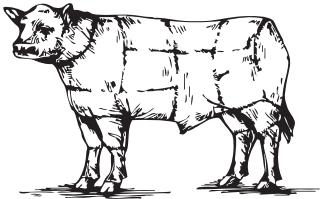


# KETTLE★HILL™



## DINNER MENU

### DAILY SHELFISH

*All shell plates & towers served with  
sherry mignonette & bbq Cocktail Sauce*

**East & West Coast Oysters** ½ Doz./\$15 Doz./\$27  
(See Today's Board)

**Steamed Spiced Shrimp** ½ Doz./\$15 Doz./\$28

**Cherrystone Clams** ½ Doz./\$13 Doz./\$24

**Littleneck Clams** ½ Doz./\$13 Doz./\$24

**Prince Edward Island Mussels** Doz./\$8

### SEAFOOD TOWERS

**SMALL - \$29 (for 2-3)**

East & West Coast oysters, clams,  
spiced shrimp & mussels

**LARGE - \$55 (for 6-8)**

Double of the amount of all of the above  
with ceviche and habanero aioli

### CLASSIC SALADS

**ENDIVE, FRISEE & SPINACH**

Charlottetown goat cheese, pears, toasted walnuts  
and balsamic honey vinaigrette \$9

**ROMAINE HEART CAESAR SALAD**

Crisp romaine, caesar vinaigrette, tapenade  
toast Grana Padana cheese \$8

**WEDGE SALAD**

Classic iceberg with sliced red onion, diced  
oven-dried tomato and blue cheese dressing \$7

### CHARCUTERIE

*From our kitchen and Olli Salumeria (VA) - Served with crostini*

**BRANDIED CHICKEN & DUCK LIVER MOUSSE**

Fire toasted pistachios, grain mustard & pickles \$12

**COUNTRY BACON & BOURBON PÂTÉ**

Radish salad, sweet pickled onions, micro-greens and  
grain mustard \$12

**CHARCUTERIE TRIO**

Red wine salami, smoked pork, fennel salami with Bourbon onion  
preserves, grain mustard & house pickle \$16

**KH BUTCHER BOARD (serves 6-8)**

Smoked salami, duck liver mousse, pâté, andouille sausage,  
cheeses and accoutrements \$48

### SOCIAL DINING SMALL PLATES

*Plates to share*

**CALIFORNIA ARTICHOKE & SPINACH MOUSSE**

Shallots & goat cheese with flatbread \$10

**SMOKED BACON CHEDDAR DIP**

Flatbread & sliced apples \$11

**ROSEDA FARM LAMB TACOS**

Tomatillo salsa, queso fresco, refried lentils \$11

**WILD MUSHROOM & SPINACH CROQUETTES**

Mushroom crema, crispy carrots, leeks, oregano \$9

**PASTRAMI SMOKED SALMON**

Flatbread, cream cheese, onion, capers, egg, arugula \$14

### CENTER PLATE

**TRUCK PATCH FARM BRAISED PORK SHOULDER**

Andouille bread pudding, applesauce, bacon kale \$18

**THE ROOSEVELT BURGER**

Two 9oz Angus patties, bbq pork, bacon, fried egg, jack \$23

**BISON, BEEF & APPLEWOOD BACON MEATLOAF**

Buttermilk smash & seasonal farm veggies \$15

**“RAGING BITCH” BEER BRINED  
GIONNONE FARMS ROTISERRIE CHICKEN**

With grilled local veggies, chicken gravy \$16

#### KETTLE HILL BURGER & FRIES

• Angus Beef - Lettuce, tomato, onion \$12

• Lamb - Lettuce, tomato, onion \$16

*Add fried organic egg \$2*

**SHENANDOAH LAMB CHOPS AU POIVRE**

Spring lentil salad, Brandy jus, seasonal veggies \$16

**GULF SHRIMP, ANDOUILLE & GRITS**

Shrimp, Anson Mills rice grits in andouille shrimp jus \$26

**JUMBO LUMP CHESAPEAKE CRAB CAKES**

Fried Green Tomatoes, Avocado, pea tendrils,  
frisee, red pepper-walnut pesto \$29

