



Bar Menu

Daily Oyster Selection 1/2 Doz. 17 1 Doz. 32
Classic Cocktail Sauce | Red Wine Onion Mignonette

Hearts of Romaine Caesar Salad 13
Hearts of Romaine | Savoy Kale | Parsley | Chives | Anchovy-Focaccia Croutons
Shaved Parmesan Cheese | Creamy Garlic-Fennel Pollen Dressing
Salad Add On: Chicken 8 Salmon 10 Tuna 12 Jumbo Shrimp 14
Scallops 16 Crab Cake 17 Flat Iron Steak 18

Buttermilk Fried Chicken Wings 14
Spicy Sorghum & Chipotle Glaze | Grilled Lime | Scallions | Blue Cheese Remoulade

Charcuterie Platter 25
Pomme Mustard | Marinated Peppers & Artichokes | Cranberry Bean Salad
Chicken Pressé · Smoked Trout Mousse · N.C. Mangalitsa Ham
Bresaola · Finocchiona Salami · Grilled Piatto

Selection of Goot Essa, PA Amish Cheeses 5 per Ounce
Cherry-Golden Raisin Jam | Virginia Peanut Brittle | Toasted Baguette
Mountain Valley Sharp Cheddar, Der Weichen Gehl
Der Alphen Kase, Felsa Yehr, Der Edel Bleu Kase

Grilled Black Angus 10 oz. Burger 20
Applewood Bacon | Marinated Vidalia Onions | Goot Essa Der Alpen Kase Cheese
Bibb Lettuce | Violet Mustard Aioli | Kaiser Bun

Jumbo Lump Crab Cake 22
Avocado Mousse | Piquillo Gel | "Little Wild Things" Sprout Salad | Yuzu Pearls

BLT Remix 17
Roasted Pork Loin | Bacon | Bibb Lettuce | Fried Green Tomatoes
Tomato Jam & Avocado-Lemon Aioli | Cheese-Herbed Ciabatta

Truffle Fries 9
Truffle Oil | Parmesan | Herbs | Garlic Aioli

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"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially, if you have certain health conditions or allergies."

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