

Breakfast

eggs - served with home-fried potatoes
all egg dishes are prepared with cage-free eggs

two eggs any style
choice of apple wood smoked bacon, country ham, breakfast or chicken apple sausage

omelettes
three whole eggs or just whites,
choice of onions, peppers, ham, mushrooms, tomatoes, cheddar, feta, spinach,
fresh herbs, goat cheese

eggs benedict

classic canadian bacon

smoked salmon

chesapeake bay crab, "old bay-naise"

egg white frittata
firefly farms goat cheese, spinach, roasted red pepper

grass-fed steak & eggs
two eggs any style, grilled new york steak,

breakfast flatbread
bacon, gouda, charred tomato, sunnyside up egg

bourbon french toast
brioche, bourbon custard, mixed berry relish

buttermilk pancakes
sweet butter, warm maple syrup

"cherry blossom" pancakes
vanilla butter, dark cherry maple syrup

belgian waffles
fresh berries, warm maple syrup

steel cut toasted oatmeal
brown sugar, toasted walnuts, fresh berries

homemade granola
greek yogurt, Seasonal berries

bircher muesli
toasted almond dried cherries, shredded green Apple

smoked Salmon
capers, red onion, Bagel, Cream cheese

breakfast cheeseboard
selection of local cheese, cracked wheat bread

fresh fruit plate
Seasonal fruits and berries

assorted cold cereal

bakery

signature banana nut bread, butter & chocolate croissants, apple turnover, cranberry muffin,

sides

home fried potatoes
apple wood smoked bacon
country ham
chicken apple sausage
breakfast sausage
slow cooked white corn grits
sliced fruit plate
seasonal berries
greek yogurt

BRUNCH

strawberry mascapone stuffed black cherry bourbon french toast

black cherry bourbon custard, strawberries whipped cream, more strawberries

chocolate belgian waffle cascade

layers of mini chocolate waffles, macerated berries, whipped cream and chocolate sauce

raspberry lemony ricotta pancakes

piled high drizzled with sweet lemon curds and fresh raspberries

crab cake benedict

chesapeake bay crab, "old bay-naise

croque madame

baked ham, gruyere, sunnyside egg on top

huevos rancheros

crisp tortilla, salsa, guacamole, re-fried beans

flatbread

olive oil, fennel sausage arugula, bentons bacon, eggs any style

around the farm

12 oz Grass-fed N.Y steak, two eggs, bacon, hash browns, béarnaise

southern fried breakfast

bentons smoked bacon, fried chicken, sausage gravy, cheesy grits, biscuits

tenderloin tips

caramelized onion, roasted mushroom, gouda cheese, garlic toast

ebk skillet

sweet potato hash, chicken apple sausage,
roasted onions mushrooms, greyure cheese

atlantic seafood pasta

maine lobster tail, jumbo shrimp, blue hill bay mussels, spicy roasted tomato, hand cut tagliatelle

