

DINNER MENU

WEDGE SALAD | \$14

CRUMBLLED BLEU CHEESE | CHERRY TOMATOES | BACON | BUTTERMILK RANCH | EVERYTHING SPICE

CAESAR SALAD | \$14

ANCHOVIES | CROUTONS | PARMESAN CHEESE

*STEAK TARTARE | \$17

HAND CUT ROUND HILL FARM'S SIRLOIN | CURED BLACK OLIVE OIL | LAVASH CRACKER

FRIED OYSTER MUSHROOMS | \$13

SRIRACHA AIOLI

HUMMUS PLATE | \$13

HOUSE BAKED PITA BREAD | CRUDITÉ | LEMON MOSTO OIL | ZA'ATAR

LOBSTER ROLL | \$28

BUTTER POACHED MAINE LOBSTER | CITRUS GARDEN HERB AIOLI | GRIDDLED SPLIT TOP ROLL | PETITE GREENS OR FRIES

Ⓞ CRISPY CHICKEN WINGS | \$16

TRADITIONAL BUFFALO OR ORANGE SESAME

Ⓞ MALT VINEGAR FRIES | \$8

ROAST GARLIC AIOLI

*BURGER & FRIES | \$19

AGED CHEDDAR | PICKLED ONION | FRIED EGG | LETTUCE | TOMATO | BACON | SAUTÉED MUSHROOMS | ROBERT'S SPICY AIOLI | TOASTED BUN

Ⓞ *RIDGE SIDE FARM'S NY STRIP | \$49

BRABANT POTATO | RED WINE REDUCTION

FRITO MISTO | \$19

CALAMARI | SHRIMP | SPICY AIOLI

CHARCUTERIE & CHEESE | \$20

CHEF'S SELECTION OF CURED MEATS | CHEESES | PICKLES | OLIVES | BREAD

Ⓞ SHRIMP & GRITS | \$26

GRITS | BLACKENED SHRIMP | ANDOUILLE SAUSAGE | BELL PEPPERS | ONION

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
A 20% GRATUITY WILL BE AUTOMATICALLY ADDED TO PARTIES EIGHT OR MORE.

DRINKS MENU

SIGNATURE COCKTAILS

Shoreham Old Fashioned | 17
Bullet bourbon | sugar cube | bitters | cherry

D.C. Gin Rickey | 16
Beefeater gin | fresh lime juice | soda water

Mid-Atlantic Margarita | 16
Casamigos silver tequila | fresh lime juice | simple syrup | salt

M Street Mule | 16
Tito's vodka | fresh lime juice | ginger beer

Washington '76 | 17
Tanqueray gin | Champagne | fresh lemon juice | simple syrup

FDR's Manhattan | 17
Maker's Mark whiskey | vermouth | bitters | orange | cherry

BEVERAGES

Domestic | 7
Budweiser | Bud Light | Coors Light | Miller Lite

Imported | 8
Amstel Light | Corona | Corona Light | Heineken | Peroni

Craft | 9
Blue Moon | DC Brau IPA | New Belgium Fat Tire | Samuel Adams

Non-Alcoholic | 7
Heineken Zero

Draft Beer | 10
Devils Backbone IPA | Miller Lite | DC Brau El Hefe Speaks IPA |
Goose Island IPA | Stella Artois | Flying Dog Blood Orange IPA

Sodas | 5
Coke | Diet | Sprite | Ginger Ale

WINE Sparkling

Prosecco | Lunetta, Italy, 187mL
Sparkling Rosé | Chandon, California, 187mL 14
16

White | Rosé

	6oz	9oz
Riesling St. Michelle, Washington		
Pinot Grigio Zenato, Italy	14	16
Rosé Rose Gold, Provence, France	15	18
Sauvignon Blanc Mohua, Marlborough New Zealand	16	18
Sauvignon Blanc Decoy by Duckhorn, California	16	18
White Blend Conundrum, California	16	18
Chenin Blanc + Viognier Pine Ridge Vineyards, California	18	20
Chardonnay Wente Vineyards, California	16	18
Chardonnay Kendall-Jackson, "Vintner's Reserve", California	18	20
Chablis Albert Bichot, Burgundy, France	19	20
	23	28

Red

	6oz	9oz
Pinot Noir Meiomi, California		
Pinot Noir Elouan, Oregon	18	20
Sangiovese Banfi, Chianti Classico, Tuscany, Italy	18	20
Merlot Benzinger, Family Winery Sonoma, CA	19	20
Cabernet Sauvignon Franciscan "Cornerstone", California	19	21
Cabernet Sauvignon Tribute, California	20	22
Cabernet Sauvignon Liberty School, Paso Robles, California	20	22
	22	24

A 20% service charge will be automatically added to parties eight or more.