



Cocktails

Caramel Old-Fashioned
larceny bourbon, toasted sugar

Grand Manhattan
rye, luxardo maraschino,
bitters, grand marnier

Cloud 9
campari, gin, sweet vermouth,
licor 43, egg white, lemon

The Concordia
grand mariner, fernet,
elderflower, absinthe

Little Shop of Herbals
charteruse, elderflower,
rum, citrus & herbs

The Perfect Storm
grand mariner, fresh lime,
ginger beer, bitters

Humo de Oro
mezcal, pineapple,
cinnamon, honey, lemon

Calico Jack
grand marnier, fresh mint,
lemon, soda

Sparkling Wine

Canella, Prosecco, Veneto 187ml **12**
Louis Roederer, Champagne **117**

White Wine

Dourthe, Sauvignon Blanc, Bordeaux **10 | 37**
Avito, Rosé, Pavia **8 | 30**
Cristom, Viognier, Willamette Valley **56**
Bernier, Chardonnay, Loire Valley **11 | 40**
Liquid Skin, Chenin Blanc, Swartland **74**
(orange wine)

Red Wine

Block Nine, Pinot Noir, St. Helena **10 | 37**
Viñalba, Malbec, Mendoza **9 | 34**
Cassagnau, Red Blend, Languedoc **9 | 34**
G.D. Vajra, Barolo **70**
Diversion, Cabernet, Mattawa **11 | 40**
Flores de Cerezo, Tempranillo, Toro **47**

The Grand Marnier Club

Neat Pour | Renewal | New Membership

Cordon Rouge **10 | 100 | 175**

Louis Alexandre **25**

100 Year **40**

1880 **70**

Quintessence **140 | 1,000 | 1,700**

Drafts

National Bohemian
Monument City Penchant Pils
Tröegs Dreamweaver Wheat
Full Tilt "Govan's Gose"
Devil's Backbone Vienna Lager
Hysteria Milk Stout
Dogfish Head "Midas Touch"
Key Brewing "Speed Wobbles"
Evolution "Lot #3"
Brewer's Art "Resurrection"
Seasonal Draft

Bottles & Cans

Corona Extra
Yuengling Lager
National Bohemian
Twisted Tea
Mike's Hard Lemonade
Bold Rock Cider

Ask About our Seasonal Selections!

ask us about
PRIVATE DINING
for your next event





Appetizers & Salads

Maryland Crab Soup	6 8
Chili	8
<i>sour cream, cheddar, tortilla chips</i>	
French Onion Soup	7
Kale Caesar	5 9
Nachos	7
<i>jalapeños, black olives, tomato, scallion, sour cream, chili</i>	
Lobster Mac & Cheese	22
Meatball Appetizer	8
<i>parmesan polenta</i>	
Chicken Liver Mousse	9
<i>b&b pickles, baguette</i>	
Wedge Salad	11
<i>heirloom tomato, bacon, blue cheese</i>	
Local Oysters	2

Sandwiches

served with pasta salad, chips, or slaw

Crab Cake	18
<i>stone-ground mustard sauce</i>	
Lobster BLT	22
<i>applewood smoked bacon, mayo</i>	
Mike's Meatball Sub	12
<i>marinara, provolone, parmesan</i>	
Susan's Chicken Sandwich	11
<i>roasted red pepper aioli, provolone</i>	
Bacon & Blue Burger	14
<i>caramelized onion, iceberg, tomato, mayo</i>	
Mushroom & Swiss Burger	14
<i>cremini mushrooms, iceberg, tomato, onion, mayo</i>	
Cheesesteak Sub	14
<i>provolone, everything, mushrooms, hot pepper spread</i>	

Entrées

after 5pm

Crab Cake Dinner	30	Seared Sea Scallops	34
<i>slaw, parmesan brussels sprouts, grain mustard sauce</i>		<i>crab & lobster risotto, tomato butter sauce</i>	
Bavette Steak	34	Lamb Chops	36
<i>8oz, USDA prime, fingerling potato, asparagus, herbs & garlic</i>		<i>parmesan polenta, braised kale, crispy garlic & mint gremolata</i>	
Pasta Primavera	21	Pork Chop	26
<i>fresh fettuccine & vegetables, parmesan cream (add shrimp +10)</i>		<i>local yorkshire rib chop, mashed potato, carrots, bourbon-mustard sauce</i>	
Duck Breast	28	Rockfish	34
<i>parsnip puree, mushroom, cranberry-grand marnier gastrique</i>		<i>toasted pearl couscous, fennel, english peas, citrus, tomato</i>	

Accompaniments

Polenta | Mashed Potato | Parmesan Brussels Sprouts | Asparagus