

The Classy Lady

Bluecoat Gin, Campari, Cherry-Infused
Dolin Blanc Vermouth
(Stirred / Coupe)

Molly Ringwald Does Cabo

Milagro Silver Tequila, Watermelon-Infused
Cocchi Rosa, Aperol, Star Anise
(Shaken / Rocks Glass)

Heatwave In Derry, Maine

Jefferson Bourbon, Blueberries, Citrus,
Habanero Maple Syrup
(Shaken / Collins Glass)

Georgia Gibson

Caramelized Vidalia Onion-Infused
Hendricks Gin, Dolin Dry Vermouth
(Stirred / Martini Glass)

Island Time

Neisson Blanc Rhum, Pineapple, Cucumber,
Mint, Lime, Salted Brown Sugar Syrup
(Shaken / Coupe Glass)

Manassas Round Table

Woodford Reserve Bourbon,
Cotton & Reed Pimento Dram,
Dolin Dry Vermouth, Giffard Pineapple Liqueur
(Stirred / Martini Glass)

Sin-Gria

Singani 63, Peach, Basil, Cinnamon
White Wine, Citrus
(Shaken / Red Wine Glass)

Secret Garden

Gray Wolf Lone Vodka, Green Tea, Honey,
Lindera Farms Wildflower Vinegar, Prosecco
(Stirred / Flute)

Char-truth, Justice, & The American Way

Green Chartreuse, Mint Syrup, Lime,
Rosé Wine, Strawberry Grenadine
(Collins Glass)

Select Progression: 19
Take Me Out to the Ball Game

Revenge of the Green Monster

Jameson Irish Whiskey, Rare Wine Co. Boston
Madeira, Black Tea-Infused Cardamaro, Herbs
(Stirred / Glass mug)

The NY Metropolitan

Bols Genever, Passagem 10 Year Tawny Port,
Bodegas Hidalgo Manzanilla Sherry,
Giffard Pineapple Liqueur, Peanuts & Popcorn
(Stirred / Martini Glass)

Another Curly “W”

Civic Vodka, Cotton & Reed Allspice Dram,
Citrus, Spiced Simple Syrup, Egg Whites,
Peychauds Bitters, Fever-Tree Tonic
(Shaken / Small Beer Glass)

Mocktail 14

Holy Grail

Seasonal Berries, Lavender Infused Honey, Sage
(Shaken / Martini)

WINES BY THE GLASS

SPARKLING AND CHAMPAGNE

Adami, Prosecco, “Col Credas,” Valdobbiadene Superiore, Italy 2016	15
Voirin-Jumel, Blanc de Blancs, Cramant, Grand Cru, Champagne, France MV	22
J. Lasalle, “Cuvee Preference,” Chingy-les-Roses 1er Cru, Champagne, France NV	25
Krug, Brut, “Grande Cuvée,” Reims, Champagne, France MV	75
Michel Forget, Rosé, Ludes 1er Cru, Champagne, France MV	28

WHITE

Hermann, Riesling, “Ürziger Würzgarten,” Kabinett, Mosel, Germany 2015	15
Mar de Viñas, Albariño, Rias Baixas, Spain 2016	13
Abbazia di Novacella, Pinot Grigio, Alto Adige, Italy 2016	16
Mathias & Emile Roblin, Sauvignon Blanc, “Origine,” Sancerre, France 2015	17
Paradise Springs, Chardonnay, Virginia 2015	16
Jean Chartron, Chardonnay, “Champs Perrier,” Santenay, Burgundy, France 2015	20
Ramey, Chardonnay, Russian River Valley, California, 2014	22

ROSE

Mittlebach, Rosé of Zweigelt, Niederösterreich, Austria 2016	13
Château de Berne, “Impatience” Côtes de Provence, France 2016	17
Marchesi Antinori Guado Al Tasso “Scalabrone” Bolgheri, Italy 2016	16

RED

Brooks, Pinot Noir, “Plume,” Willamette Valley Oregon 2015 (Blended for The Jefferson)	19
Viña Otano, Gran Reserva, Rioja, Spain 2010	16
Mullineux, Syrah, Swartland, South Africa 2014	19
Leah Jorgensen Cellars, Cabernet Franc Southern Oregon 2015	18
Priest Ranch, Cabernet Sauvignon, Napa Valley, California 2013	20
Familia Mayol, Malbec Blend, “Cuatro Primos,” Uco Valley, Mendoza, Argentina 2012	17
Faiveley, Bourgogne Rouge Burgundy, France 2013	17
Mazzei, Cabernet Sauvignon, “Philip” Tuscany, Italy 2012	25
Blackbird Vineyards, Merlot Blend, “Arise” Napa Valley, California 2013	33

