

Specialty Sodas

House-Made Ginger Beer (DC)	5
Sprite (GA)	5
Mexican Coca-Cola (Mexico)	5
Diet Coke (GA)	5
Boylan Ginger Ale (NY)	5
Boylard Root Beer (WI)	5

Beer & Cider

Draft Beer

Pale Lager Champion <i>Shower Beer</i>	4.5%	VA	8
Sour Gose Union Craft <i>Old Pro</i>	4.2%	MD	8
IPA RAR Brewing <i>Nanticoke Nectar</i>	7.4%	MD	9
Wit Bier Port City <i>Optimal Wit</i>	5.0%	VA	8

Bottles & Cans

Dry-Hopped Sour Ale Burley Oak <i>Sorry Chicky</i>	4.4%	MD	8
Double IPA Union Craft <i>Double Duckpin</i>	8.5%	MD	9
Pale Ale Union Craft <i>Duckpin</i>	5.5%	MD	7
Grapefruit Radler Stiegl <i>16 Tall Boy</i>	3.2%	AUT	10
Belgian-Style Ale Sly Fox <i>Grisette</i>	5.6%	PA	8
IPA Manor Hill Brewery	6.8%	MD	8
Porter Port City Brewing	7.5%	VA	8
Lager Narragansett <i>16oz Tall Boy</i>	5.0%	RI	6
IPA Six Point <i>Puff</i>	9.8%	NY	10

Cider

Les Vergers de la Chapelle Cidré Contentin Brut Normandy, France	8
La Maison Ferré Le Préféré de Marie Demi-Sec Normandy, France	8

STARTERS

Cheese Board daily selection of 3	12
Charcuterie Board daily selection of 3	15
Chef's Cheese & Charcuterie Board	25
Ahi Tuna Tartare hass avocado, wasabi soy emulsion, nori tempura	16

SALADS

End of Summer Salad fenel, nectarines, mint & butter lettuce, cabra la mancha, lemon mustard vinaigrette	14
San Daniele Salad prosciutto, Italian muscat grapes, toasted walnut, arugula, citrus & date vinaigrette	16
Pepper Crusted Tuna Nicoise Salad anchovy, olive, fingerling potato, hardboiled egg	18
Add to any salad:	
<i>Chicken +10</i>	
<i>Salmon +13</i>	
<i>Skirt Steak +18</i>	

SANDWICHES

Tacos al Pastor al pastor porchetta, salse verde, queso fresco crema, carrot slaw	15
Shrimp Burger harissa aioli, daikon radish slaw, cucumber, jalapeño with fries	16
Brie Burger brie, red wine onion jam, bibb lettuce, bacon, chipotle aioli with fries	18
Ahi Tuna Burger sriracha lime cabbage slaw with house salad	16
*house salad maybe substituted on any burger	

ENTRÉES

Trofie al Pesto Genovese genovese basil & Italian pine nut pesto	20
Gnocchi al Sugo d'Anatra pan-seared potato gnocchi, rohan duck ragu, parmigiano reggiano, crsipy sage	24
Salmon Barigoule confit artichokes, cannellini beans, white wine, thyme	27
Grilled Chicken fragrant rice, yogurt-cilantro puree, cabbage salad	20
Grilled Hanger Steak Italian salsa verde, sautéed rapini	36

SIDES

Crispy Cauliflower lemon, tahini, harissa, mint	10
Sautéed Rapini chili flakes, roasted garlic, lemon peel	10
Side Salad mixed greens, meyer lemon dressing	8
French Fries	8

DESSERT

Triple Chocolate Mousse raspberry macaroon, ganache, fresh berries	10
Passionfruit Tart blueberries, white chocolate, marshmallow, candied lemon zest	10
Sticky Toffee Pudding Cake almond streusel, vanilla ice cream	10
Wild Berry Meringue white chocolate, lychee coconut sorbet	10
Sorbets & Ice Creams single or trio	4 or 8
<i>seasonal selection, please ask your server</i>	

