

Poppyseed Gougères

7

Spiced Breadsticks

5

Castelvetroano Olives

4

RAW & CURED

Fluke Crudo

lemon, fennel

16

Virginia Bison Tartare

capers, mustard, brioche

16

Tomato Gazpacho

mustard ice cream

9

Burrata

grilled peaches, dandelion

16

Chicken Liver Parfait

gooseberry mostarda

12

VEGETABLES

Whole Roasted Eggplant

tomato, yogurt, dill, hazelnuts

13

Squash Blossoms

smoked provolone, romesco

12

Fennel Gratin

red pepper flakes, parmesan, pernod

11

Heirloom Tomato Salad

burrata, vanilla, mint

15

Summer Three Bean Salad

lemon, white anchovy, arugula

14

Grilled King

*Trumpet Mushrooms**avocado, thyme, jalapeno*

14

Roasted Cauliflower

pine nuts, parmesan, mint

11

PASTA

Sweet Corn Tortellini

stracchino cheese, chives

23

Nettle & Ricotta Ravioli

chantrelles, soft herbs

26

FISH & SEAFOOD

Wild Striped Bass

*champ potatoes, poached egg,**lemon, capers*

27

Wild King Salmon

cucumbers, soft herbs, chive oil

29

FIRE-ROASTED MEATS

Bison Hanger

tomato, red onions, blue cheese

30

Long Island Duck Breast

lavender, fennel, peaches

28

DESSERT

Buttermilk Panna Cotta

cherry jam

9

Stone Fruit Papillote

ricotta sauce

9

Chocolate Terrine

blackberries, fresh cream

10

WINE LIST

	Glass	Bottle		Glass	Bottle
Sparkling			Red		
Cava, Mercat Brut, <i>Penedes NV, Spain</i>	9	38	Frappato, <i>Santa Tresa, Terre Siciliane, 2014, Italy</i>	8	32
Champagne <i>Chartogne-Taillet, cuvée Saint Anne NV, France</i>		90	Pinot Noir, <i>Battle Creek Cellars, Unconditional, 2012, Oregon</i>	11	45
Brut Rosé, <i>Pierre Sparr, Crémant d'Alsace NV, France</i>	13	55	Pinot Noir/Spätburgunder, <i>Weingut Wittmann, Rheinhessen, 2012, Germany</i>		86
White					
Hondarrabi Zuri, <i>Mokoroa, Getariako Txakolina 2014, Basque Country</i>	9	38	Dolcetto d'Alba, <i>Mirafiore, Piedmont 2011, Italy</i>		60
Verdejo, <i>Bodegas Naia, Rueda, 2014, Spain</i>	10	42	Nebbiolo/Freisa/Barbera, <i>GD Vajra, Langhe Rosso, 2012, Italy</i>	10	45
Sauvignon Blanc, <i>Polz, Steiermark, 2013, Austria</i>	11	48	Merlot/Cabernet Franc, <i>Château Teyssier, St Emilion Grand Cru, 2011, France</i>		75
Sauvignon Blanc, <i>Le Roi des Pierres, Sancerre, 2014, France</i>		70	Tempranillo/Grenache, <i>Palacios Remondo La Vendimia, Rioja, 2013, Spain</i>	10	45
Riesling, <i>Gobelsburger, Kamptal, 2013, Austria</i>		50	Grenache/Syrah, <i>Mas des Dames, Côteaux de Languedoc, 2012, France</i>		50
Sauvignon Blanc/Chardonnay, <i>Domaine de la Garrelière, Touraine Cendrilla, 2012, France</i>		60	Nebbiolo, <i>Pira, Barolo, Piedmont, 2011, Italy</i>		110
Grüner Veltliner, <i>Leth, Steinagrund, 2013, Austria</i>	10	45	Cabernet Sauvignon, <i>Ross Andrew Winery, The Huntsman, Columbia Valley, 2012, Washington</i>	11	45
Chardonnay, <i>Bernier, Val de Loire, 2013, France</i>	8	32	Syrah, <i>Owen Roe, Ex Umbris, Columbia Valley, 2012, Washington</i>		78
Chenin Blanc, <i>Domaine Vincent Carême, Vouvray Peu Mourier, 2012, France</i>		99	After Dinner		
Chardonnay, <i>Robert Talbott Vineyards, 2012, California</i>		75	Pedro Ximénez de Anada, <i>Alvear, Montilla-Moriles, Spain</i>	12	
Rosé					
Cinsault/Syrah/Grenache, <i>Triennes, Provence 2014, France</i>	11	48	New York Malmsey, <i>The Rare Wine Co, Madeira, Portugal</i>	12	
Mourvèdre/Grenache, <i>Tablas Creek, Vineyard, Paso Robles, 2014 California</i>		50	10-year Tawny Port, <i>Smith Woodhouse, Portugal</i>	10	
Mencia, <i>Armas de Guerra, Bierzo, 2014, Spain</i>	8	28			

BEER

On Tap		Bottles/Cans	
Citra & Lemon Peel Saison <i>3 Stars Brewing Co, Washington, DC</i>	10	Fresh Squeezed IPA <i>Deschutes Brewery, Bend OR</i>	7
Rowdy <i>Atlas Brew Works, Washington, DC</i>	9	Pivo Pils <i>Firestone Walker Brewing Co, Paso Robles, CA</i>	6
Numero Uno Summer <i>Flying Dog Brewery, Frederick, MD</i>	6	Snapshot Wheat <i>New Belgium, Fort Collins, CO</i>	6
		Summer Shandy <i>Jacob Leinenkugel Brewing Co, Chippewa Falls, WI</i>	7
		Singel Blonde Ale <i>Hardywood Park Brewery, Richmond, VA</i>	7

COCKTAILS

12

In the Beginning <i>cava, bitters, melon, mint</i>	It takes Two <i>rye, beer, ginger, lemon, white pepper, tea</i>	Mint E. Fresh <i>bourbon, lemon, minted glass</i>
Pump up the Volume <i>gin, lillet rose, rose hip, citrus, & angostura</i>	Right Stuff <i>bourbon, bitters, pineapple cardamom</i>	...the light, the heat... <i>tequila, habanero, lime</i>
Downward Dog <i>gin, grapefruit, campari salt</i>	Behind Closed Barracks <i>rum, toasted coconut soda, lime</i>	Movin' On Up <i>house pickled peaches, vodka or gin, spiced dolin blanc</i>