# DC EBBITT HOUSE VA

## Brunch

## STARTERS

**FRENCH ONION SOUP**
*baguette, gruyère • 12*

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

**BUFFALO CHICKEN WINGS** GF
*blue cheese dressing, celery • 18*

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



**MONKEY BREAD**
*brown sugar maple glaze • 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*

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

**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*

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

## 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 onions, 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 • 7

**APPLEWOOD BACON** GF

**TURKEY SAUSAGE** GF

**PORK SAUSAGE** GF

**CHEDDAR CHEESE GRITS** GF

**CRISPY BRUNCH POTATOES** 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.*

## BRUNCH ENTRÉES

**CHICKEN & WAFFLES**
*buttermilk fried chicken thighs, whipped butter, smoked maple syrup • 23*

**STEAK & EGGS*** GF
*cedar river farms 8-oz. ny strip, brunch potatoes, two eggs any style, béarnaise sauce • 38*

**SHRIMP & GRITS** GF
*cheese grits, andouille sausage, crystal-tomato broth • 25*

**CAULIFLOWER & POTATO FRITTATA** GF
*arugula & radicchio salad, pecorino romano, salsa verde • 20*

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

**CHALLAH FRENCH TOAST**
*apple compote, whipped butter, maple syrup, choice of bacon, pork sausage, or turkey sausage • 19*

**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*

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

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

## EGGS BENEDICT

**SERVED WITH TWO POACHED EGGS, ENGLISH MUFFIN, BRUNCH POTATOES**

**TRADITIONAL*** *canadian bacon, hollandaise ..... 21*

**CHESAPEAKE*** *jumbo lump crab cakes, old bay, hollandaise ..... 31*

**AVOCADO*** *roasted tomato, hollandaise..... 21*

**FRIED OYSTERS*** *sautéed spinach, hollandaise ..... 24*

## 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

## Brunch Cocktails

**MORNING EDITION**
*beefeater gin, grenadine, pomegranate, lemon, prosecco • 15*

**IRISH BREAKFAST**
*jameson irish whiskey, guinness, kahlua coffee liqueur, espresso, crème de cacao • 17*

**BELLINI**
*sparkling wine, white peaches, raspberry • 13*

**BLOODY MARY**
*ebbitt house classic bloody mary, absolut peppar vodka • 13*

**BLOODY MARYLAND**
*ebbitt house classic bloody mary, absolut peppar vodka, old bay seasoning, garnished with a jumbo shrimp • 16*

**MIMOSA**
*sparkling wine, orange juice • 13*

**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*

**EBBITT EGGNOG**
*house eggnog, dark rum, brandy, rye whiskey, madeira, nutmeg • 16*

**NIGHT WATCH**
*benchmark full proof bourbon, orange-cinnamon-clove, five spice, lemon • 16*

## 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, orange, sea buckthorn • 13*

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

# 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*