



The Admiral can host events of all sizes and types with no rental fees.

@admiral Dupont

Kitchen is open until 11pm daily and 1am Friday and Saturday with the happy hour menu available



STARTERS ●●●●●●●●●●●●●●●●

- Crispy Brussels Sprouts** 8
citrus yogurt | spiced pistachios | pickled shallots | (s/e/g)
- Brisket Slider Trio** 12
smoked brisket | potato buns | cabbage slaw | bbq sauce | (s/n)
- Cauliflower Fritter** 10
okra tomato jam | pickled shallots | (vg/g/n/s/d/e)
- Baby Back Ribs** 13
peach bbq sauce | pickled cucumber salad | (n/e/g/s/d)
- Admiral Chicken Wings** 12
bourbon bbq dry rub | blue cheese | lemon gremolata | (s/e/g/n)
- Fried Catfish Slider Trio** 13
cajun mayo | house made pickles | jalapeño cheddar bun | (n)
- Crab Dip Gratin** 16
jumbo lump crab meat | bacon bread crumbs | toasted baguette | (n/e)
- Clam Chowder** 8
little neck clams | smoked tasso ham | potatoes | (e/n)

SANDWICHES ●●●●●●●●●●●●●●●●

served with a choice of house-made fries or side salad

- Spicy Fried Chicken Sandwich** 14
louisiana spices | pickles | sweet & sour mayo | LTO | potato roll | (e/n)
- All-American Burger** 14
all natural local blend | american cheese | LTO | house pickles | cajun mayo | sesame brioche bun | (e/n/s)
- The One Burger** 16
dry aged blend | gruyere cheese | bacon jam | mustard crème | crispy onions | potato roll | (e/n/s)
- Crab Cake Sandwich** 23
jumbo lump crab meat | shaved fennel | arugula | lettuce | pommery mustard crème | potato roll | chilli flakes | (n/d)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition. We take food allergies very seriously, please notify your server if you have any.

g = gluten-free | e = egg-free | d = dairy-free | n = nut-free
s = shellfish-free | v = vegetarian | vg = vegan

RAW BAR

Oysters

6 for \$18 | 12 for \$36

- white stone
- chincoteague
- rappahannock
- daily oyster



We proudly recycle our oyster shells to help work towards a healthier chesapeake bay

ENTREES ●●●●●●●●●●●●●●●●

- Admiral Kale Salad** 18
tuscan kale | torn brioche | creamy citrus dressing | parmesan | spiced walnuts | dried apricots | roasted chicken breast | (s)
no protein 10
- Burrata Acorn Squash Salad** 16
baby arugula | frisse | hemp seeds | pomegranate vinaigrette | spiced pistachios | pomegranate seeds | (s/g)
- Farmer's Chicken** 21
pan seared double chicken breast | sweet potato purée | black kale | rainbow swiss chard | roasted chicken au jus | (e/g/n/s)
- Steak Frites** 28
flat iron steak | parmesan fries | smoked cipollini | peppercorn sauce | (g/n/e/s)
- Blackened Salmon** 23
braised cabbage | fava beans | citrus frisee greens | (g/n/e)

SIDES ●●●●●●●●●●●●●●●●

- | | | | |
|---------------------|---|------------------|---|
| sauteed swiss chard | 5 | house-made fries | 7 |
| side salad | 6 | parmesan fries | 8 |
| sweet potato purée | 6 | | |

DESSERTS ●●●●●●●●●●●●●●●●

- Cookie Skillet** 9
gooey chocolate chip cookie | vanilla ice cream | (n/v/s)
- Beignets** 8
tossed in sugar | pomegranate dulce de leche | (n/v)

For tables of eight and larger, a suggested 20 % gratuity is added to the bill. This is not mandatory and can be adjusted.