

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 , 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

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

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, 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

Barrel Aged Manhattan <i>Jim Beam BIB, carpano antica formula, angostura</i>	19	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	Barrel Aged Negroni <i>Monkey 47 gin, campari, cocchi di Torino</i>	22
Sundaze <i>Zyr vodka, cocchi americano, amaro nonino lemon juice, pernod absinthe</i>	18	Fire in High Places <i>Santa Teresa 1796 Solera rum, ginger, honey giffard banane du Bresil, lemon, scorpion chilli bitters</i>	20

WINE

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, Kim Crawford (half bottle) <i>Marlborough, New Zealand</i>	13/26	Dolcetto d'Alba, Paulin, Gianni Gagliardo <i>Piedmont, Italy, D.O.C</i>	17/68
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, Piattelli, Reserve <i>Mendoza, Argentina</i>	16/64
Chardonnay, Mâcon-Villages, Henri Perruset <i>Burgundy, France</i>	15/60	Cabernet Sauvignon, Twenty Rows Reserve <i>Napa Valley, California</i>	19/76
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

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

There is an automatic 20% service charge added to the final amount of the bill.