**PAN SEARED HADDOCK WITH OVEN ROASTED TOMATOES**

Olives, Basil, Capers & Preserved Lemon - Local Vegetables & Lentil Salad. \$26

**RIGATONI WITH LOCAL MUSHROOMS**

Spinach & Seasonal Squash in Roasted Garlic & Rosemary Infused EVOO. \$15

### KETTLE★STEAKS

**Dry Aged for 28 Days or longer**

*Served With Buttermilk Smashed Potatoes and Local Farm Veggies*

*Choice of **Bone Marrow Béarnaise** or **House made Steak Sauce***

**ROSEDA FARM BLACK ANGUS BEEF**

• Coulotte Sirloin (8oz) \$27

• NY Strip (14oz) \$38

**GUNPOWDER FARM BISON**

• Ranch Steak (2-6oz) \$30

• NY Strip (12oz) \$46

### SIDE DISHES \$5

**Buttermilk Smashed Potatoes**

**Shoestring Fries + Sea Salt**

**Bourbon Yam Smash**

**Andouille Bread Pudding**

**Bacon Braised Greens**

**Fried Green Tomatoes**

**Featured Farm Veggies**

**Our Daily Pickle Jar**

### K E T T L E SUGAR & SPICE

**CHOCOLATE BRANDY WAFFLES**

Bourbon ice cream, seasonal  
fruit & caramel sauce \$8

**KRIPY KREME DOUGHNUT**

**“BANANAS FOSTER”**

Rum butter syrup & chantilly cream \$8

**SEASONAL FARM FRUIT  
& YOGURT TRIFLE**

Fresh seasonal fruit in citrus agave syrup  
with layers of bourbon pound cake  
and orange blossom honey \$8

**LOCALLY MADE ARTISANAL  
ICE CREAMS & SORBETS \$6**

6 mini-cones \$12

\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may  
increase your risk of food borne illness, especially if you have a medical condition.

\*19% gratuity added to all parties of six or more.

Kettle Hill uses sustainable fishing sources and local fisheries as well as many local farms.

- Chef Sarah Acconcia



# KETTLE HILL

## BEVERAGES

### DRAUGHT BEERS

Flying Dog Raging Bitch (Maryland)	Belgian IPA	\$7.00
Flying Dog Underdog (Maryland)	Atlantic Lager	\$6.00
Guinness Draught (Ireland)	Irish Dry Stout	\$6.00
Angry Orchard Cider (Ohio)	Cider	\$6.00
New Belgium Fat Tire (Colorado)	American Amber	\$6.00
Heavy Seas Classic Lager (Maryland)	American Lager	\$6.00
Blue Moon Belgian White (Colorado)	Whitbier	\$6.00
Brewer's Art Resurrection Ale (Maryland)	Dubbel	\$7.00
Natty Boh (North Carolina)	American Lager	\$5.00

### BOTTLED/CAN BEER

Flying Dog Doggie Style Pale Ale (Maryland)	American Porter	\$6.00
Flying Dog In Heat Wheat (Maryland)	Hefeweizen	\$6.00
Miller Light (Illinois)	Light Lager	\$5.00

### SPARKLING BY THE GLASS

Prosecco (Italy)	La Marca	\$10.00
Cava Rose (Spain)	Poema	\$9.00

### WHITES BY THE GLASS

Alborino (Spain)	Ramon Bilbao	\$10.00
Pinot Grigio (Collio Friuli)	Borgo Conventi	\$9.00
Sauvignon Blanc (Chili)	Casa Lapostolle	\$9.00
Chardonnay (California)	Creme de Lys	\$9.00
Chardonnay (Central Coast)	William Hill	\$10.00
Riesling (Washington State)	14 Hands	\$8.00

### REDS BY THE GLASS

70% Syrah, 20% Grenache (Cotes du Rhone)	Delas "Saint Esprit"	\$8.00
Pinot Noir (Chile)	Root 1	\$9.00
Garnache (Spain)	Las Rocas	\$9.00
Malbac (Argentina)	Terrazas Reserve	\$13.00
Zinfandel (Amador County)	Terre D Oro	\$8.00
Cabernet (Alexander Valley)	Pellegrini "Cloverdale Ranch"	\$12.00

Nobody cares how much you know,  
until they know how much you care.  
-Teddy Roosevelt

### FEATURED ★ SIGNATURE COCKTAILS

#### BUFFALO SOLDIER SHAKEN/DOWN

A blend of bourbon, bitter sweet herbs and lemon citrus w/ hints of dark chocolate.

