

Roasted Beets

Fennel | Goat Cheese | Pistachios | Citrus Vinaigrette

***Lobster Ceviche**

Serrano Chilies | Grapefruit Pearls | Mint | Shallot | Radish

Charcuterie Board

DC Meatcrafter's Salumi | House Mustard | Daily Accoutrements

***Cheese Board**

Selection of Cheeses | Local Honey | Daily Accoutrements

***Ahi Tuna**

Wakame-Kimchi Salad | Avocado-Ginger Puree

Marinated Olives

Oregano | Tarragon | Preserved Lemon

Twice Fried Marble Potatoes

Shallots | Fresh Herbs | Roasted Garlic Aioli

***Duo of Liberty Delight Farms Beef Sliders**

Bourbon Bacon Jam | Blue Cheese

Food and Drink provided by
Executive Chef Ricardo Planas and Team

Shrimp Taquitos

Chipotle-Cabbage Slaw | House Pickled Onions | Lime & Herb Crema

***Day Boat Scallops**

Charred Orange & Juniper Marmalade | Cilantro

Rainbow Carrots

Harissa Yogurt | Cumin | Roasted Cashews

***Liberty Delight Farms Striploin**

Ras-el-Hanout | Butternut Squash | Charmoula Sauce

Saffron Potato Gnocchi

Wild Mushroom | Baby Kale | Truffle Fondue

SWEET

Poached Forelle Pear

Cinnamon & Star Anise Sponge | Pear Sorbet

Chocolate

Cake | Mousse | Hazelnut Sable

Homemade Ice Creams & Sorbet

SPARKLING WINE BY THE GLASS

Chandon Blanc de Noirs | CA
Nicholas Feuillatte Champagne | FRA

WHITE WINES BY THE GLASS

Au Bon Climat | Chardonnay | CA
Shooting Star | Chardonnay | CA
Reserve Rochers | Pouilly-Fuisse | FRA
Pfaffl | Gruner Ventliner | AUT
J Vineyards | Pinot Gris | CA
Barone Fini | Pinot Grigio | ITA
Craggy Range | Sauvignon Blanc | NZ

RED WINES BY THE GLASS

Intrinsic | Cabernet Sauvignon | WA
Butera | Nero d'Avola | ITA
Glen Carlou | Grand Classique Red | SA
Chateau Greysac | Grand Cru Bordeaux | FRA
Pio Cesare | Barbera | ITA
Off Centre | Pinot Noir | OR
Shingleback | Shiraz | AUS
Troublemaker | Red Blend | CA

DRAUGHT

Lagunitas Brewing | Lil' Pils | American Pilsner | CA
Heavy Seas Brewing | Loose Cannon | IPA | MD
Right Proper Brewing | Haxan Porter | DC
Rogue Ales Brewing | Hazelnut Brown Ale | OR

BOTTLES AND CANS

Atlas Brew Works | Dance of Days | Pale Ale | DC
DC Brau | El Jefe Speaks | German Wheat | DC
Right Proper Brewing | Baron Corvo | Saison Farmhouse 500 ml | DC
Rogue Ales Brewing | Mocha Porter | OR
Smuttnose Brewing | Vunderbar! | Pilsner | NH
Eastern Shore Brewing | Situation Critical | Double IPA | MD
Wicked Weed Brewing Company | Lunatic | Blonde Ale | NC
Devil's Backbone Brewing | Schwartz Bier | Black Lager | VA
Kona Brewing Company | Longboard | Amber Lager | HI
3 Stars Brewing Company | Nectar of the Bogs | Cranberry Saison | DC

COCKTAILS 12

GOLDEN GLAMOUR

CHANDON BRUT | NAVAN VANILLA | PASSION FRUIT JUICE

THE LADY FROM GEORGETOWN

MONKEY 47 | LICOR 43 | LEMON | EGG

HOW ARE YOU OLD PAL?

HUDSON RYE WHISKEY | CARPANO DRY | CAMPARI | PECHYUD'S BITTERS

THE LATIN QUARTER

MAESTRO DOEBEL DIAMANTE | LEMONAGAVE WATER | PINK PEPPERCORN
GRAPEFRUIT | GRAPEFRUIT BITTERS

CON CUIDADO

PATRON SILVER | COINTREAU | CRANBERRY | LIME

ABOUT THE SPICY HEMMINGWAY

BOLS GENEVER | THAI CHILE PEPPER | LIME | SIMPLE | HABANERO BITTERS

THE JOCKEY CLUB

FOUR ROSES SMALL BATCH | CARPANO SWEET | LUXARDO

CIAO BELLA

CARPANO SWEET | LIMONCELLO | CAMPARI | SODA

RICKEY ON THE ROW

HANGAR 1 KAFFIR LIME | PLYMOUTH | LIME SIMPLE
KINGS GINGER | LIME | EGG