

DECLARATION

BAR SNACKS

- Calamari Toast

10

Marinated Olives

6

Pickled Veggie Plate

4

Ham & Frites

8

Meat Board

8
- Fish & Chip Deviled Egg

6

VA Artichoke Deviled Egg

5

Cheese Board

7

BEGINNINGS

- Oven Baked Chicken Wings

pickled celery, caramelized onions

7

Meatballs

beef, veal, reggiano, housemade ricotta, sweet pepper crouton telefono

10

Old Bay Calamari

braised olive oil potato, pickled mushrooms, celery slaw, citrus jam

11

Sea Salt Mussels

caramelized lemon, olive oil, butter

10

Brandade & Chips

herb chips, lemon pernod aioli

8

LOCAL FRESH SALADS

Local Kale Salad

pine nut, winter squash romesco, pecorino cheese, smoked pears, sherry vinaigrette

7/13

Watercress Salad

blue cheese, lemon thyme walnuts, 6 hour sweet onions, mustard vinaigrette

6/12

Roasted Beet Salad

cocoa granola, blood orange goat cheese, torn greens, honey cinnamon vinaigrette

7/14

Wild Greens Caesar Salad

parmesan pudding, olive oil, lemon confit, roasted garlic

5/11

OVEN ROASTED

Grass Fed Beef Burger

red onion thyme jam, chesapeake cheddar, brick oven brioche bun

15

Oven Roasted Sea Bass

sea salt, lemon, natural jus

22

Grass Fed Beef Philly Cheesesteak

housemade cheese sauce, sweet onions, bone marrow aioli

17

Half Roasted Amish Chicken

natural jus, 6 hour sweet onions

20

16 Hour Langenfelder Farm Pork Chop

maple glaze

22

Clam Chowder & Potatoes

parsley air, pork belly, potato gnocchi, lemon ash

18

Delicata Squash Parmesan

thin sliced squash, crushed tomatoes, fresh mozzarella, basil crackling

15

SIDES

Brixx Oven Roasted Potatoes

cheddar, caramelized onions

7

Sweet & Spicy Sugar Beets

mint yogurt, honey cinnamon vinaigrette

8

Winter Squash

pickled mustard seeds, olive oil, sea salt

7

Seasonal Vegetables

local selection

8

Mac & Cheese

breadcrumb, aged cheddar, gouda cheese

10

THIRTEEN COLONY PIES

DE Thomas McKean

ricotta, parmesan, fresh mozzarella, sausage, idiazabal cheese, brussels sprouts

16.38

PA Benjamin Franklin

cheesesteak, provolone, fresh mozzarella, sweet onions, cheese sauce

16.82

NJ Francis Hopkins

sliced tomatoes, basil pesto, reggiano parmesan

16.64

GA Lyman Hall

roasted celery, carrot, onions, oven roasted amish chicken, mushrooms

17.32

CT Roger Sherman

meatball, housemade ricotta, san marzano tomatoes, roasted peppers

16.35

MA John Adams

shucked clams, potatoes, pork belly, thyme, fontina cheese

16.20

MD Samuel Chase

winter butternut squash, brown butter ricotta, crispy sage, truffle honey

16.34

SC Thomas Heyward

shrimp, sweet peppers, bacon, lemon confit, spinach, romesco

16.63

NH Matthew Thornton

turkey confit, idiazabal cheese, cranberries, maple gravy

16.23

VA Thomas Jefferson

smithfield ham, arugula, lemon, olive oil, oven roasted tomatoes

16.07

NY Lewis Morris

chive crème fraiche, capers, house cured salmon, shaved onion, arugula, tomato confit

16.64

NC Joseph Hewes

braised pork, dijon, smoked mozzarella, smoked pears, north carolina bbq gastrique

16.53

RI William Ellery

roasted garlic, sauteed calamari, squid ink aioli, chili oil, oven dried tomatoes

16.36

DECLARE YOUR OWN

BROOKLYN STYLE

- fresh mozzarella, grated imporated parmesan, fresh basil, san marzano tomatoes, extra virgin olive oil

