OLD EBBITT GRILL

BRUNCH

(202) 347-4800 WWW.EBBITT.COM

STARTERS

POINT JUDITH RHODE ISLAND CALAMARI

pickled cherry peppers, crispy delicata squash, watercress, remoulade, lemon...16.99

AMERICAN FARMHOUSE CHEESE SAMPLER* ...20.99

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

Cottonwood River Reserve Cheddar

Jason Wiebe Dairy | Durham, KS raw cow's milk cheese

Glacier Blue

Cascadia Creamery | Trout Lake, WA raw cow's milk cheese

Wagon Wheel

Cowgirl Creamery | Petaluma, CA organic cow's milk cheese

MEATBALLS

creamy polenta, marinara, Pecorino Romano, crostini...15.99

OYSTERS ROCKEFELLER ®

spinach, watercress, garlic-herb butter, Parmesan...16.99

HOLLANDER MAINE MUSSELS

white wine, cherry tomatoes, parsley, basil, garlic, chili flakes, house bread...19.99

CLASSIC HUMMUS /

marinated chickpeas, cucumbers, olive oil, warm pita...15.99

CRAB & ARTICHOKE DIP

baguette, lemon...17.99

blue cheese dressing, celery...15.99 extra sauces...0.59 each

NEW ENGLAND CLAM CHOWDER

celery, potatoes, bacon, cream...9.99

Executive Chef Joseph Allen

General Manager Jeremy Mancuso

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 request. 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.

ENTRÉES

EGGS BENEDICT*

two poached eggs, English muffin, brunch potatoes

Traditional: Canadian bacon, hollandaise...19.99

Chesapeake: crab cakes, Old Bay, hollandaise...26.99

JUMBO LUMP CRAB CAKE

single...26.99 double...45.99 french fries, coleslaw, tartar sauce, lemon

SHRIMP & GRITS @F

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

CHICKEN & WAFFLES

buttermilk fried chicken thighs, whipped butter, smoked maple syrup...20.99

STEAK & EGGS* ®

Linz Heritage Angus 8 oz. NY Strip steak, brunch potatoes, two eggs any style, bearnaise sauce...30.99

CINNAMON SUGAR FRENCH TOAST*

candied pecans, whipped butter, maple syrup, choice of bacon, pork sausage patties or turkey sausage links....18.99

STEAK FRITES*®

8-oz. NY strip steak, french fries, watercress, shallot-Dijon cream...31.99

FAROE ISLAND SALMON*®

French green lentils, braised Cipollini onion, sauteed spinach, red wine-mustard gastrique...28.99

FALAFEL BOWL /

hummus, quinoa tabbouleh, tahini sauce, pickled red onions, Fattoush salad, lemon-sumac vinaigrette...21.99

BUTTERNUT SQUASH & GOAT CHEESE FRITTATA*

sage, Tuscan kale, arugula salad, crostini...19.99

HOUSE-MADE PASTA

CHICKEN FETTUCCINE

shiitake-cremini mushrooms, Marsala cream, parsley, Pecorino Romano...24.99

SPICY SAUSAGE GARGANELLI

sausage ragù, San Marzano tomatoes, Tuscan kale, Pecorino Romano...24.99

GREENS & GRAINS

add: Long Island strip steak...13.99 | salmon...13.99 | chicken...10.99

MARKET SALAD @ 🕖

red oak leaf lettuce, arugula, Asian pears, Honeycrisp apples, candied walnuts, Jasper Hill Farm cheese, white balsamic vinaigrette...15.99

CAESAR SALAD

Grana Padano, croutons...15.99

MIXED GREENS SALAD

baby greens, cherry tomatoes, carrots, cucumbers, croutons, roasted sunflower seeds, lemon-basil vinaigrette...11.99

ANCIENT GRAIN SALAD

ancient grains, Tuscan kale, arugula, dried blueberries, goat cheese, candied pecans, maple vinaigrette...15.99

BURGERS & SANDWICHES

Served with your choice of french fries, fruit, mixed greens salad, or small Caesar salad. Burgers are served on sesame seed bun. Top your burger with caramelized onions, sautéed mushrooms or chili, additional 0.59 each.

Gluten-free bread available, additional 1.99.

OEG CLASSIC BURGER* ...17.99 American, Swiss, blue, cheddar, pepper Jack, or Muenster...18.99

BACON CHEESEBURGER*

American, Swiss, blue, cheddar, pepper Jack, or Muenster...19.99

SOUTHERN FRIED CHICKEN

Nashville-spiced crispy chicken breast, bread & butter pickle slaw, Alabama white BBQ, potato roll...18.99

LENTIL-QUINOA BURGER /

caramelized onions, cremini mushrooms, Swiss, power lettuce blend, multigrain kaiser roll...19.99

CHICKEN #1

grilled chicken breast, bacon, Muenster, sesame seed bun...18.99

JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce, potato roll...26.99

ROAST TURKEY

 $avocado,\,alfalfa\,sprouts,\,pickled\,red$ onions, provolone, Calabrian chili aïoli, multigrain...17.99

WALTER'S FAVORITE

hot pastrami, Muenster, coleslaw, Thousand Island, pumpernickel...21.99

REUBEN

first-cut corned beef, sauerkraut, Swiss, Thousand Island, toasted seeded rye...22.99

