

Beuchert's

SALOON

No. 2

BOARDS

CHARCUTERIE served with pickled vegetables 18

GRILLED COUNTRY PATE
baby greens, pommery jus, sun gold jam 12

FROMAGES a selection of local cheeses 18

ALL OF THE ABOVE 33

SNACKS

ROASTED BONE MARROW
pickled pistachios, parsley salad, roast radish 12

OXTAIL TAGLIATELLE
thyme, chanterelles, hazelnuts, grated everona cheese 12 / 23

ANSON MILLS GOLDEN RICE
roasted lobster, radishes, baby carrots, sauce homard 16

MIXED BABY GREENS
blue cheese, crisp potato, soy sherry vinaigrette 9

BUTTER HEAD LETTUCE
goat cream, roasted turnips, ham, sherry vinaigrette 10

BEET SALAD
pumpkin puree, spiced pecans, arugula, bourbon vinaigrette 9

MARKERT'S MARKET

6 each | 15 for 3



HUBBARD SQUASH
nutmeg, crispy sage / East Oaks, MD

CHERRY BELL RADISHES
sea salt, butter roasted pecans, fennel pollen / East Oaks, MD

CHARRED CARROTS
lemon sabayon, pickled mustard seed / East Oaks, MD

BRUSSELS SPROUTS
marjoram, almond gremolata, vermouth / East Oaks, MD

SAUTEED SWISS CHARD
saffron cream, tarragon, capers / East Oaks, MD

BRAISED KALE
garlic confit, parmesan, lemon / East Oaks, MD

WHOLE MEALS

ROASTED EAST OAKS CHICKEN bacon butter roasted brussels sprouts, mom's gravy 24

BRAISED LAMB rosemary gnocchi, pommery mustard, spinach, orange zest 27

ROASTED STRIP STEAK mashed rutabaga, parsley sauce 28

MARKERT FISH featured with a daily farm fresh vegetable preparation (mp)

STRIPED BASS garlic potatoes, squid, mushrooms, rosemary, lemon cream 26

CUMBERLAND AND MASH charred onions, house mustard, whipped potatoes, pickles 10

THE B BURGER Rosada farms ground beef with or without 10 / 12



COMPANY

6 each

GPOD FRENCH FRIES sauce ravigote

ROASTED MUSHROOM crème fresh, shallots

ROASTED SWEET POTATOES apples, rosemary

WHITE CORN GRITS local goat cheddar

TREATS

7 each

CANDY BAR
coffee, crunch, chocolate

BANANAS FOSTER TWINKIE
rum frosting

POPSICLES seasonal flavors

SLICE-O-PIE daily selections

ICE CREAM AND SORBERT
with toppings

Beuchert's Saloon No.2 is our return to bygone days in The District.

We pay homage to John Ignatius Beuchert's 1880 original, to our roots and to the land that sustains us all.

The food before you is produced from the best locally grown ingredients, some from small farms and co-ops in the area, but most from East Oaks Organics, our family farm in Poolesville, MD.

Please enjoy what we have built, grown and created for you.