DC EBBITT HOUSE VA

STARTERS

FRENCH ONION SOUP
baguette, gruyère • 12

NEW ENGLAND CLAM CHOWDER
celery, potatoes, bacon, cream • 11

CHEESEBURGER SLIDERS*
shallot marmalade, gruyère, dijonnaise, brioche bun • 18

SWEET POTATO HUMMUS
whipped feta, charred scallion & roasted pepper relish, pickled vegetables, warm pita • 17



PARKER HOUSE ROLLS
served warm, honey butter, chives, maldon • 8

GRILLED ROARING POINT OYSTERS GF
rockefeller butter, spinach, parmesan • 18

STEAK TARTARE* GF
black garlic aioli, cornichons, grana padano, quail egg, tater tots • 25

GARLIC-HERB BAKED ESCARGOT
chartreuse butter, baguette • 20

BUFFALO CHICKEN WINGS GF
blue cheese dressing, celery • 18

BAKED CRAB & ARTICHOKE DIP
baguette, lemon • 19

DAY BOAT NEW ENGLAND CALAMARI
pickled cherry peppers, watercress, remoulade • 18

Housemade Pastas

MAFALDINE BOLOGNESE *beef & fennel sausage ragù, grana padano* 26

CHICKEN PARMESAN *marinara, mozzarella, grana padano, spaghetti, basil* 27

CALAMARI & SHRIMP FRA DIAVOLO *spicy pomodoro, white wine, basil, linguini, pangrattato* 29

CANNELLONI DI CASA *mortadella, ricotta & spinach, grana padano cream* 27

Shucked Oysters



single or assorted variety | mignonette, cocktail sauce, lemon **GF**
½ DOZEN 24 • DOZEN 44
HAPPY HOUR ½ DOZEN 16 • DOZEN 29

FORTUNE*
small size, briny with a crisp finish
WINE HARBOR, NOVA SCOTIA

PINK MOON*
medium size, crisp & briny with a sweet finish
HUNTER RIVER, PEI

STANDISH SHORE*
medium size, briny with a crisp finish
DUXBURY BAY, MA

WELLFLEET*
medium size, plump in the shell, very briny finish
WELLFLEET HARBOR, MA

100% OF OUR USED SHELLS ARE RECYCLED THROUGH THE OYSTER RECOVERY PARTNERSHIP

GREENS & GRAINS

CHARRED CITRUS CHICKEN & FARRO
tuscan kale, radicchio, roasted sweet potato, toasted pecans, dried cherries, goat cheese, burnt orange vinaigrette • 26

LEMON-HERB SHRIMP & CRISPY PITA
little gem lettuce, cherry tomatoes, cucumbers, radishes, red onion, lemon-sumac vinaigrette • 29

ROSEMARY-KISSED SIRLOIN STEAK* GF
chicories, watercress, crispy kennebec potatoes, cremini mushrooms, charred scallions, pecorino romano, smoked paprika vinaigrette • 30

FRIED CHICKEN COBB
baby romaine, applewood bacon, avocado, hard-boiled egg, honeycrisp apples, candied walnuts, smoky blue cheese, scallions, hot honey, black pepper-buttermilk dressing • 25

HONEYCRISP APPLE & ARUGULA GF
jasper hill alpine cheese, candied walnuts, red oak lettuce, golden balsamic vinaigrette • 16

LITTLE GEM CAESAR
grana padano, crunchy garlic breadcrumbs, black pepper • 16

HEIRLOOM CARROT & KALE
farro, golden raisins, pistachios, goat cheese, hot honey vinaigrette • 18

SIDES • 10

POTATO GRATIN GF

MAC & CHEESE

PROPER WHIPPED POTATOES GF

GARLIC-HERB STEAK FRIES GF

HOT HONEY GLAZED RAINBOW CARROTS GF

BROCCOLINI & PECORINO GF

PETITE GREEN SALAD GF

• VEGETARIAN GF • GLUTEN-FRIENDLY

*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.*

ENTRÉES

GEORGE'S BANK SCALLOPS GF
celery root purée, maitake mushrooms, brussels sprouts, crispy shallots, brown butter, fines herbs • 39

LEMON-ROSEMARY BRICK CHICKEN
farro, broccolini, heirloom carrots, maitake mushrooms, brown butter-sherry jus • 33

FAROE ISLANDS SALMON* GF
french lentils, heirloom carrots, roasted shallots, spinach, red wine-mustard gastrique • 32

STEAK FRITES* GF
cedar river farms 8-oz. ny strip, french fries, watercress, shallot-dijon sauce • 38

BACON-HORSERADISH GLAZED MEATLOAF
whipped yukon gold potatoes, swiss chard, cremini mushrooms, bordelaise • 27

SWORDFISH MILANESE
shaved fennel, honeycrisp apple, arugula, lemon-herb butter sauce • 33

JUMBO LUMP CRAB CAKES
french fries, coleslaw, tartar sauce, lemon
SINGLE 31 • DOUBLE 55 • SANDWICH 31

RHODE ISLAND BLACK BASS GF
pee wee potatoes, blistered green beans, crispy capers, toasted almonds, lemon-rosemary brown butter • 34

