

POWERED BY



STRATHMORE

SMALL JARS

CARROT HUMMUS, SPICED LAMB & FETA	6
ROASTED OLIVES	6
CARAMELIZED ONION-SPINACH DIP	5
PIMENTO CHEESE SPREAD	5

SHARE

MUSHROOM RISOTTO FRITTERS <i>with herb aioli</i>	8
CHARCUTERIE BOARD <i>with pickled vegetables, double mustard</i>	21
HAND CUT FRIES <i>with ketchup, herb aioli, honey mustard</i>	6
AMP TOTS <i>with ketchup, mumbo sauce, frankenbutter</i>	7

FLATBREADS

GOAT CHEESE <i>with onion, tomato, thyme, arugula</i>	10
CRÈME FRAICHE <i>with carmelized onion, bacon lardons</i>	10

SANDWICHES

FOCACCIA GRILLED CHEESE <i>with taleggio, apple butter</i>	9
AMP BURGER <i>with american cheese, island dressing, lettuce, tomato, onion</i>	10
ROCKFISH SLIDERS <i>with lemon garlic aioli, tomato, fennel priced per slider</i>	6

MASON JARS

FARRO, BUTTERNUT, APPLE & KALE SALAD <i>with orange vinaigrette</i>	8
BABY BEET & ARUGULA SALAD <i>with goat cheese, haricot vert, fennel-citrus vinaigrette</i>	8
BEEF SHORT RIBS <i>with whipped potatoes, baby carrots, mushrooms, brussels sprouts</i>	14

CASSEROLES

MACARONI & THREE CHEESE <i>with bread crumb topping</i>	10
CHICKEN POT PIE <i>with spinach, peas, mushrooms, carrots</i>	12

SWEETS

WARM DOUGHNUT HOLES <i>cinnamon sugar glaze</i>	6
PIE IN A JAR <i>Mississippi Mud</i>	5

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COCKTAILS

ALTAMONT <i>lunazol blanco, ancho reyes, kahlua, lemon</i>	12
NEWPORT <i>sobieski vodka, aperol, st. germain, lime</i>	12
MONTEREY <i>beefeater, fernet, lime, ginger ale</i>	12
ISLE OF WIGHT <i>myer's rum, cynar, canton, grapefruit, club soda</i>	12
RED ROCKS <i>old forester 100, dolin rouge, campari, hum liqueur</i>	12
AMP PUNCH NO.1 <i>pimms's, sobieski vodka, lemon, cassis, cranberry, ginger beer</i>	12
AMP PUNCH NO.2 <i>bourbon, honey syrup, grapefruit juice, angostura, mint, club soda</i>	12

WINE GLASSES

JUVE Y CAMPS <i>sparkling cava</i>	10	CHATEAU DE PORLIEUX <i>rosé</i>	11
ANTINORI <i>orvieto</i>	10	CHAPOUTIER <i>côtes du Rhône</i>	10
PACO Y LOCA <i>albariño</i>	11	LAS ROCAS <i>grenache</i>	11
CASA LAPOSTELLE <i>sauvignon blanc</i>	10	LOS VASCOS <i>cabernet sauvignon</i>	10
KING <i>pinot gris</i>	12	TRAPICHE <i>malbec</i>	9
MACON LUGNY <i>chardonnay</i>	12	MATUA <i>pinot noir</i>	10
EYEO <i>verdejo</i>	9	LA CROIS MARGAUTOT <i>bordeaux</i>	10
NICOLAS <i>vouvray</i>	11	DE MAJO <i>sangiovese</i>	10
		TERRE NOBLE <i>carménère</i>	12

DRAFT BEER

DEVILS BACKBONE VIENNA LAGER <i>Vienna Lager Virginia 16 oz.</i>	3 / 7
DC BRAU THE PUBLIC <i>American Pale Ale Washington, DC 16 oz.</i>	3 / 7
BALLAST POINT SCULPIN IPA <i>American IPA California 14 oz.</i>	3 / 8
OSKAR BLUES DEVIANT DALE'S IPA <i>Imperial IPA Colorado 12 oz.</i>	4 / 9
KLOSTERBRAUEREI ANDECHS ANDECHSER DUNKEL <i>Doppelbock Germany 12 oz.</i>	4 / 9
FLYING DOG BREWERY GONZO <i>Bourbon Barrel-Aged Imperial Porter Maryland 12 oz.</i>	3 / 8
BALLAST POINT VICTORY AT SEA <i>Imperial Coffee Porter California 12 oz.</i>	4 / 9
STILLWATER ARTISANAL CELLAR DOOR <i>Witbier with White Sage Maryland 13 oz.</i>	3 / 7
THE BREWER'S ART BEAZLY <i>Belgian Strong Golden Ale Maryland 13 oz.</i>	3 / 7
FIRESTONE WALKER OPAL <i>Dry-Hopped Saison California 13 oz.</i>	4 / 9
ST. BERNARDUS ABT 12 <i>Quadrupel Belgium 10 oz.</i>	5 / 10
VERHAEGHE DUCHESSE DE BOURGOGNE <i>Barrel-Aged Sour Red Ale Belgium 10 oz.</i>	6 / 12