12/15

MARGHERITA STYLE

- fresh garlic, crushed tomatoes, basil, extra virgin olive oil

9/12

1.50 each additional topping

Sausage Pepperoni Olives Spinach	Arugula Seasonal Veggies Butternut Squash Meatball	Sweet Onions Mushrooms Ricotta Kale
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DESSERTS

Polenta Pound Cake

vanilla mascarpone, crancherry compote, orange sherbert

7

Valrhona Chocolate Budino

hazelnut biscotti, gianduja crumble

8

Chocolate Chip Ricotta

cannoli crust, crystallized cherries, pistachio crumble

7

Zeppoli

limoncello curd, almond cream

7

COFFEE & TEA

(we proudly serve Compass Coffee)

French Press

5

Regular Coffee

4

Single Espresso

5

Artisanal Tea

4

HANDCRAFTED SODAS

Hibiscus

5

Vanilla Cream

5

Blood Orange

5

Creamsicle

5

Executive Chef: Demetrio A. Zavala

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

20% Gratuity will be added to parties of 6 or more. Checks cannot be split. Up to 6 payments per check.

DRINK MENU

COCKTAILS

SIGNATURE COCKTAILS

American Mule

blue ice american vodka, ginger, fresh lime,
on draft **10**

Independence Punch

la diablada pisco, rhubarb liqueur, oleo saccharum,
lavender bitters, on draft **10**

1776 Swizzle

chairman’s spiced rum, fresh lime, cream soda, angostura bitters **10**

BOILERMAKERS - SHOT & BEER

Skip the Pond

natty boh “bohemian” can & jameson irish whiskey **10**

Champagne & Herbs

miller high life “pony” 7oz, fernet branca **9**

Wheat & Rye

victory golden monkey, catoctin creek rye whiskey **11**

CLASSIC COCKTAILS WITH A TWIST

The Ricky

green hat gin, cucumber soda, fresh lime, cucumber “air” **11**

The Negroni

boudier saffron infused gin, campari, cinzano vermouth, saffron cured orange wheel **12**

The Old Fashioned

dad’s hat rye, rowdy rye sugar, mezcal rinse, orange & angostura bitters **12**

The Manhattan

bourbon, cinzano sweet vermouth, cynar artichoke, orange bitters,
barrel aged 776 hours **12**

The Clover Club

bluecoat gin, dolin vermouth, housemade raspberry syrup, lemon, egg white **12**

WINE

by the glass

Governo, Super Tuscan

tuscany, italy **10**

Laman, Tempranillo

la mancha, spain **9**

Unbroken, Cabernet Sauvignon

horse heaven hills, washington **12**

Poggio Argentale, Chianti

tuscany, italy **10**

Carmel & Joseph, Pinot Noir

languedoc, france **12**

EIEIO, Cuvee”e” Pinot Noir

willamette valley, oregon **16**

Col di Luna, Prosecco/Rose

treviso, italy **10**

Gard, Riesling

horse heaven hills, washington **9**

Villa Blanche, Chardonnay

languedoc, france **12**

Cobblestone, Chardonnay

monterey, california **14**

McKinley Springs, Chenin Blanc

horse heaven hills, washington **11**

Et Fille, Viognier

willamette valley, oregon **11**

Trecini, Sauvignon Blanc

sonoma county, california **10**

BEER

On Tap 16oz

DC Brau Public Ale, DC 7

Atlas Rowdy Rye Ale, DC 7

Bold Rock Cider, VA 7

DC Brau Penn Porter, DC 7

Blends

70/30 DC Brau Penn Porter & Bold Rock Cider 7

Bottles & Cans

Miller High Life “Pony” 7oz Bottle, WI 4

Natty Boh “Bohemian” 12oz Can, MD 5

Pabst Blue Ribbon “PBR” 12oz Can, WI 5

Victory Golden Monkey 12oz Bottle, PA 6

Flying Dog Oyster Stout 12oz Can, MD 6

Jailbreak Scoville Jalapeno Ale 12oz Can, MD 6