

Our Famous COCKTAILS

PUNCH.SMASH. \$18
Buffalo Trace, apple, mint, lemon

THE NORTH FASHIONED \$13
black pepper Crown Royal, maple, orange bitters

HONEY DEUCE \$13
vodka, lemonade, honeydew

LIQUORICE LIQUOR \$14
Arak, black lime, red wine redux, club

TERRA’ TINI \$16
Gray Whale gin, really good vermouth, tarragon, cocktail onion

BIG POPPER \$18
Cognac, curacao, vanilla
lemon, cream cheese foam

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
KIT BREWING | BLONDE BEER \$6
Portland, Maine

PINEAPPLE MOJO \$10
pineapple, mint, lime, clove, club
soda
NOZECO | MIMOSA \$42
750mL bottle

HOT TO TROT \$10
DHOS bitterweet, yuzu, jalapeno
HANS BAER | RIESLING | GERMANY \$42
750mL bottle

BEER & CIDER

ANXO | CIDRE BLANC | DRY CIDER
6.9% ABV, Washington, D.C. \$9
DENIZENS | BORN BOHEMIAN | GERMAN PILSNER
4.9% ABV, Riverdale, MD \$7
TUCHER | DUNKELWEIZEN
5.2% ABV, Nuremberg, GERMANY - 500mL \$10
DE RANKE | XX BITTER | BELGIAN PALE ALE
6% ABV, Dottignes, BELGIUM \$12

OCELOT | WILDERNESS OF FALSE FLOWERS |
NE IPA
6.8% ABV, Dulles, VA \$10
ASLIN | VOLCANO SAUCE | SOUR W/ BLUEBERRY,
BLACKBERRY, VANILLA, & MILK SUGAR
6% ABV, Sterling, VA \$7
SOLACE | AIR GOURD’N | PUMPKIN PORTER
6.3% ABV, Dulles, VA \$9
BRASSERIE DE BLAUGIES & HILL FARMSTEAD
LA VERMONTAISE | BELGIAN SAISON
6% ABV, Blaugies BELGIUM - 750mL \$27

WINES BY THE GLASS

SPARKLING
BLANC DE BLANCS Sziget, Burgenland, AT \$16
SECCO Hillinger, Burgenland, AT \$15
CHAMPAGNE Laurent Perrier, Cuvée Brut (375mL) \$49
WHITE
PINOT GRIGIO
Michael-Eppan, Alto Adige, IT \$15
VIOGNIER
Chateau O’Brien, Markham, VA \$13
CHARDONNAY
The Vice, Napa Valley, CA \$18
GRUNER VELTLINER
Steininger, Ried Loium, Kamptal, AT \$16
SAUVIGNON BLANC
Paris-Simoneau, Val de Loire, FR \$15

AUSTRIAN WINE FLIGHT \$22
STEININGER Grüner Veltliner, Kamptal
MITTELBACH Rose of Zweigelt, Kremstal
STEINDORFER Blaufrankish, Burgenland

ROSÉ
ZWEIGELT
Mittlebach, Kremstal, AT \$14
RED
PINOT NOIR
Maison de la Villette, Loire Valley, FR \$15
SUPER TUSCAN
Cantina Vini Tipici dell’Aretino, Tuscany, IT \$15
TEMPRANILLO/GARNACHA
Ontanon, Crianza, Rioja, SP \$16
BLAUFRANKISH
Steindorfer, Burgenland, AT \$17
CABERNET SAUVIGNON
Two Mountain, Yakima Valley, WA \$16

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

BUTTERNUT SQUASH SOUP \$12

chipotle crema, lemon oil, chives

BURGUNDY ESCARGOT \$15

chipotle Buffalo Trace butter, toast points, chives

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

SAUSAGE AND SAUERKRAUT PIEROGIES \$18

mustard crumble, fire roasted peppers, dill crema

BREAD SERVICE

PUMPERNICKEL *w/coffee butter* \$10

GF SKILLET CORNBREAD *w/plum 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:

WHOLE 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 MAHI MAHI* \$34

*honeynut squash mousse, pomegranate chimichurri,
Earl Grey pumpkin seeds*

PAN SEARED U12 SCALLOPS* \$38

spinach hummus, rhubarb confit, rutabaga

SEAFOOD STEW* \$34

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

SMOKE IN CHIMNEYS SEARED RAINBOW TROUT \$46

lollipop kale sprouts, pine nuts, capers, lemon

PASTA/RICE

HOUSEMADE CAVATELLI \$29

caramelized onions, braised pork, broccolini, red chili

TOMATO WATER RISOTTO \$28

tomato confit, garlic chip, tomato salad

EXECUTIVE CHEF ✨ Zack Ridenhour

LAND

8OZ SNAKE RIVER FARMS WAGYU FLAT IRON STEAK* \$54

mixed bean almondine, purple haze goat cheese, rosemary garlic butter

WIENERSCHNITZEL FROM PORK \$22

dill potato salad, lingonberry jam

TO ACCOMPANY

CRISPY BRUSSELS SPROUTS \$12

*smoked blue cheese, fried shallots,
honey mustard vinaigrette*

BUTTERMILK SPÄTZLE \$12

cheese, caramelized onion

20% Gratuity will be added to parties of 8 or more



