

Doyle

Starters

Swiss Raclette , marbled potatoes, Espelette	9
Crispy House-Made Falafel , lemon & cucumber tzatziki	12
Meatballs , sauce pomodoro, parmesan, basil	13
Duck Confit Steam Buns , pickled red onion, cucumber, scallions, hoisin sauce	14
Maryland Jumbo Lump Crab Cakes , pea shoot salad, Old Bay remoulade	19
Tuna Tostadas , Aleppo aioli, pickled Fresno chilies, avocado, sesame seeds	18
Cheese Board , seasonal jam, spiced nuts, toasted ciabatta	15
Charcuterie Board , grain mustard, pickles, crispy lavash	18

Entrées

Superfood Salad , quinoa, beetroot, feta, edamame, broccoli, sunflower seeds mint, cilantro, pomegranate dressing <i>add chicken +\$7 or steak +\$15</i>	15
Classic Club , roasted turkey breast, bacon, pepper jack cheese, lettuce tomato, garlic aioli, Dijon mustard, white toast, frites	17
Seared Scallops , sunchoke purée, roasted Brussels, baby carrots, bacon lardon confit meyer lemon	34
Dupont Prime Aged Burger , smoked bacon, Irish cheddar, tomato compote crispy butter lettuce, kaiser bun, frites	19

Sides

Herb Roasted Marble Potatoes	9	Pommes Frites	9
Mixed Seasonal Vegetables	9	Haricots Vert	9

Desserts

Ice Cream & Seasonal Sorbets, <i>crispy crêpe cookie</i>	10
Chocolate Temptation, <i>Ecuador cocoa, chocolate, hazelnut crunch, chocolate glaze</i>	12
Assortment of cheeses, <i>selection of 3</i>	15

*Please note that consuming raw or undercooked meats and dairy products
may increase the risk of foodborne illness.
There is an automatic 20% service charge added to the final amount of the bill*



COCKTAILS

Barrel Aged Manhattan <i>Pikesville rye, carpano antica formula, angostura</i>	18	Royal 75 <i>Amaro Montenegro, cardamom, lemon, prosecco</i>	16
Ocean Bloom <i>Vigilant navy strength gin, domaine de canton green chartreuse, lime, celery</i>	16	In the Name of Love <i>Barr hill vodka, chambord, cocchi rosa pomegranate, rose chandon, raspberry leaf tincture, honey</i>	20
Bobby Burns <i>Barrel aged Ardbeg 10, benedictine D.O.M martini & rossi riserva special rubino</i>	20	Doyle G&T <i>Aviation gin, house-made tonic water, honey</i>	20
Smuggler's Secret <i>Illegal mezcal reposado, vergnano maraschino yellow chartreuse, blackberry allspice, lime, egg white</i>	25	Fire in High Places <i>Santa Teresa 1796 Solera rum, ginger, honey giffard banane du Bresil, lemon, scorpion chilli bitters</i>	20

WINE

Sparkling		Rosé	
Moët & Chandon Brut <i>Épernay, France</i>	20/110	Dry Sangiovese, Ferrari-Carano <i>California</i>	12/48
Moët & Chandon Rosé <i>Épernay, France</i>	25/135	Whispering Angel, Château d'Esclans <i>Côtes de Provence, France</i>	14/56
White		Red	
Pinot Grigio, Maso Canali <i>Trentino, Italy</i>	14/56	Pinot Noir, Montinore Estate <i>Willamette Valley, Oregon</i>	16/64
Sauvignon Blanc, Lieu Dit <i>Santa Ynez Valley, California</i>	14/56	Domaine Antonin Guyon, Les Dames de Vergy <i>Bourgogne Hautes-Côtes de Nuits, France</i>	24/96
Kévin et Christian Lauverjat <i>Sancerre, France</i>	16/64	Tempranillo, Finca Allende <i>Rioja, Spain</i>	19/76
Riesling, R Kabinett, August Kessler <i>Rheingau, Germany</i>	16/64	Malbec, Château du Cédre, Extra Libre 12 Mois <i>Cahors, France</i>	19/76
Chardonnay, Mâcon-Villages, Henri Perruset <i>Burgundy, France</i>	15/60	Châteauneuf-du-Pape, Berthet-Rayne <i>Provence-Alpes, Côtes d'Azur, France</i>	24/96
Chardonnay, Poseidon Vineyard <i>Los Carneros, California</i>	16/64	Cabernet Sauvignon, Tamarack Cellars <i>Columbia Valley, Washington</i>	24/96

BEER

Bottle		Draught	
Bold Rock, Rosé Hard Cider <i>Virginia, 6% ABV</i>	8	Allagash White, Belgian-Style Witbier <i>Maine, 5.1% ABV</i>	8
Victory Sour Monkey, American Wild Ale <i>Pennsylvania, 9.5% ABV</i>	8	Stella Artois, Pilsner <i>Belgium, 4.8% ABV</i>	9
Peroni Nastro Azzuro, Pale Lager <i>Italy, 5.1% ABV</i>	8	Raised by Wolves, Pale Ale <i>Washington DC, 5% ABV</i>	9
Allagash Barrel & Bean, Tripel <i>Maine, 10.1% ABV</i>	12	Guinness, Irish Dry Stout <i>Ireland, 4.2% ABV</i>	9

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