



Starters

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| 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 , petite 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

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

Sides

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

Desserts

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



COCKTAILS

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| Barrel Aged Manhattan <i>Rittenhouse 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, sparkling wine, raspberry leaf tincture, honey</i> | 20 |
| The Irishman <i>Connemara original, yellow & green chartreuse orange bitters, syrup</i> | 19 | 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

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|---|--------|---|--------|
| Sparkling Prosecco, Torresella <i>Venice, Italy</i> | 12/48 | Rosé Dry Sangiovese, Ferrari-Carano <i>Sonoma, California</i> | 12/48 |
| Brut, Domaine Carneros, by Taittinger <i>Napa Valley, California</i> | 18/72 | Aix Rosé <i>Provence, France</i> | 13/52 |
| Brut, Taittinger <i>Champagne, France</i> | 24/100 | Champagne Rosé, Moët & Chandon <i>Épernay, France</i> | 25/125 |
| White Pinot Grigio, Maso Canali <i>Trentino, Italy</i> | 14/56 | Red Pinot Noir, Van Duzer <i>Willamette Valley, Oregon</i> | 16/64 |
| Sauvignon Blanc, Three Brooms <i>Marlborough, New Zealand</i> | 15/60 | 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 | Cabernet Sauvignon, Justin <i>Paso Robles, California</i> | 17/68 |
| Chardonnay, Poseidon Vineyard <i>Los Carneros, California</i> | 16/64 | Châteauneuf-du-Pape, Berthet-Rayne <i>Provence-Alpes, Côtes d'Azur, France</i> | 24/96 |

BEER

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| Bottle Bold Rock, Rosé Hard Cider <i>Virginia, 6% ABV</i> | 8 | Draught 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 | Right Proper Raised by Wolves, APA <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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