

{SOUPES}

Split Pea 11

smoked ham hock

Virginia Apple and Parsnip Bisque 12

duck confit, cinnamon crème fraîche

{PETITS PLATS}

Escargots garlic-lemon butter 12

Macaroni and cheese 11

{FRUITS DE MER}

Chilled Oysters 17

Champagne mignonette

Chilled Clams 12

cocktail sauce

Jumbo Shrimp Cocktail 18

cocktail sauce, marie rose

{PLATEAUX DE FRUITS DE MER}

HOUSE 55

Dozen Oysters, Dozen Clams,
Seafood Salad, 6 Shrimp

SENATE 90

2 Dozen Oysters, 2 Dozen Clams,
Seafood Salad, Dozen Shrimp,
Jonah Crab Claws

CONGRESS 160

3 Dozen Oysters, 3 Dozen Clams,
Seafood Salad, 2 Dozen Mussels,
Jonah Crab Claws, Whole Lobster

{FONDUE}

Classic Cheese 17

Melted Comte Cheese served with Cubed Bread

Add Apples 2 Add Sausage 4

Chocolate Fondue 11

Melted Dark Chocolate served with fruit

S'Mores Fondue 14

Melted Milk Chocolate with Gram Crackers and Marshmallows

{COCKTAILS} \$11

COLD

Sazer-Sanquin High West Rye, Vieux Carré Absinthe, blood orange, Bitters

Flip You For Real Maker's Mark, apple cider, caramel, whole egg

51st State (Coquito) Bacardi, coconut milk, egg, milk, clove, cinnamon

HOT

Mulled Wine

Mothers Warmth mulled rum cider with brandied cranberry

This Little Piggy bacon bourbon hot chocolate with "fire marshmallow"

Some Like it Hot scotch toddy with lemon and allspice

Classic Toddy Germain-Robin brandy, lemon, honey, cloves

{DARK SPIRITS}

Ron Zacapa rum

Makers Mark bourbon

Red Breast Irish whiskey

Dupont Calvados

Gilles Brisson VSOP Cognac

Germain Robin Alembic brandy

Bailey's Irish Crème

Grand Marnier liqueur