

TRUMMER TIKI TIME

MAI OLD WAYS \$16

*house spiced rum, dry curacao,
pistachio orgeat, lime*

BAD SNEAKERS \$16

*rum blend #4, house Coco Lopez, pineapple
(shaken or blended)*

MELANI SMASH \$18

*Michter's bourbon, basil, lemon
watermelon, Tajin*

UMBRELLA DRINK \$16

cachaca, Aperol, vermouth, pineapple, hibiscus

ULUPOKA'S MISCHIEF \$16

*rum blend #17, passion fruit, house grenadine
allspice dram*

TITANIC

Our signature cocktail

\$15

SAGE

*gin, elderflower, sage,
lime*

\$14



MAIN STREET

bourbon, honey, cinnamon, lime

\$15

PAIN AND PLEASURE

*tequila, dry curacao, hibiscus,
jalapeno, lime*

\$16

ALCOHOL FREE

THE BERRY MANILOW \$10

mixed berry, lime, ginger beer

PINEAPPLE MOJO \$10

*pineapple, mint, lime, clove, club
soda*

HOT TO TROT \$10

DHOS bitterweet, yuzu, jalapeno

NOZECO | MIMOSA

\$42

750mL bottle

HANS BAER | RIESING | GERMANY

\$42

750mL bottle

BEER & CIDER

ANXO | CIDRE BLANC | DRY CIDER

6.9% ABV, Washington, D.C. \$9

DENIZENS | BORN BOHEMIAN | CZECH PILSNER

4.9% ABV, Riverdale, MD \$7

WEIHENSTEPHANER | HEFEWEISSBIER

5.4% ABV, Freising, GERMANY \$7

DE RANKE | XX BITTER | BELGIAN PALE ALE

6% ABV, Dottignies, BELGIUM \$12

OCELOT | HOME | IPA

6.7% ABV, Dulles, VA \$10

**CROOKED RUN | STICKY RICE | SOUR W/ MANGO,
RICE MILK, TOASTED COCONUT**

5% ABV, Leesburg, VA \$10

WESTMALLE | TRAPPIST TRIPEL

9.5% ABV, Malle, BELGIUM \$12

DE RANKE | NOIR DOTTIGNIES | DARK STRONG ALE

9% ABV, Dottignies, BELGIUM \$12

EVOLUTION | LUCKY #7 | PORTER

5.8% ABV, Salisbury, MD \$7

BRASSERIE FANTOME | PISSENLIT | SAISON W/ DANDELIONS

8% ABV, Soy, BELGIUM (750mL) \$27

WINES BY THE GLASS

SPARKLING

BLANC DE BLANCS *Szigeti, Burgenland, AT \$16*

SECCO *Hillinger, Burgenland, AT \$15*

CHAMPAGNE *Laurent Perrier, Cuvée Brut (375mL) \$49*

WHITE

PINOT GRIGIO

Michael-Eppan, Alto Adige, IT \$15

CHARDONNAY

The Vice, Napa Valley, CA \$18

GRUNER VELTLINER

Steininger, Ried Loislum, Kamptal, AT \$16

SAUVIGNON BLANC

Paris-Simoneau, Val de Loire, FR \$15

AUSTRIAN WINE FLIGHT \$22

STEININGER *Grüner Veltliner, Kamptal*

TEMENT *Rose of Zweigelt, Niederosterreich*

HILLINGER *“Hillside,” Burgenland*

ROSÉ

ZWEIFELT

Tement, Niederosterreich, AT \$19

RED

PINOT NOIR

Maison de la Villette, Loire Valley, FR \$15

TEMPRANILLO/GARNACHA

Ontanon, Crianza, Rioja, SP \$16

BLAUFRANKISH

Steindorfer, Burgenland, AT \$17

CABERNET SAUVIGNON

Black Stallion, Napa Valley, CA \$18

FEATURED NATURAL WINE

6017 Strohmeier, “Weiss No. 11,”

Pinot Blanc/Chardonnay, Styria, Austria, 2020

The palate is vibrant and layered, with citrus, grapefruit, and orchard fruit carried by bright, driving acidity. A subtle saline and stony edge runs underneath, giving it tension and a slightly savoury feel. The finish is long, fresh and precise.