braised short rib sheppards pie

butternut squash, portobello mushrooms, kale, yukon mashed

blue hill bay mussels and chorizo

grilled country bread, tomatoes, leeks, white wine

LUNCH

STARTERS

today's homemade soup

crab chowder

potatoes, bentons smoked bacon, fresh parsley

local organic mixed greens

tomato, cucumber, dijon vinaigrette

mocks greenhouse bibb lettuce,

apple, toasted pecans, blue cheese

grafon village cheddar, potato croquettes

bentons smoked bacon, garlic, chive aioli

pan fried maryland crab cake, smoked paprika sauce

roasted beets, firefly farms goat cheese fire fly farms goat cheese

local wild flower honey, coriander

Shared Plates

farmstead cheese board

fig and date jam

buffalo mozzarella and grilled artichoke board

oven roasted tomatoes, kalamata olives

charcuterie board

dried and cured meats, cornichon, grain mustard

Salads

chopped grilled chicken

crisp romaine, tomato, chickpea, avocado, bacon, cucumber, egg

white balsamic vinaigrette

sesame seared ahi tuna

faro , roasted vegetable salad, lime vinaigrette

baby romaine

crispy prosciutto, creamy anchovy dressing

spinach and Arugula salad

dates, roasted hazelnuts, firefly farms goat cheese

Flatbreads

olive, roasted tomato & buffalo mozzarella

fennel sausage, caramelized onion, gouda

Sandwiches

served with a choice of french or sweet potato fries

natural angus beef burger

aged cheddar, bacon, charred onion aioli

house roasted turkey

baby swiss, cranberry aioli, rustic multigrain bread

duPont circle farmers market

grilled vegetables, toasted ciabatta, arugula, buffalo mozzarella

maryland crab cake blt

jumbo lump crab, spicy lime aioli

eberly farm grilled chicken breast

beefsteak tomato, avocado, sprouts, chipotle mayo

Entrees

grilled atlantic salmon

garlic baby spinach, pernod cream

hand cut tagliatelle pasta

spicy tomato-zucchini ragout, shaved parmesan

pan roasted red grouper

kennett square wild mushroom and chard sauté, lemon-herb butter

chicken pot pie

eberly farms chicken, mixed root vegetables

beer steamed blue hill bay mussels,

garlic, fennel, red chile butter

tenderloin tips caramelized onion, roasted mushroom,

gouda cheese, garlic toast

Sides

baked mac n cheese, slab bacon

caramelized brussel sprouts, smoked bacon

garlic cheese toast

sweet potato fries

sea salted fries, charred onion aioli

DINNER

Small plates

grifton village cheddar, potato croquettes
bentons smoked bacon, garlic, chive aioli

maryland crab cake, smoked paprika sauce

chile-garlic seared fresh shrimp

crispy artichokes with preserved lemon and parsley aioli

homemade meatballs, crushed tomato sauce, shaved parmesan

black olive and roasted tomato crostini

Soups and Salads

today's homemade soup

crab chowder
potatoes, bentons smoked bacon, fresh parsley

local mixed greens
tomato, cucumber, dijon vinaigrette

mocks greenhouse bibb lettuce,
apple, toasted pecans, blue cheese

roasted beets, fire fly farms goat cheese
local wild flower honey

baby romaine
crispy prosciutto, creamy anchovy dressing

Shared Plates

farmstead cheese board
fig, date jam

buffalo mozzarella and grilled artichoke board
oven roasted tomatoes, kalamata olives

charcuterie board
dried and cured meats, cornichon, grain mustard

beer steamed blue hill bay mussels,
garlic, fennel, red chile butter

Flatbreads

olive, roasted tomato and buffalo mozzarella

fennel sausage, caramelized onion, caprikorn Farms gouda
(Gapland MD)

Entrees

pan roasted red grouper
kennett square wild mushroom and chard sauté, lemon-herb butter

hand cut tagliatelle pasta
sautéed fresh sweet shrimp, spicy tomato-zucchini ragout

grilled atlantic salmon
garlic baby spinach, pernod cream

eberly farm roasted chicken
charred brussels sprouts, bentons smoked bacon,
buttermilk mashed potatoes

grass fed strip steak
romesco, potatoes bravas, broccoli rabe

butternut squash risotto
crispy sage, parmesan

sesame seared ahi tuna
DuPont circle farmers market roasted vegetable salad, faro, lime vinaigrette

Sides

sea salted fries, charred onion aioli
buttermilk mashed potatoes
kennett square mushroom and chard
baked mac n cheese, smoked bacon
charred brussels sprouts, bentons smoked bacon,
grilled broccoli rabe, evo, sea salt, lemon

