



## SHAREABLES

**HALF DOZEN OYSTERS ON 1/2 SHELL**  
COCKTAIL, MIGNONETTE, LEMON  
17

**HOT SMOKED SALMON**  
PICKLED MUSTARD SEEDS, CROSTINI  
GOAT CHEESE BOURSIN  
14

**ROASTED OLIVES**  
WALNUT CRUMBLE  
8

**SMOKED GOUDA & MUSHROOM**  
CROQUETTE  
FRESH GARLIC AIOLI  
12

## CHARCUTERIE & CHEESE PLATE WITH ACCOUTREMENTS

**DRY CHORIZO**  
**PATE DE CHAMPAGNE**  
**DRUNKEN GOAT CHEESE**  
**BLUE POINT REYES CHEESE**  
**CHESAPEAKE BAY GOUDA**

3/17 - 5/24

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER OF ANY ALLERGIES

A CUSTOMARY GRATUITY OF 20% WILL BE INCLUDED TO PARTIES OF 5 OR MORE.

## SMALL PLATES

**CHEF'S SEASONAL SOUP**  
CLASSICS & NEW INSPIRATIONS  
8

**CHESAPEAKE FRIED OYSTERS**  
CREAMY GRITS, SMOKED ANDOUILLE GRAVY SCALLIONS  
12

**FRISÉE & BOSCH PEAR**  
GORGONZOLA, BANYULS VINAIGRETTE  
SMOKED PISTACHIOS, SPICED PUFFED QUINOA  
13

**WINTER GREENS CAESAR**  
WHITE ANCHOVY, BOILED EGG, GARLIC CROSTINI,  
GRANA PADANO, HOUSE MADE CAESAR  
13

**CALVADOS GLAZED PORK BELLY**  
CELERIAC & GREEN APPLE SLAW  
14

## MAIN DISHES

**ROASTED LAVENDER & LEMON CHICKEN**  
YUKON GOLD POTATO PUREE,  
SWISS CHARD, THYME PAN JUS  
25

**CAST IRON NEW YORK STRIP STEAK**  
POTATO GRATIN, SAUCE AU POIVRE  
34

**LAMB BOLOGNESE**  
FETTUCCHINE MALFALDE, GRANA PADANO, TOAST  
25

**BRAISED SHORT RIB**  
YUKON GOLD POTATO PUREE, SHOYU,  
LOCAL HONEY  
28

**PAN ROASTED SALMON**  
POMEGRANATE, BRAISED FENNEL, PISTACHIOS,  
TARRAGON BEURRE BLANC  
29

**DUCK BREAST A LA D'ARTAGNAN**  
FALL SQUASH CAPONATA, DRY CHERRIES  
31

## SPIRITS

### GIN

NEW AMSTERDAM	9
HENDRICKS	12

### TEQUILA

LUNAZUL BLANCO	10
LUNAZUL REPOSADO	11
CASAMIGOS BLANCO	13
CASAMIGOS REPOSADO	14

### WHISKEY/BOURBON

BULLEIT	11
JAMESON	12
ANGEL'S ENVY	22

### VODKA

SMIRNOFF	9
TITO'S	12
KETEL ONE	16

### RUM

BACARDI WHITE	10
CAPTAIN MORGAN	10

### SCOTCH

JOHNNIE WALKER BLACK	15
DEWAR'S WHITE	15

## BEER

SANDBAR IPA 10

\*GOLD MEDAL WINNER 2022 MD CRAFT BEER  
COMPETITION\*

OLNEY AMBER ALE 9

LONE OAK LAGER 9

CROSS CUT 2X HAZY IPA 11

STELLA ARTOIS 8

FLAVORED SELTZER 9

MOCO LITE PILSNER 8

\*VOTED BEST LIGHT BEER IN THE COUNTRY\*

## COCKTAILS

### ELDERBERRY POMEGRANATE MARTINI

BUTTERFLY ELDERBERRY VODKA  
POMEGRANATE JUICE, COINTREAU, LEMON  
14

### CLOVER CLUB

GIN, RASPBERRY SYRUP,  
HOUSE GRENADINE, LEMON  
14

### RUBY PARTIDA

REPOSADO TEQUILA, COINTREAU, CREME DE  
CASSIS, RUBY RED GRAPEFRUIT, LEMON  
14

### FALL IN DC

BOURBON, MAPLE/ CIDER REDUCTION, LEMON  
14

## WHITE WINE

DUCKHORN "DECOY" CHARDONNAY 12/46  
SONOMA COUNTY, CA, 2015

J VINEYARD VALLEY & WINERY CHARDONNAY 15/58  
CA, 2013

CAVIT PINOT GRIGIO 13/49  
VENICE, ITALY, 2015

KIM CRAWFORD SAUVIGNON BLANC 14/54  
MARLBOROUGH, NEW ZEALAND, 2017

LA MARCA PROSECCO 13/50  
VENICE, ITALY

## RED WINE

LIVINGSTON CELLARS 10/38  
MODESTO, CA, 2018

DUCKHORN "DECOY" CABERNET 13/50  
SONOMA COUNTY, CA, 2014

ARGYLE STANDARD PINOT NOIR 14/54  
WILLAMETTE VALLEY, OR, 2014

A TO Z PINOT NOIR 15/58  
VARIOUS VINEYARDS, OR, 2019

DUCKHORN "DECOY" MERLOT 14/54  
SONOMA COUNTY, CA, 2013

# HAPPY HOUR

## FOOD

<b>CHESAPEAKE OYSTERS</b> ½ DOZEN MIGNONETTE, COCKTAIL, LEMON	14
<b>SMOKED GOUDA &amp; MUSHROOM CROQUETTE</b> FRESH GARLIC AIOLI	9
<b>CHESAPEAKE FRIED OYSTERS</b> CREAMY GRITS, PEARL BBQ SAUCE, CHILI OIL, SCALLIONS	9
<b>PATE DE CHAMPAGNE</b> PISTACHIO, APPLE MOSTARDA, CORNICHON, CROSTINI	8
<b>ROASTED OLIVES</b> WALNUT CRUMBLE	6
<b>FRISÉE &amp; PEAR SALAD</b> BLEU CHEESE, BANYULS VINAIGRETTE PISTACHIO, SPICED QUINOA	9
<b>SMOKED SALMON CROSTINIS</b> GOAT CHEESE BOURSIN, CAPERS, PICKLED ONION PICKLED MUSTARD SEEDS	10

## DRINKS

<b>RED WINE</b>	7	<b>VODKA</b>	7
<b>WHITE WINE</b>	7	<b>GIN</b>	8
		<b>RUM</b>	7
		<b>TEQUILA</b>	8
<b>HOUSE COCKTAILS</b>	12	<b>WHISKEY</b>	9

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