

# EATS



## TO SHARE

### SHRIMP TOSTADA

Avocado, watermelon radish, charred chili  
\$10

### CIABATTA RICOTTA <sup>V</sup>

Ricotta cheese, pink peppercorn, oregano oil and sliced ciabatta  
\$10

### FRIED OYSTERS

creamy grits and spicy remoulade  
\$14

### DC BRAU POACHED PEEL & EAT SHRIMP <sup>GF</sup>

Signature cocktail sauce, Old Bay remoulade, and lemon  
\$14

### SALT + PEPPER CHICKEN WINGS

Six pieces with choice of: buffalo sauce, teriyaki sauce, mambo sauce, blue cheese  
\$14

### MEZZE PLATER <sup>V</sup>

Whipped hummus, labneh, mint tabbouleh, sliced cucumbers and pita  
\$14

## SMALL PLATES

### HAND-MADE MEATBALL

Tomato basil garlic sauce, parmesan, herbed ricotta, crostini  
\$12

### MEXICAN STREET TACOS

California seasoned chicken, cabbage slaw, sliced avocado, fresh cilantro, chili aioli  
\$10

### TAVERN CRAB CAKE

Maryland corn fennel salsa, cilantro and Old Bay remoulade  
\$MP

### FRITO MIXTO

Fried calamari + shrimp, vegetable confetti, banana peppers, garlic aioli  
\$10

## SOUP

### FRENCH ONION SOUP

Gruyere gratin  
\$10

## SALADS

### 50/50 CEASAR

Romaine hearts, arugula, croutons, parmesano reggiano  
\$10

### P S T WEDGE

Little gem, fried prosciutto, heirloom teardrop tomatoes, pickled onions, hard boiled egg, and homemade blue cheese dressing  
\$12

### ROASTED BEETS <sup>V</sup>

Citrus yogurt, FireFly farm goat cheese, candied pistachios, baby spinach  
\$13

*Salad add-ons: grilled chicken \$6, seared salmon \$8, grilled steak \$9, shrimp \$8*

## HANDHELDS

### CRAB CAKE SANDWICH

Lettuce, red onion, tomato, Old Bay remoulade, lemon, buttered brioche  
\$MP

### CHICKEN BLT SANDWICH

Grilled chicken breast with bacon, provolone, red onion, lettuce, tomato, chipotle aioli, onion bun  
\$15

### PST BURGER

Brioche bun, lettuce, tomato, onion, secret sauce, hand cut fries  
\$16

*Add \$1 ea, bacon, fried egg, sauteed mushrooms, caramelized onions, avocado, Chapel's County cheddar, American, gruyere, FireFly goat cheese, blue cheese, jalapenos*

### BEYOND BURGER <sup>V</sup>

Plant based protein patty, brioche bun, lettuce, tomato, onion, hand cut fries  
\$15

## ENTREES

### MOROCCAN SPICED SALMON

Shawarma marinated salmon with house made hummus, tabbouleh, oregano, extra virgin olive oil  
\$21

### PAN-ROASTED HALF CHICKEN <sup>GF</sup>

Fingerling potato, broccoli rabe and chicken jus reduction  
\$22

### RIGATONI BOLOGNESE

Basil whipped ricotta  
\$17

### JUMBO LUMP CRAB CAKES

Maryland corn fennel salsa and Old Bay remoulade  
\$MP

### PAN ROASTED BRANZINO

Sautéed spinach, chickpeas, heirloom tomatoes and scallion vinaigrette.  
\$28

### SIRLOIN STEAK & FRITES

Hand-cut fries, and PST butter  
\$24

### CHIK'N STIR-FRY <sup>VE</sup>

Plant based chik'n, seasonal stir-fry vegetables, scallions, soy ginger glaze  
\$19

### STICKY BOURBON RIBS

Half a slab of fork tender applewood smoked ribs, hand cut sweet potato fries  
\$24

## SIDES

HAND CUT FRIES \$8

SWEET POTATO FRIES \$9

FINGERLING POTATOES \$9

SAUTEED SPINACH \$8

BROCCOLI RABE \$8

TRUFFLE MAC & CHEESE \$9

V - Vegetarian, VE - Vegan, GF - Gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Large Parties of 6 or more are subject to a 18% gratuity

Executive Chef Felix Nunez