BEERS

DC Brau “The Citizen,” Ale, Washington D.C.	9
Atlas “District Common” Lager,	
Port City “Optimal Wit,” Ale, Alexandria, VA	
3 Stars “Peppercorn Saison”, Washington D.C.	
Bell’s Two Hearted, IPA, Kalamazoo, MI	
Flying Dog, Chesapeake Stout, Frederick, MD	
Stella Artois, Lager, Belgium	
Buckler, Non-Alcoholic, Netherlands	

Our Food Menu is Served from
Noon to Midnight

APPETIZERS

Chesapeake Orchard Point Oysters	18
Soy Bean & Truffle Pearls	
Chilled Shrimp Cocktail	18
Cocktail Sauce, Lemon	
Cheese Plate	22
Seasonal Fruit Chutney, Farm House Chips	
Artisanal Charcuterie	24
Cornichons, Grain Mustard	
Mediterranean Platter	17
Hummus, Baba Ghanoush, Feta Cheese Olives, Pita Bread	
Salmon Tartare	19
Pink Grapefruit, Avocado, Crème Fraîche	
Crudités	17
Green Goddess Dressing, Snow Peas, Zucchini Cucumber, Celery, Green Beans	
Maryland Crab Cakes	18
Saltine Crackers, Old Bay, Tartare Sauce Cole Slaw	
Bison Sliders	17
Blueberry BBQ Sauce, Caramelized Onions Lettuce, Tomato	
Truffled Macaroni & Cheese Gratin	15
Tubetti Pasta, Mornay Sauce, Truffle, Salsa Aged Cheddar Cheese	
House-Made Roasted Bratwurst	19
German Mustard, Pickled Gherkins, Cole Slaw	

SOUPS AND SALADS

Soup du Jour	10
Chef's Daily Preparation	
Roasted Tomato Soup	12
Mini Grilled Cheese Sandwiches with Bacon	
Amish Farmed Heirloom Tomato Salad	17
Burrata, Grape Must, Extra Virgin Olive Oil	
Grilled Chicken Cobb Salad	26
Chopped Baby Lettuce, Tomato, Egg, Avocado Bacon, Blue Cheese, Red Wine Vinaigrette	
Lobster Baby Arugula Salad	30
Cherry Tomato, Avocado, Green Olives Hearts of Palm, Lemon Vinaigrette	
Mixed Baby Beet Salad	17
Mache, Gooseberries, Lovage Herb Dried Cherry Vinaigrette	

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

**20% Gratuity will be added to all parties of 6 or more

SANDWICHES

All Sandwiches are Served
with a Side of Salad or French Fries

- Croque Monsieur** 18
Virginia Ham, Gruyère Cheese, Mornay Sauce
Sourdough Bread
(Add an Egg Sunny-Side Up for Croque Madame \$2)
- Grilled Chicken Breast Sandwich** 19
Avocado Mousse, Bacon, Mozzarella Cheese
Brioche Bun
- Grilled Vegetable Tomato Wrap** 17
Roasted Peppers, Red Onions, Zucchini, Garlic
Tahini Hummus
- Martin's Farm Sirloin Burger** 24
Add Your Choice of Cheese, Bacon, Avocado
Sauteed Mushrooms
- Tuna Salad BLT** 18
Bacon, Dijonnaise, Sourdough Bread

ENTRÉES

- Beef Ravioli Rossini** 26
Foie Gras Butter, Black Truffle, Madeira Sauce
- Spaghetti alla Chitarra** 19
Cherry Tomatoes, Basil, Olive Oil
- Martin's Farm 12 oz. Prime NY Strip** 45
Entrecôte à la Bordelaise, Bone Marrow Butter Po-
tato Croquette
- Marcho Farms Veal Schnitzel Viennese** 35
Lingonberry Jam, Lemon, Capers, French Fries
- Grilled Salmon Filet** 28
Seasonal Vegetable Medley, Salsa Verde
Idaho Mashed Potatoes
- Branzino Filet & Escabeche** 29
Vadouvan French Curry, Carrot, XO-Sauce

DESSERTS 14

- Morello Cherry Acai Melba**
Morello Cherry Compote, Acai Coulis,
Lemon Yuzu Ice Cream
- Everything Chocolate**
Warm Molten Chocolate Cake, Pot de Crème,
Cocoa Nib Ice Cream
- Yellow Peach & Red Currant Brown Betty**
Old Fashioned Oats Pecan Crisp,
Bourbon Vanilla Ice Cream
- Original Cheesecake**
Fresh Berries, Micro Mint, Raspberry Poppy
Marshmallow, Coconut Sorbet
- Banoffee**
Speculoos Cookie Powder, Caramelized Banana,
Whipped Cream
- Greek Yogurt Blanc Mange**
Granola, Cranberries, Strawberries
- Caramel Coffee Liégeois**
Sumatra Coffee Ice Cream, Caramel Chocolate
Pearls, Whipped Cream
- Assortment of Mini Cupcakes** 12
Chef's Selection
- House Made Ice Cream & Sorbets** 11
Chef's Selection