



Starters

Herb Falafel, <i>English pea hummus, cucumber tzatziki, pita, chive oil</i>	12
Half Dozen Oysters, <i>lemon, mignonette</i>	20
*Meatballs, <i>sauce pomodoro, parmesan, basil</i>	13
Pork Belly Steam Buns, <i>pickled red onion, cucumber, scallions, hoisin sauce</i>	14
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>	16
*Charcuterie Board, <i>grain mustard, pickles, crispy lavash</i>	18

Entrées

Superfood Salad, <i>quinoa, beetroot, feta, edamame, broccoli, sunflower seeds mint, cilantro, pomegranate dressing</i>	15
Bibb Salad, <i>Boston lettuce, shaved fennel, goat cheese, herb vinaigrette</i>	13
Caesar Salad, <i>romaine, Caesar dressing, croutons, parmesan, cured egg yolk</i> add chicken +\$7, grilled shrimp +\$14 or steak +\$16	14
Chicken Panini, <i>pesto, bell pepper & onion compote, fontina cheese</i>	18
*Dupont Prime Aged Burger, <i>Irish cheddar, heirloom tomato</i> <i>crispy butter lettuce, caramelized onions, kaiser bun, frites</i> add smoked bacon +\$3	20
Rigatoni, <i>pomodoro, basil</i> add meatballs +\$9	16
Scottish Ocean Trout, <i>Israeli couscous, pea & mint purée, harissa labneh</i> <i>grilled asparagus, oyster mushroom</i>	28
*Steak Frites, <i>8oz Seven Hill Farms skirt steak, petite salad, pommes frites</i> <i>garlic herb butter</i>	32
Veal Milanese, <i>grilled lemon, arugula salad</i>	29

Sides

Sautéed Spinach	9	Pommes Frites	9
Grilled Asparagus	9	Sweet Potato Fries	9

Desserts

Ice Cream & Seasonal Sorbets, <i>shortbread cookie</i>	10
Chocolate Temptation, <i>Ecuador cocoa, chocolate, hazelnut crunch,</i> <i>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



Cocktails

Barrel Aged Manhattan <i>Knob Creek Rye, antica formula, angostura</i>	19	Monkey in the Barrel <i>Monkey 47 gin, aperol, noilly prat vermouth</i>	20
Ocean Bloom #2 <i>Empress gin, domaine de canton, green chartreuse, lime, celery, saline</i>	16	In the Name of Love <i>Haku vodka, chambord, cocchi rosa, pomegranate, crémant, raspberry leaf tincture, honey</i>	20
Tyrona's Paradise <i>Spiced rum, ginger & pepper, pomegranate, giffard passion, lemon, orange curaçao</i>	18	Summer Nights <i>Illegal joven, galliano, lime, agave syrup, mint, bitters</i>	18

Summer In Doyle Terrace Feat. The House Of Suntory

Hokey Toki <i>Suntory Toki whiskey, strawberry shrub, st. germain egg white</i>	17	Ice Cream Parlor <i>Haku vodka, Moorenko's honey-lavender ice cream, passion fruit liqueur, lemon, honey, orange bitters</i>	21
A Berry Tale <i>Makers Mark, blueberry syrup, lemon, orange bitters</i>	16	The Secret Garden <i>Roku gin, absinthe, cucumber water, lime, prosecco</i>	20

Wine

Sparkling		Rosé	
Prosecco, Torresella <i>Venice, Italy</i>	12/48	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	Brut Rosé, Albert Bichot <i>Crémant de Bourgogne, France</i>	16/64
White		Red	
Pinot Grigio, Maso Canali <i>Trentino, Italy</i>	14/56	Pinot Noir, Van Duzer <i>Willamette Valley, Oregon</i>	16/64
Sauvignon Blanc, Southern Right <i>Walker Bay, South Africa</i>	16/64	Barbera d'Alba, Giovanni Rosso <i>Piedmont, Italy, D.O.C</i>	16/64
Kévin et Christian Lauerjat <i>Sancerre, France</i>	17/68	Syrah, Hecht & Bannier <i>Languedoc-Roussillon, France</i>	15/60
Riesling, R Kabinett, August Kessler <i>Rheingau, Germany</i>	16/64	Malbec, Piattelli, Reserve <i>Mendoza, Argentina</i>	16/64
Chablis, Domaine Long-Depaquit, A.Bichot <i>Burgundy, France</i>	17/68	Cabernet Sauvignon, Far Niente Post & Beam <i>Napa Valley, California</i>	22/88
Chardonnay, Gundlach Bundschu <i>Sonoma Coast, California</i>	16/64	Châteauneuf-du-Pape, Berthet-Rayne <i>Provence-Alpes, Côtes d'Azur, France</i>	24/96

Beer

Bottle		Draught	
Anxo, District Dry Cider <i>Washington DC, 6.9% 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	Right Proper Raised by Wolves, APA <i>Washington DC, 5% ABV</i>	9
Chimay Cinq Cents, Tripel Ale <i>Belgium, 8% ABV</i>	12	Guinness, Irish Dry Stout <i>Ireland, 4.2% ABV</i>	9

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