STEAKS & CHOPS

FINISHED WITH SIGNATURE SEASONING AND HERB BUTTER. CHOICE OF ONE SAUCE AND A SIDE. ADDITIONAL SAUCES +$2

FEATURED CUTS GF

FILET MIGNON* *LINZ HERITAGE ANGUS* *8oz* 62
NEW YORK STRIP* *CEDAR RIVER FARMS* *14oz* 59
COWBOY RIBEYE* *LINZ HERITAGE ANGUS* *20oz* 63
PORK CHOP* *LEIDY'S DUROC* *16oz* 39

ENHANCEMENTS GF

GARLIC BUTTER SHRIMP 16
MUSHROOM GRATIN 10
SMOKEY BLUE CHEESE CRUST 8
CABERNET SHALLOT MARMALADE 7

SAUCES GF

Bearnaise, Shallot-Dijon, Chimichurri, Bordelaise

BURGERS & SANDWICHES

EBBITT HOUSE CHEESEBURGER*
cabot cheddar, american, swiss or blue cheese • 21
ADD BACON +1 • EGG +2

TURKEY & AVOCADO
alfalfa sprouts, pickled red onion, provolone, calabrian chili aioli, honey grain • 20

CHICKEN & APPLEWOOD BACON
roasted tomato, swiss, roasted garlic-herb aioli, arugula, ciabatta • 20

CRISPY BUTTERMILK CHICKEN
crunchy cabbage slaw, bread & butter pickles, house sauce, brioche bun • 20

THE REUBEN
sauerkraut, russian dressing, swiss, seeded rye • 26

SLOW-ROASTED PORCHETTA
roasted garlic aioli, shaved fennel & arugula salad, salsa verde, pecorino romano, ciabatta • 21

GENERAL MANAGER AJAY BHATIA • EXECUTIVE CHEF DIEGO RAMIREZ

Shellfish Towers



THE SELKIE* GF
12 oysters, 6 jumbo shrimp • 64
HAPPY HOUR *55*

THE MERMAID* GF
12 oysters, 6 jumbo shrimp, jumbo lump crab salad • 84
HAPPY HOUR *73*

OYSTERS ROYALE* GF
12 oysters, calvisius italian white sturgeon caviar • 118
HAPPY HOUR *100*

THE KRAKEN* GF
12 oysters, 6 jumbo shrimp, jumbo lump crab salad, calvisius italian white sturgeon caviar • 181
HAPPY HOUR *157*

CHILLED SHELLFISH

JUMBO SHRIMP COCKTAIL GF ..... 5 EA
cocktail sauce, horseradish, lemon

JUMBO LUMP CRAB DIJONNAISE 27
chilled crab "salad", westminster saltines

CAVIAR

sustainably harvested. 30 grams with route 11 potato chips–lightly salted.

CALVISIUS ITALIAN "SIBERIAN STURGEON" GF 98
hints of umami and sea salt, with a buttery finish

CALVISIUS ITALIAN "WHITE STURGEON" GF 89
onyx beads, luscious mouthfeel, refined salinity, hints of green olive

AN 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

SPICED APPLE SANGRIA
green river'1885' bourbon, cabernet sauvignon, apple cider, orange-cinnamon-clove • 17

SILVER LINING
absolut vodka, musaragno 'babbo' prosecco, pear nectar, st. george spiced pear, ginger beer • 16

HIGH MAINTENANCE
mint-infused vodka, domaine canton ginger, lavender, lemon, san pellegrino limonata • 15

TRADE WINDS
house rum blend, john d. taylor velvet falernum, lime, coconut-oolong, bittermens 'elemakule' tiki bitters • 17

NEON MOON
corazón blanco tequila, giffard rose de pamplemousse, lime, sage-rosemary agave, aleppo-sugar-salt rim • 16

DISTRICT DOVE
chacho jalapeño aguardiente, aperol aperitivo, lime • 15

TRIPLE CROWN
green river '1885' bourbon, planteray pineapple rum, vanilla, amaro dell'etna, angostura aromatic bitters • 17

SAZERAC
sagamore 'small batch' rye whiskey, demerara, peychaud's bitters, mt. defiance absinthe • 18

THE HUNT CLUB
EBBITT HOUSE CLASSIC
john j. bowman 10 year 'ebbitt house single barrel' bourbon, lustau 'peninsula' palo cortado, 5 spice-black tea, bittermens 'elemakule' bitters • 25

NON-ALCOHOLIC

APPLE OF MY EYE
apple cider, orange-cinnamon-clove, cranberry, lemon, q club soda • 12

UME SPRITZ
aplos 'ease' n/a spirit, ume plum, oroblanco grapefruit, sea buckthorn, orange • 13

ALL BRAKES, NO GAS
lucano n/a amaro, espresso, maple, orange • 13

DRAFT BEER

Ebbitt Ale House Kölsch **4.7%** *• 9*
Silver Branch 'Glass Castle' Czech-Style Pilsner **5%** *• 9*
DC Brau 'The Public' Pale Ale **6%** *• 10*
Aslin 'Clear Nights' American-Style IPA **7%** *• 10*
Solace 'Partly Cloudy' New England-Style IPA **7.5%** *• 10*
Guinness Stout **4.2%** *• 10*