REG. \$138 NOW. \$88

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This item may be served raw or undercooked



AN AMERICAN BISTRO

APPETIZERS

STRAWBERRY GAZPACHO \$12

pickled red onion, strawberries, goat cheese, basil oil

BURGUNDY ESCARGOT \$15

chipotle Buffalo Trace butter, toast points, chives

CAJUN CORN RIBS \$14

cilantro, lime, parmesan cream dipping sauce

BAKED BRIE \$17

cherry jam, candied pecans

SALMON BELLY \$16

bourbon cured and baked, apple vin., radish, arugula, mustard seed gastrique

BABY KALE SALAD \$14

plumcot, goat cheese, pepita, pumpkin seed oil

SHRIMP AND GRITS \$18

whiskey cream, spinach, caramelized onion, aleppo chili crisp

BUFFALO CHICKEN DIP \$16

Old Bay prawn chips, panko, chives

BBQ BONE MARROW \$19

apricot jam, mint gremolata, ciabatta

LOADED PIEROGIES \$18

cheddar, bacon crumble, dill crema, crispy shallots

BREAD SERVICE

FOCACCIA w/strawberry basil balsamic & olive oil \$10

GF SKILLET CORNBREAD w/watermelon jam \$10

MAINS

ADD SUMMER TRUFFLES TO ANY DISH \$12

SPIT ROASTED

BUTCHER SALAD \$25

creme fraiche vin., tomato, cucumber, bacon, spit roasted meat

JOYCE FARM CHICKEN

roasted root vegetables, patty pan squash, lemon herb tahini

half \$32 whole \$60

WHOLE ROASTED FISH \$42

carrot, ginger, red pepper, peanut & coconut curry, peanut, smoked cashews

DAILY OFFERINGS

FROM **OUR ROTISSERIE** (limited availability)
served WITH duck fat potatoes

TUESDAY:

ROHAN DUCK BREAST* *WITH* aleppo chili crisp

WEDNESDAY:

RACK OF LAMB* *WITH* basil & pine nut-arugula pesto

THURSDAY:

TOMAHAWK RIBEYE* *WITH* salsa verde

FRIDAY AND SATURDAY:

PRIME RIB* *WITH* horseradish cream



Gluten free options available; Please ask your server for more details.

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SEA

PAN SEARED GOLDEN TILE* \$34

cauliflower puree, braised cauliflower, pickled cauliflower

PAN SEARED U12 SCALLOPS* \$38

summer succatash, okra, heirloom tomato, lima bean, pickled garlic, achiote jus

SUMMER SEAFOOD STEW* \$34

PEI mussels, shrimp, mkt fish, tomato, corn, toasted ciabatta

SOFT SHELL CHILI CRAB* \$42

bahn mi pickle, chive, carolina gold rice

PASTA/RICE

SPRING CHICKEN CAVATELLI \$29

asparagus, English peas, radish, cured egg yolk

TOMATO WATER RISOTTO \$28

tomato confit, garlic chip, tomato salad

LAND

WIENERSCHNITZEL FROM PORK \$22

dill potato salad, lingonberry jam

ROASTED ZUCCHIOLO \$22

sheep milk feta, zatar spiced pistachio, preserved lemon, Goldberry Hill honey vin.

TO ACCOMPANY

WATERMELON SALAD \$12

charred cucumber, feta, cashew, mint

CRISPY BRUSSELS SPROUTS \$12

smoked blue cheese, fried shallots, honey mustard vinaigrette

BUTTERMILK SPÄTZLE \$12

cheese, caramelized onion



