

-Cold-

Chicken Liver Mousse - 7

Grilled Baguette, Pickles, Caramelized Shallot Jam

House Caesar Salad* - 6

Romaine, Croutons, Parmigianino Reggiano [V*]

Lettuce Wraps - 6

Black Bean-Corn Salsa, Jalapeno Sour Cream [V][GF]

Purple Cabbage Salad - 7

Sweet Chili Vinaigrette, Toasted Peanuts, Scallions [V]

Charcuterie - 13

Guanciale, Soppressata, Tonnato, Pickles, Ramp Mostardo



-Hot-

Fried Boquerones - 8

Salsa Verde, Garlic Aioli*

Blueshell Mussels - 9

Bacon, DC Brau's "The Public", Grilled Baguette

Flatbreads - 10

-Roasted Tomatoes, Parmesan, Crispy Soppressata

-House Made Hummus, Baby Arugula, Anchovies, Piquillos [V*]

-Garlic Aioli*, Basil Pistou, Chopped Egg, Fried Onions [V]

Sides [ALL GF]

Grilled Asparagus - 6 [V]

Braised Kale- 5 [V]

Roasted Potatoes - 5 [V]

Side Caesar* - 5 [V*]

Seasonal Veggies - 5 [V]

Pineland Farms Ground Beef, American Cheese, Mayo, Potato Chips on Kaiser Roll
12

The People's Burger*

Pork Belly Bahn Mi

Pickled Daikon, Cilantro, Chicken Liver Mousse, Jalapeno on French Baguette
11

Grilled Tuna Sandwich*

Tonnato, Pickled Verts, Arugula, Salsa Verde on Focaccia
12

"The Tabby"

Crispy Chicken Tenders, Provolone, Bacon, Honey Mustard on Kaiser Roll
12

House Made Veggie Burger

Sweet Soy Glaze, Monterey Jack, Fried Onions on Kaiser Roll [V]
11

Asparagus Melt

Grilled Asparagus, Tomato Relish, Hardboiled Egg, Provolone on Focaccia [V]
10

-Entrees-

Oven Roasted Chicken

Oyster Mushroom Risotto, English Peas, Asparagus, Roasting Jus [GF]
20

Grilled Hangar Steak*

Sautéed Shiitakes, Broccoli, Potato Confit, Green Peppercorn Vin Blanc [GF]
23

Braised Pork Belly

Sweet Coconut Rice Cake, Pickled Scallion Slaw, Blueshell Mussels, Spicy Cashew Curry
22

"Faux Pho"

Spiced Mushroom Broth, Herbs, Rice Noodles, Shaved Seitan, Bean Sprouts [V]
18

Spring "Spaghetti"

Charred Ramps, Scallions, Romesco, Piquillo Peppers, Basil Pistou [V]
20

*—Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

[V]—Vegetarian

[V*]—Vegetarian option available upon request

[GF]—Gluten Free or can be made gluten free upon request

Dan Dalcin—Executive Chef

HONEY GIN FIZZ

GREEN HAT GIN, HONEY INFUSED SIMPLE SYRUP,
FRESH LEMON JUICE, EGG WHITE

ST. PABLO

ONE EIGHT DISTRICT MADE VODKA, ST. GERMAINE,
PINEAPPLE, FRESH LIME JUICE, CUCUMBER

HONEYMOON

CALVADOS, BENEDICTINE, CURACAO, FRESH LEMON JUICE

MR. BEALE'S OLD FASHIONED

BULLEIT BOURBON, SIMPLE SYRUP, ORANGE, ANGOSTURA BITTERS

PINEAPPLE MESCAL MARGARITA

MESCAL, GRAND MARNIER, SIMPLE SYRUP,
PINEAPPLE JUICE, FRESH LIME JUICE, TIKI BITTERS

HOPPED COLLINS

HENDRICKS GIN, [] HOPS INFUSED SIMPLE SYRUP,
FRESH LEMON JUICE

BASIL GIMLET

SAZERAC

BULLEIT RYE, GRAND MARNIER, COGNAC, SIMPLE SYRUP,
PEYCHAUD'S BITTERS, ABSINTHE

MOAI MOCHA

PELIGROSO TEQUILA, TALISKER SINGLE MALT SCOTCH,
COFFEE LIQUEUR, TIKI BITTERS