

ARTISANAL CHEESE & MEAT

each 14 · board of three 42 · board of five 65 · chef's board 130

CHEESE

with herb crackers, seasonal fruit preserves
pleasant ridge reserve 'alpine' cow · firm · WI
imperial buck white cheddar cow · semi-firm · WI
nancy's camembert cow, sheep · soft · NY
somerdale blue stilton cow · creamy · England
truffled goat cheese goat · semi-firm · WI

MEAT

with bread, pickled veggies, grain mustard
prosciutto di parma dry cured ham, sweet and salty · Italy
coppa cured pork salumi, mild spice · MO
'gin & juice' salame cured pork & lamb, juniper, orange zest · IN
bresaola cured wagyu beef, peppery · Italy
finocchiona hard fennel salami, peppery, sweet and smoky · Italy

SALADS add steak +15, salmon +16, chicken breast +11, shrimp +12

greens cucumber, cherry tomato, croutons, creamy balsamic vinaigrette 12 ♦
caesar romaine lettuce, croutons, parmesan, anchovy-caesar dressing 18 ♦
grain tri-color quinoa, cannellini, red pepper, sun dried tomato, cucumber, onion, goat cheese, champagne vinaigrette 18
nicoise seared salmon, hard boiled egg, potato, string beans, kalamata olive, pickled onion 32 ♦

SMALL PLATES

calamari flash fried fresh calamari, chipotle aioli, lemon 19 ♦
crabby patties lump crab, onion, red pepper, old bay cured egg yolk, crispy shaved asparagus, old bay aioli, lemon wedge 21
mussels & fries white wine, garlic, onions, chives, lemon, butter, hand cut fries 26 ♦
arancini fried risotto balls, ask your server for chef's current inspiration 16

HOUSE-MADE PASTAS gluten free fettuccini +3 ♦ add steak +15, salmon +16, chicken breast +11, shrimp +12

angel hair e.v.o.o., chili flakes, crispy spiced zucchini 20
spaghetti spinach pasta, white wine, brown butter, seafood medley 28
ravioli herbed ricotta, beef bolognese sauce, parmesan cheese 23

LARGE PLATES add truffle fries +6, add seasonal veggies +6

burger house beef blend, truffle cheese, bacon, caramelized onion, knot brioche bun, choice of hand cut fries or side salad 26 ♦
blackened salmon seaweed salad, red pepper, mushroom, sesame oil, dashi sauce 28 ♦
duck à l'orange roasted duck leg, crispy potato terrine, orange duck glaze 27 ♦
steak 8 oz new york strip, pomme fondant, coffee butter 39 ♦

HOUSE-MADE PIZZAS

grandma pizza pepperoni, mozzarella, tomato sauce, fresh basil [square crust] 20
barnyard pizza smoked applewood bacon, grilled chicken, mozzarella, ricotta cream 23
emerald city pizza goat cheese, mushroom medley, red onion, pesto sauce 22

EXTRAS

brussels sprouts fried 'miso glaze', pickled onions, toasted almonds 15 ♦
hand cut fries 12 ♦
add truffle oil, parmesan, truffle aioli +4
add bacon bits, cheddar cheese sauce, mascarpone, chives +6
daily bread toasted 6

DESSERT

sticky toffee pudding brown sugar sponge cake, butterscotch ice cream 13
chocolate creme brûlée caramelized crust 13 ♦
daily ice cream ask your server 12 ♦

♦ dish is (or can be) prepared gluten free
parties of six or more will have a 20% gratuity applied to their check
a 3.5% fee is added to help offset rising wages due to initiative 82
it is in lieu of raising menu prices and is not a gratuity
please ask a manager if you have questions

WINE FLIGHTS

bubbles 20

prosecco | **montelliana** | veneto | nv
pinot rosé brut cava | **cricova** | moldova | nv
chardonnay : ugni blanc | **francois montand blanc de blancs** | france | nv

the yellow brick road 26

sauvignon blanc | **her** | south africa | 2023
sauvignon blanc | **ten sisters** | marlborough | 2024
sauvignon blanc : sémillon | **château grand jean** | bordeaux | 2023

a rendezvous with rosé 26

syrah : cinsault rosé | **aimé roquesante** | provence | 2024
grenache gris rosé | **domaine de fontsainte** | languedoc | 2024
grenache rosé | **penya** | roussillon | 2024

the sideways effect 30

pinot noir | **benton lane** | willamette | 2023
pinot noir | **bloodroot** | sonoma | 2022
pinot noir | **domaine du val lamartinien** | bourgogne | 2023

big, bold, reds 30

cabernet sauvignon : sangiovese | **il baccanale** | tuscany | 2017
cabernet sauvignon | **love on mars** | sonoma | 2021
cabernet sauvignon : merlot | **gundlach ‘mountain cuvee’** | sonoma | 2021

DRAFT BEER 16oz

light lager | **right proper ‘senate’** | washington d.c. 10
pale ale | **dc brau ‘ the public’** | washington d.c. 10
ipa | **port city ‘monumental’** | virginia 10
hazy ipa | **green city** | washington d.c. 11
pilsner | **crooked crab ‘pils-boh baggins’** | maryland 10
ipa | **athletics ‘non- alcoholic’** | connecticut 10

ZERO PROOF COCKTAILS

phony negroni 15
blackberry hibiscus bellini 14
FRE rose wine (alcohol removed) 12
ginger beer 9

PORT

dow’s lbv 11
dow’s 10 year 13
van sellers & co 20 year ‘old tawny’ 15

GRAPPA & LIMONCELLO

nardini grappa 12
nardini grappa riserva 15
limonsardo limoncello 14
dulce enero ice wine 10

COFFEE & TEA *regular or decaf available*

unsweetened ice tea 5
drip coffee 4
espresso 5
latte 6
hot tea earl gray, darjeeling, green, white peach 6
tisanes ginger, peppermint, chamomile 6