Dessert

pear, apple and cranberry crisp
crème fraiche gelato

chocolate & dulce de leche pudding

mascarpone hazelnut cheesecake
hibiscus cherries

banana pecan bread pudding
rum raisin ice cream

dark chocolate ice cream sandwich
salted caramel ice cream, hot fudge

seasonal gelato and sorbet from dolcezza gelato, dupon circle

SPECIALTY COCKTAILS

IRISH COFFEE

BUSHMILLS | COFFEE | WHIPPED CREAM

NUTTY PROFESSOR

KETEL ONE | FRANGELICO | CHAMBORD | BAILEYS | CHOCOLATE STICK

TROPICAL STORM

KETEL ONE | FRANGELICO | CREME DE CACAO

ESPRESSO CHOCOLATINI

ESPRESSO VODKA | CREME DE CACAO | TIA MARIA

OATMEAL COOKIE

GOLDSCHLAGGER | BAILEYS | BUTTERSCOTCH SCHNAPPS

AFTER DINNER INDULGENCES

PORT

Sandeman's Founders Port, Portugal	12
Sandeman's 20yr Tawny, Portugal	18
Fonseca 27	16
Taylor Fladgate	19

CORDIALS

Grand Marnier	12
Grand Marnier Cuvée Du Centenaire	35
Grand Marnier Cuvée Du Cent Cinquantenaire	45
Bailey's Irish Cream	12
Chambord	12
B&B	12
Benedictine	12
Disaronno Amaretto	12
Frangelico	12
Kahlua	12
Sambuca	12

COGNAC

Courvoisier VS	12
Rémy Martin VSOP	20
Hennessey VSOP	20
Hennessey XO	52
Hennessey Paradise	150

SCOTCH

Ballentines 12 year	14
Glenlivet 12 year	15
Glenkinchie 12 year	15
Glenmorangie 10 year	15
Macallan 12 year	17
Oban 14 year	16
Pinch 15 year	16
Lagavulin 16 year	18
Singleton 12 year	15
ohnnie walker black	14
Johnnie walker green	22
Johnnie walker gold	35
Johnnie walker blue	45

BAR

Small Plates

old bay potato chips, caramelized garlic dip

spiced belmont farms virginia peanuts and golden raisins

garlic, citrus marinated olives

grilled artisanal country bread
fresh ricotta, black pepper and honey

grafton village cheddar, potato croquettes
bentons smoked bacon, garlic, chive aioli

maryland crab cake, smoked paprika sauce

charred brussels sprouts, bentons smoked bacon

chile-garlic seared fresh maryland shrimp

crispy artichokes, preserved lemon, parsley aioli

baked mac n cheese, slab bacon

homemade meatballs, crushed tomato sauce

black olive, roasted tomato crostini

Shared Plates

farmstead cheese board
fig, date jam

buffalo mozzarella, grilled artichoke board
oven roasted tomatoes, kalamata olives

charcuterie board
dried and cured meats, cornichon, grain mustard

blue hill bay beer steamed mussels, garlic, fennel, red Chile butter

Flatbreads

olive, roasted tomato, buffalo mozzarella

fennel sausage, caramelized onion, gouda

Sandwiches

natural angus beef burger
aged cheddar, bacon, charred onion aioli

duPont circle farmers market
grilled vegetables, toasted ciabatta, arugula, buffalo mozzarella

maryland crab cake BLT
jumbo lump crab, spicy lime aioli

eberly farm grilled chicken breast
beefsteak tomato, avocado, sprouts, chipotle mayo

house roasted turkey
baby swiss, cranberry aioli, rustic multigrain bread

EDGAR BEER LIST

local

washington, dc

3 stars winter madness

alexandria, va

port city optimal wit

port city monumental i.p.a.

salisbury, md

evolution lucky 7 porter

dover, de

fordham helles lager

domestic

budweiser

bud light

miller lite

michelob ultra

coors light

yuengling

samuel adams boston lager

o'doul's

imported

corona extra, mexico

guinness draught, ireland

heineken, the netherlands

amstel light, the netherlands

DRAFT

blue moon belgian white, usa

samuel adams boston seasonal, usa

stella artois, belgium

port city essential pale ale, alexandria va

flying dog, frederick md

dc brau "the corruption" ipa, washington dc