANGRIA** ..... 16<sup>99</sup>  
green river '1885' bourbon, peach brandy, chardonnay, peach, q ginger beer

### LIGHT & BRIGHT

**STRAWBERRY FIELDS** ..... 16<sup>99</sup>  
absolut vodka, musaragno 'babbo' prosecco, strawberry basil, lemon, q soda

**EMERALD CITY** ..... 15<sup>99</sup>  
tito's vodka, cucumber, mint, midori melon liqueur, lime, q soda

**KISS FROM A ROSE** ..... 14<sup>99</sup>  
barr hill gin, cocchi rosa americano, strawberry basil, lime juice

### REFRESHING WITH A KICK

**THE ITALIAN JOB** ..... 14<sup>99</sup>  
lucano limoncello, chacho jalapeno aguardiente, mt. defiance absinthe, lemon, grapefruit soda

**CRY MY EYES VIOLET** ..... 16<sup>99</sup>  
corazón blanco tequila, st. george spiced pear, lavender, lime

**MONKEY BUSINESS** ..... 15<sup>99</sup>  
diplomatico 'mantuano' rum, smith + cross jamaican rum, giffard bresil du banane, kahlua coffee liqueur, lustau 'peninsula' palo cortado sherry

**WILDWOOD SOUR** ..... 15<sup>99</sup>  
sagamore 'small batch' rye whiskey, alpe genepy, maple, lime, egg white, lime zest

### STIRRED & BOOZY

**ON THE BRIGHT SIDE** ..... 17<sup>99</sup>  
barr hill gin, casa carmen 'sun also rises' vermouth, fee brothers orange bitters

**TRIPLE CROWN** ..... 16<sup>99</sup>  
green river 1885 bourbon, maggie's farm pineapple rum, amaro dell'etna, vanilla, angostura aromatic bitters

**ONE FOR THE MONEY** ..... 18<sup>99</sup>  
corazón 'OEG' reposado tequila, 400 conejos mezcal, earl grey, fernet branca, bittermen's 'elemakule' tiki bitters

**THE SHOREBIRD** ..... 21<sup>99</sup>  
willet 4 year rye whiskey, kahlua coffee liqueur, punt e mes, fee brothers orange bitters, fee brothers black walnut bitters

## WINE BY THE GLASS

### SPARKLING

Avissi Prosecco, Veneto, Italy, NV ..... 13<sup>99</sup> | 47<sup>00</sup>  
Langlois Cremant de Loire, Loire Valley, France, NV ..... 17<sup>99</sup> | 65<sup>00</sup>  
Raventos i Blanc 'de Nit' Brut Rosé, Sant' Sadurni d'Anoia, Spain, 2023 ..... 18<sup>99</sup> | 65<sup>00</sup>  
Philipponnat Brut 'Réserve Perpétuelle',  
Champagne, France, NV, 2025 OYSTER RIOT CHAMPION ..... 28<sup>99</sup> | 120<sup>00</sup>

### WHITE

Inazio Urruzola Txakoli, (Hondarrabi Zuri) Basque, Spain, 2024  
2025 OYSTER RIOT 2<sup>ND</sup> RUNNER UP ..... 14<sup>99</sup> | 49<sup>00</sup>  
Dipinti Pinot Grigio, Trentino, Italy, 2024 ..... 13<sup>99</sup> | 47<sup>00</sup>  
Thomas Labille Chablis, Burgundy, France, 2024 ..... 17<sup>99</sup> | 63<sup>00</sup>  
Invivo X SJP Sauvignon Blanc, Marlborough, New Zealand, 2024 ..... 15<sup>99</sup> | 51<sup>00</sup>  
Steininger 'Classic' Grüner Veltliner, Kamptal, Austria, 2024 ..... 14<sup>99</sup> | 49<sup>00</sup>  
Fess Parker Chardonnay, Santa Barbara County, CA, 2024 ..... 13<sup>99</sup> | 47<sup>00</sup>  
Jordan Chardonnay, Sonoma, CA, 2022 ..... 21<sup>99</sup> | 76<sup>00</sup>  
Karp-Schreiber Brauneburger Juffer Kabinet Riesling, Mosel, Germany, 2023 OFF-DRY...14<sup>99</sup> | 51<sup>00</sup>  
Fio Fabelhaft Riesling, Germany, NV (sweet, non-alcoholic) ..... 13<sup>99</sup> | 47<sup>00</sup>

### ROSÉ

Figuière, Famille Combard Magali Signature Rose, Côtes de Provence, France, 2024...13<sup>99</sup> | 47<sup>00</sup>

### RED

Cloudline Pinot Noir, Willamette Valley, OR, 2023 ..... 15<sup>99</sup> | 55<sup>00</sup>  
Numa Cornut Bourgogne Rouge (Pinot Noir), Burgundy, France, 2022 ..... 23<sup>99</sup> | 85<sup>00</sup>  
A. Berthet Rayne, Cotes du Rhone (Grenache/Syrah/Mourvedre)  
S. Rhone, France, 2024 ..... 13<sup>49</sup> | 47<sup>00</sup>  
Sottimano Langhe (Nebbiolo), Langhe, Italy, 2023 ..... 19<sup>99</sup> | 71<sup>00</sup>  
Lamadrid 'Agreló' Malbec Reserve, Mendoza, Argentina, 2024 ..... 13<sup>99</sup> | 45<sup>00</sup>  
Barboursville Reserve Cabernet Franc, Charlottesville, VA, 2023 ..... 17<sup>99</sup> | 63<sup>00</sup>  
Upwell Cabernet Sauvignon, California, 2023 ..... 14<sup>99</sup> | 51<sup>00</sup>  
Far Mountain 'Fission' Cabernet Sauvignon, Sonoma Valley, CA, 2021 ..... 24<sup>99</sup> | 91<sup>00</sup>

## OYSTER HAPPY HOUR CHAMPAGNE SPECIALS

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

NV Taittinger Brut la Française REIMS • 90<sup>00</sup> (REG. 115<sup>00</sup>)

NV Jacques Lassaigne Extra Brut Blanc de Blanc MONTGUEX • 95<sup>00</sup> (REG. 120<sup>00</sup>)

NV Mandois Brut Origine PIERRY • 99<sup>00</sup> (REG. 130<sup>00</sup>)

NV Guy Larmandier Brut Rosé VERTUS • 99<sup>00</sup> (REG. 120<sup>00</sup>)

