



Breakfast favorites

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

For the table

*Meatballs, sauce pomodoro, parmesan, basil	13
*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	16
*Charcuterie Board, grain mustard, pickles, crispy lavash	18

Entrées

Superfood Salad, quinoa, beetroot, feta, edamame, broccoli, sunflower seeds mint, cilantro, pomegranate dressing	15
Caeser Salad, romaine, caeser dressing, croutons, parmesan, cured-dehydrated egg yolk add chicken +\$7 or steak +\$16	14
Chicken Panini, pesto, bell pepper & onion compote, fontina cheese	18
Rigatoni, pomodoro, basil add meatballs +\$9	16
*Dupont Prime Aged Burger, Irish cheddar, heirloom tomato, caramelized onions crispy butter lettuce, kaiser bun, frites add smoked bacon +\$3	20
*Steak Frites, 8oz Seven Hill Farms skirt steak, petite salad, pommes frites, garlic herb butter	32
Veal Milanese, grilled lemon, arugula salad	29

Sides

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

Desserts

Ice Cream & Seasonal Sorbets, crispy crêpe cookie	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

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
Barrel Aged Negroni <i>Monkey 47 gin, campari, cocchi di Torino</i>	22

BRUNCH CLASSICS

Bubbles <i>Mimosa, Bellini</i>	9
Bloody Mary <i>Ketel One, house-made bloodymary mix</i>	10

Build Your Own Mimosa

*Featuring Taittinger Brut
Traditional, Strawberry, Mango*

\$80

WINE

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, Kim Crawford (half bottle) <i>Marlborough, New Zealand</i>	13/26
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, Raeburn <i>Russian River, California</i>	14/56

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

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
Dolcetto d'Alba, Paulin, Gianni Gagliardo <i>Piedmont, Italy, D.O.C</i>	17/68
Tempranillo, Finca Allende <i>Rioja, Spain</i>	19/76
Malbec, Piattelli, Reserve <i>Mendoza, Argentina</i>	16/64
Cabernet Sauvignon, Twenty Rows Reserve <i>Napa Valley, California</i>	19/76
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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