



Breakfast favorites

*Two Eggs Your Way , <i>tomato confit, arugula salad, potato rosti, choice of toast</i> <i>-add to your order, bacon +\$3, sausage +\$3</i>	10
Egg White Frittata , <i>goat cheese, spinach, tomato, choice of toast</i>	16
*Eggs Benedict , <i>English muffin, hollandaise</i> <i>-choise of ham, spincach or substitute +\$10 Maryland crab</i>	14
House-Made Pancakes , <i>berries, whipped mascarpone, powdered sugar</i> <i>-add to your order, bacon +\$3, sausage +\$3</i>	14
*Breakfast Sandwich , <i>breakfast sausage, white cheddar, fried egg, garlic aioli, brioche bun</i>	12
*Yogurt Parfait , <i>Greek yogurt, granola, seasonal berries, honey</i>	9
Avocado Toast , <i>grilled country bread, radish, fennel, red onion, tomato, lime, cilantro</i> <i>-add poached egg +\$3, add bacon +\$3</i>	14

For the table

Swiss Raclette , <i>marbled potatoes, Espelette</i>	9
*Maryland Jumbo Lump Crab Cakes , <i>petite salad, Old Bay remoulade</i>	19
*Tuna Tostadas , <i>Aleppo aioli, pickled Fresno chilies, avocado, sesame seeds</i>	18
*Cheese Board , <i>seasonal jam, spiced nuts, toasted ciabatta</i>	15
*Charcuterie Board , <i>grain mustard, pickles, crispy lavash</i>	18

Entrées

Superfood Salad , <i>quinoa, beetroot, feta, edamame, broccoli, sunflower seeds</i> <i>mint, cilantro, pomegranate dressing</i>	15
Bibb Salad , <i>Boston lettuce, shaved fennel, goat cheese, mustard vinaigrette</i> <i>add chicken +\$7 or steak +\$15</i>	13
Classic Club , <i>roasted turkey breast, bacon, pepper jack cheese, lettuce</i> <i>tomato, garlic aioli, Dijon mustard, white toast, frites</i>	17
Rigatoni , <i>pomodoro, basil</i> <i>add meatballs +\$9</i>	16
*Dupont Prime Aged Burger , <i>smoked bacon, Irish cheddar, tomato compote</i> <i>crispy butter lettuce, kaiser bun, frites</i>	20
*Steak Frites , <i>8oz bavette, petite salad, pommes frites, au poivre or béarnaise</i>	32

Sides

Sautéed Spinach	9	Pommes Frites	9
Mixed Seasonal Vegetables	9	Sweet Potato Fries	9

Desserts

Ice Cream & Seasonal Sorbets, <i>crispy crêpe cookie</i>	10
Chocolate Temptation, <i>Ecuador cocoa, chocolate, hazelnut crunch, chocolate glaze</i>	12

*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*

Doyle

COCKTAILS

Barrel Aged Manhattan <i>Rittenhouse rye, carpano antica formula, angostura</i>	18
Ocean Bloom <i>Vigilant navy strength gin, domaine de canton green chartreuse, lime, celery</i>	16
The Irishman <i>Connemara original, yellow & green chartreuse orange bitters, syrup</i>	19
Smuggler's Secret <i>Illegal mezcal reposado, vergnano maraschino yellow chartreuse, blackberry allspice, lime, egg white</i>	25

BRUNCH CLASSICS

Bubbles <i>Mimosa, Bellini</i>	9
Bloody Mary <i>Ketel One, house-made bloodymary mix</i>	10
Peaches & Cream <i>Ketel One peach, strawberry shrub maraschino, egg white</i>	12
Mulled Wine <i>House red wine, rum, winter spices</i>	12

Build Your Own Mimosa
Traditional, Strawberry, Mango
Taittinger \$80

Sparkling

Prosecco, Torresella <i>Venice, Italy</i>	12/48
Brut, Domaine Carneros, by Taittinger <i>Napa Valley, California</i>	18/72
Brut, Taittinger <i>Champagne, France</i>	24/100

White

Pinot Grigio, Maso Canali <i>Trentino, Italy</i>	14/56
Sauvignon Blanc, Three Brooms <i>Marlborough, New Zealand</i>	15/60
Kévin et Christian Lauerjat <i>Sancerre, France</i>	16/64
Riesling, R Kabinett, August Kessler <i>Rheingau, Germany</i>	16/64
Chardonnay, Mâcon-Villages, Henri Perruset <i>Burgundy, France</i>	15/60
Chardonnay, Poseidon Vineyard <i>Los Carneros, California</i>	16/64

Bottle

Bold Rock, Rosé Hard Cider <i>Virginia, 6% ABV</i>	8
Victory Sour Monkey, American Wild Ale <i>Pennsylvania, 9.5% ABV</i>	8
Peroni Nastro Azzuro, Pale Lager <i>Italy, 5.1% ABV</i>	8
Allagash Barrel & Bean, Tripel <i>Maine, 10.1% ABV</i>	12

WINE

Rosé

Dry Sangiovese, Ferrari-Carano <i>Sonoma, California</i>	12/48
Aix Rosé <i>Provence, France</i>	13/52
Champagne Rosé, Moët & Chandon <i>Épernay, France</i>	25/125

Red

Pinot Noir, Van Duzer <i>Willamette Valley, Oregon</i>	17/68
Domaine Antonin Guyon, Les Dames de Vergy <i>Bourgogne Hautes-Côtes de Nuits, France</i>	24/96
Tempranillo, Finca Allende <i>Rioja, Spain</i>	19/76
Malbec, Château du Cédre, Extra Libre 12 Mois <i>Cahors, France</i>	19/76
Cabernet Sauvignon, Justin <i>Paso Robles, California</i>	17/68
Châteauneuf-du-Pape, Berthet-Rayne <i>Provence-Alpes, Côtes d'Azur, France</i>	24/96

BEER

Draught

Allagash White, Belgian-Style Witbier <i>Maine, 5.1% ABV</i>	8
Stella Artois, Pilsner <i>Belgium, 4.8% ABV</i>	9
Right Proper Raised by Wolves, APA <i>Washington DC, 5% ABV</i>	9
Guinness, Irish Dry Stout <i>Ireland, 4.2% ABV</i>	9

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