BREAKFAST SANDWICH*

two eggs over medium, Swiss, bacon, lettuce, tomato, avocado, mayonnaise, griddled brioche...18.99

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 RAW BAR PLATTERS

CHOOSE ONE TYPE OR MIX & MATCH*

each...3.99, 1/2 dozen...22.99, dozen...41.99 served with cocktail sauce & classic mignonette

BELLE DE JOUR* (6F)

Crassostrea virginica Boutouche Bay, New Brunswick, Canada medium size, briny with a sweet finish

JACK'S POINT* (F)

Crassostrea virginica Damariscotta River, ME medium size, plump in the shell, briny with a crisp finish

PEMAQUID* @F

Crassostrea virginica Damariscotta River, ME medium size, plump in the shell, briny with a crisp finish

EBBITT OYSTER HAPPY HOUR

Daily from 3pm-5pm & 11pm-1am

OYSTERS

½ dozen...15.99 / dozen...27.99

STANDISH SHORE* @F

Crassostrea virginica Duxbury Harbor, MA medium size, briny with a crisp finish

THATCH ISLAND* (6F)

Crassostrea virginica Barnstable Harbor, MA medium size, plump in the shell with a briny finish

WELLFLEET* @F

Crassostrea virginica Wellfleet Harbor, MA medium size, plump in the shell with a briny finish

OYSTERS ROYALE

12 oysters accompanied with Sterling Pacific White Sturgeon caviar...117.99 Нарру Ноиг...99.99

THE POSEIDON

1# Maine Lobster, Jumbo Lump Crabmeat Salad, Sterling Pacific White Sturgeon Caviar, 24 Oysters, 12 Jumbo Shrimp, 12 Little Neck Clams...269.99 Happy Hour...243.99

THE ORCA

1# Maine Lobster, Jumbo Lump Crabmeat Salad, 24 Oysters, 12 Jumbo Shrimp, 6 Little Neck Clams...181.99 Happy Hour...164.99

THE NEPTUNE

24 Oysters, 12 Jumbo Shrimp, 12 Little Neck Clams...136.99 Happy Hour...124.99

THE WALRUS

12 Oysters, 6 Jumbo Shrimp, 6 Little Neck Clams...66.99 Happy Hour...55.99

MORE FROM THE RAW BAR

LITTLE NECK CLAMS* @F

½ dozen...10.99 / dozen...19.99

LOBSTER COCKTAIL

1# Maine lobster cocktail, horseradish cream sauce...27.99

JUMBO SHRIMP @F

4.59 each

JUMBO LUMP CRABMEAT SALAD

Old Bay dressing, Westminster Crackers...20.99

The Oyster Eater's Bill of Rights

Served in a casual, convival 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.

2023 OYSTER RIOT **WINE COMPETITION WINNER**

Wines that pair exceptionally well with our oyster and raw bar.

GRAND CHAMPION

Crémant de Loire La Garenne, Loire Valley, France, NV glass...14.99 / bottle...49

CHAMPAGNE SPECIALS

DAILY FROM 3PM-5PM & 11PM-1AM



NV Andre Clouet Brut 'Grande Reserve' (Bouzy)...90.00 (Regularly 115.00)

NV Jacques Lassaigne Extra Brut 'Vignes de Montguex' Blanc des Blancs (Montgueux)...95.00 (Regularly 120.00)

NV Louis Roederer Collection 243 (Reims)...99.00 (Regularly 130.00)

NV Guy Larmandier Brut Rose (Vertus)...99.00 (Regularly 120.00)

OYSTER DRINKS

OYSTER SHOOTER

11.99

Absolut Peppar, horseradish, cocktail sauce, your choice of oyster

BLOODY MARYLAND

13.99

Old Ebbitt Grill Classic Bloody Mary, Absolut Peppar, garnished with Old Bay seasoning, topped with a jumbo shrimp

OYSTER ALES. LAGERS & STOUTS ON DRAUGHT

Stella Artois	8.99
DC Brau "The Public" Pale Ale	8.99
Bell's Amber Ale	. 8.59
Modelo Especial Pilsner-Style Lag	ger8.59
Guinness Stout	9.59

TINNED SEAFOOD



\$5 off Conservas & \$10 off Caviar during Ebbitt Oyster Happy Hour

CAVIAR

sustainably harvested—30 grams Route 11 potato chips-lightly salted

ADAMAS ITALIAN "SIBERIAN STURGEON"

hints of umami and sea salt, with a buttery finish that goes "pop" when pressed to the roof of your mouth Italy / 95

STERLING PACIFIC WHITE STURGEON

buttery creaminess, light nutty flavor, hints of crisp seawater California / 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

STUFFED SQUID

rice stuffed squid in tomato sauce Lucas / Portugal / 4 oz / 18

SARDINES

grilled tails in olive oil Gueyu Mar / Spain / 5.3 oz / 25

spiced in olive oil Nuri / Portugal / 4.4 oz / 18

MACKEREL

spiced in olive oil Pinhais / Portugal / 4.2 oz / 18

TUNA

yellowfin ventresca tuna belly Olasagasti / Spain / 4.2 oz / 25

olive oil & capers Tenorio / Portugal / 4.2 oz / 20

Azorean lemon & chili peppers Tenorio / Portugal / 4.2 oz / 20

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