Served over 2"x 2" ice \$12

Woodford Reserve Bourbon  
Ramazzotti Amaro  
Carpano Antica Vermouth  
Fresh Squeezed Lemon Juice  
Guinness Float

#### BOUTINEER HIGHBALL

Bright lemon citrus balanced by evaporated cane juice and complimented by bitter orange and rosemary notes.

Served over "Kold-Draft" ice \$11

Sloop Betty Vodka  
Campari  
Rosemary Infused  
Cran-Lemonade

#### HARD TIMES SUNDAE SHAKEN/DOWN

Light, bright & refreshing mixture of tropical citrus fruit brought together by the art of Caribbean rum.

Served over "Crushed" ice \$11

Brugal Anejo Rum  
Tangerine  
Passion Fruit  
Fresh Squeezed Lime Juice  
Cranberry Cordial

#### THE WIND & THE LION SHAKEN/UP

The perfect marriage of subtle floral, citrus and bitter rhubarb flavors.

Served in a chilled Coupe glass \$11

Kettle One Vodka  
St. Germaine Elderflower  
Green Tea  
Agave Nectar  
Fresh Squeezed Lemon Juice  
Rhubarb Bitter

#### CHURCH & STATE SHAKEN/DOWN

Fresh flavors of pressed pineapple, cinnamon spice and 100% blue agave tequila. Bold yet accessible.

Served over 2"x2" ice \$12

Herradura Silver Tequila  
Cinnamon Syrup  
Pressed Pineapple Juice  
Fresh Squeezed Lemon Juice

#### ROUGH & TUMBLE SHAKEN/DOWN

A truly unique blend of tequila, chipotle and habanero spice with fresh grapefruit citrus.

Served in a chilled rocks glass \$12

Milagro Silver Tequila  
Hanger One Chipotle Vodka  
Egg White  
Agave Nectar  
Fresh Squeezed Grapefruit Juice  
Habanero Shrub Bitters

#### VIRGINIOUS AFFAIR CHAMPAGNE COCKTAIL

An enticing array of local botanicals, jasmine and white peach folded with fresh lime citrus and sparkling Prosecco.

Served in a Champagne flute \$12

Jasmine Infused Blue Coat Gin  
White Peach  
Agave Nectar  
Fresh Squeezed Lime Juice  
La Marca Prosecco

### FEATURED ★ CLASSIC COCKTAILS

#### GOLD RUSH SHAKEN/ DOWN

Simplicity at its finest! Equal parts lemon and honey drown in a classic bourbon.

Served over 2"x2" ice \$12

Buffalo Trace Bourbon  
Honey Syrup  
Fresh Squeezed Lemon Juice

#### HEMINGWAY DAIQUIRI SHAKEN/ UP

A true classic. Cuban style rum and island flavors with a refreshing dry finish.

Served in a chilled Coupe glass \$12

Matusalem Platino "Cuban" Rum  
Luxardo Maraschino  
Fresh Squeezed Grapefruit Juice  
Fresh Squeezed Lime Juice

#### MARTINEZ STIRRED/ DOWN

A delicious complex combination of herbs and botanicals finished with bitter cherry.

Served over a single piece of "ball" ice \$12

Plymouth Gin  
Carpano Antica Vermouth  
Luxardo Maraschino  
Angostura & Orange Bitters

#### BLIND TIGER STIRRED/ UP

Our version on the American Classic "Manhattan". Rye grain, sweet herbs and orange zest cordial spiked with Walnut and Old Tyme.

Served in a chilled Coupe glass \$12

Pikesville Rye Whiskey  
Carpano Antica Vermouth  
Homemade Orange Cordial  
Black Walnut & Old Tyme Bitters