Happy Hour
Oysters | ½ Dozen 16 • Dozen 29
Discounted Raw Bar Platters • $10 off Caviar
$8 Featured Wines • Champagne Specials
$11 Martinis • $6 Ebbitt Ale
AVAILABLE DAILY → 3–6PM

MARTINI & FRIENDS

YOUR WAY
***Spirit** | Absolut Vodka or Beefeater Gin*
***Prep** | Dry, 50/50, Perfect, Dirty, Filthy, or House Banana Pepper Brine*
***Garnish** | Lemon Twist, Olives, Onions, or Blue Cheese Olives • 17*

Raise the bar
TITO'S • BOMBAY SAPPHIRE • BARR HILL • CITADELLE | +1
KETEL ONE • BELVEDERE • HENDRICK'S • DRUMSHANBO • NO. 3 GIN | +2

THE HOUSE DIRTY
absolut vodka or beefeater gin, house banana pepper brine, pepperoncini • 17

IMPROVED GIN COCKTAIL
bols aged genever, pierre ferrand dry curaçao, simple, mt. defiance absinthe, angostura aromatic bitters • 18

MARTINEZ
hayman's old tom gin, cocchi vermouth di torino, luxardo maraschino, fee brothers orange bitters • 19

THE SEA IS BOILING HOT
OUR HOUSE 50 | 50
barr hill gin, casa carmen 'sun also rises' blanc vermouth, nori, fee brothers orange bitters, lemon twist, nori olive, onion • 32
A GENEROUS POUR. BOLD ENOUGH TO MAKE HEMINGWAY BLUSH.

CURTAIN CALL
AN ESPRESSO MARTINI, REIMAGINED
coconut fat-washed vodka, giffard cacao, magic espresso foam • 19

WINES BY THE GLASS

SPARKLING

MUSARAGNO 'BABBO', *Prosecco, Veneto, Italy, NV* ..... *14 | 47*
DOMAINE MAISON, *Crémant de Loire, Loire, France, NV* ..... *17 | 59*
RAVENTÓS I BLANC, *'de Nit' Brut Rosé, Sant Sadurni d'Anoia, Spain, 2023* ..... *20 | 71*
KLEPKA-SAUSSE, *Brut Blanc de Blancs, Champagne, France, 2019* ..... *27 | 99*
SPARKLING N/A, *Champagne, France, 2017* ..... *14 | 47*

WHITE

PINOT GRIGIO, *Dipinti, Veneto, Italy, 2025* ..... *14 | 47*
SAUVIGNON BLANC, *Reverdy Ducroux Sancerre, Loire, France, 2025* ..... *24 | 87*
CHARDONNAY, *Paul Nicolle Chablis Vieilles Vignes, Burgundy, France, 2024* ..... *21 | 75*
SAUVIGNON BLANC, *Torrent Bay, Nelson, NZ, 2025* ..... *15 | 51*
GRÜNER VELTLINER, *Weingut Söllner 'Toni', Wagram, Austria, 2024* ..... *14 | 47*
GARGANEGA, *Suavia Soave Classico, Veneto, Italy, 2024* ..... *15 | 51*
CHARDONNAY, *Rémi Jobard Bourgogne, Burgundy, France, 2022* ..... *36 | 135*
CHARDONNAY, *Thelema Mountain, Stellenbosch, South Africa, 2023* ..... *16 | 55*
CHARDONNAY, *Ramey* ..... *23 | 83*
RIESLING, *Carl Graff Kabinett Riesling, Mosel, Germany, 2024* ..... *14 | 47*

ROSÉ

BIELER, *'Sabine', Coteaux d'Aix-en-Provence, France, 2025* ..... *14 | 47*

RED

NERELLO MASCALESE, *Terrazze dell'Etna 'Carusu' Etna, Sicily, Italy, 2024* ..... *15 | 51*
PINOT NOIR, *Numa Cornut Bourgogne, Burgundy, France, 2023* ..... *24 | 87*
PINOT NOIR, *Patricia Green 'Dollar Bills Only', Willamette Valley, OR, 2024* ..... *17 | 59*
GRENACHE/SYRAH, *Tardieu Laurent Côtes du Rhône 'Les Becs Fins', Rhône, France, 2023* ..... *14 | 47*
SANGIOVESE, *Il Molino di Grace Chianti Classico, Tuscany, Italy, 2022* ..... *18 | 63*
SYRAH, *Pax Wines, North Coast, CA, 2025* ..... *17 | 59*
MALBEC, *Viñas Las Perdices, Mendoza, Argentina, 2024* ..... *14 | 47*
CABERNET SAUVIGNON, *Barter and Trade, Columbia Valley, WA, 2024* ..... *15 | 51*
CABERNET SAUVIGNON, *Frank Family, Napa Valley, CA, 2023* ..... *26 | 95*
CABERNET SAUVIGNON, *Chateau Montelena, Napa Valley, CA, 2018* ..... *60 | 225*