

# Doyle

## Starters

<b>Herb Falafel</b> , <i>English pea hummus, cucumber tzatziki, pita, chive oil</i>	12
<b>Half Dozen Oysters</b> , <i>lemon, mignonette</i>	20
* <b>Meatballs</b> , <i>sauce pomodoro, parmesan, basil</i>	13
<b>Pork Belly Steam Buns</b> , <i>pickled red onion, cucumber, scallions, hoisin sauce</i>	14
<b>Maryland Jumbo Lump Crab Cakes</b> , <i>petite salad, Old Bay remoulade</i>	19
* <b>Tuna Tostadas</b> , <i>Aleppo aioli, pickled Fresno chilies, avocado, sesame seeds</i>	18
* <b>Cheese Board</b> , <i>seasonal jam, spiced nuts, toasted ciabatta</i>	16
* <b>Charcuterie Board</b> , <i>grain mustard, pickles, crispy lavash</i>	18

## Entrées

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



## COCKTAILS

<b>Barrel Aged Manhattan</b> <i>Jim Beam BIB, carpano antica formula, angostura</i>	19	<b>Royal 75</b> <i>Amaro Montenegro, cardamom, lemon, prosecco</i>	16
<b>Ocean Bloom</b> <i>Vigilant navy strength gin, domaine de canton green chartreuse, lime, celery</i>	16	<b>In the Name of Love</b> <i>Barr hill vodka, chambord, cocchi rosa pomegranate, sparkling wine, raspberry leaf tincture, honey</i>	20
<b>The Irishman</b> <i>Connemara original, yellow &amp; green chartreuse orange bitters, syrup</i>	19	<b>Barrel Aged Negroni</b> <i>Monkey 47 gin, campari, cocchi di Torino</i>	22
<b>Sundaze</b> <i>Zyr vodka, cocchi americano, amaro nonino lemon juice, pernod absinthe</i>	18	<b>Fire in High Places</b> <i>Santa Teresa 1796 Solera rum, ginger, honey giffard banane du Bresil, lemon, scorpion chilli bitters</i>	20

## WINE

<b>Sparkling</b> Prosecco, Torresella <i>Venice, Italy</i>	12/48	<b>Rosé</b> 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
<b>White</b> Pinot Grigio, Maso Canali <i>Trentino, Italy</i>	14/56	<b>Red</b> 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, Raeburn <i>Russian River, California</i>	14/56	Châteauneuf-du-Pape, Berthet-Rayne <i>Provence-Alpes, Côtes d'Azur, France</i>	24/96

## BEER

<b>Bottle</b> Bold Rock, Rosé Hard Cider <i>Virginia, 6% ABV</i>	8	<b>Draught</b> 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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