



STARTERS

Campos Chilled Summer Tomato & Vegetable Gazpacho Jumbo Lump Crabmeat Micro Cilantro Toasted Almonds	10
Homemade Corn Bread Skillet Sweet Basil Butter Plum Jam Orange Rose Salt	7
Sautéed Jumbo Lump Crab Cake Grapefruit & Pink Peppercorn Scented Yogurt Hearts of Palm Toasted Almonds Avocado Mousse Micro Basil XXO Olive Oil	20
Artisanal Cheese Board Local Peach Jam Virginia Peanut Brittle Toast Points Mountain Valley Sharp Cheddar · Cow's Milk Jeff's Select Gouda · Cow's Milk Robiola Bosina · Cow's Milk	14
Steamed P.E.I. Mussels & French Fries Shaved Fennel Roma Tomatoes Fennel Leaves Saffron Broth Garlic Aioli	13
Occidental Chopped Salad Romaine Lettuce Green Garbanzo Beans Mini Bell Peppers Radish Cucumbers Grilled White Corn Hard Boiled Egg Crumbled Goat Cheese Verjus Vinaigrette	13

SALADS

Grilled Yellow Fin Tuna Baby Artichoke & Fennel Orange Supremes Feta Cheese Summer Greens Charred Meyer Lemon Vinaigrette	24
Caesar Salad "Our Way" Hearts of Romaine Savoy Kale Parsley Chives Anchovy-Focaccia Croutons Shaved Parmesan Cheese Creamy Lemon Garlic-Fennel Pollen Dressing	13
Grilled Bistro Steak Salad Local Bibb Lettuce Shiitake Mushrooms Shaved Radish Cured Duck Egg Crumbled Blue Cheese Green Goddess Dressing	24
Pulled Amish Chicken Salad Burrata Grilled Peaches Glazed Pistachios Summer Salad Blend Persimmon Vinaigrette	18

Salad Add On: Chicken 7 Salmon 10 Tuna 14 Jumbo Shrimp 14 Crab Cake 15 Flat Iron Steak 15

Executive Chef Rodney Scruggs
Chef de Cuisine Chad Weise
Sous Chefs: Ramon Fuentes / Estanislao Cardoza

20% gratuity will be added to parties of six or more.

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

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Summer 2017



SANDWICHES

Maine Lobster Roll Chilled Lobster Celery & Fennel Dill Upland Cress Saffron Mayo Parker House Bun	28
Old School BLT Applewood Bacon Bibb Lettuce Heirloom Tomatoes Sliced Avocado Preserved Meyer Lemon Aioli Toasted Brioche <i>Add: Chicken 7 Swordfish 8</i>	16
Grilled Marinated Chicken Breast Green Papaya & Savoy Cabbage Slaw Pepper Jack Cheese Arugula Sriracha Aioli Whole Grain Bun	16
Gulf Coast Shrimp Po' Boy Shredded Lettuce B & B Pickles Chipotle Remoulade Toasted Baguette	18
Grilled Black Angus Burger Applewood Bacon Lettuce Slaw Heirloom Tomato Bibb Lettuce Sharp White Cheddar Cheese Sweet Potato Bun	18
Presidential Burger Grilled Black Angus Burger Pan Seared Foie Gras Braised Beef Short Rib Applewood Bacon Lettuce Slaw Heirloom Tomato Bibb Lettuce Sharp White Cheddar Cheese Sweet Potato Bun Truffle Aioli & Fries	30

All Sandwiches are served with French Fries add \$3 to substitute Truffle Fries

MAINS

Sautéed Chesapeake Catfish Filet Carolina Shrimp, Gilled Corn & Summer Bean Succotash Tomato Gel Corn Shoots Herb Vinaigrette	22
Cold Poached Wild Alaskan Salmon Pickled Rhubarb Chioggia Beets Cucumber Fried Taro Root Chilled White Gazpacho Soup	25
Grilled Swordfish Steak Toasted Couscous & Sautéed Spinach Heirloom Cherry Tomatoes Charred Tomato Coulis	26
Saffron Bucatini Baby Artichokes Vegetable Broth Fava Beans Garbanzo Beans Local Tomatoes Mixed Olives Feta Cheese Mint	22
Grilled 6 oz Filet Mignon Miller Farm Eggplant Purée Confit Fingerling Potatoes Veal Glace	29

SIDES

Ask your server for daily side selection

Occidental is honored to support local farmers

Irwin Mushrooms • Millers Farm • Northern Neck • Goot Essa
Roseda Farm • Anson Mills Farm • The Chef's Garden • Glenburnie Farm
Elysian Fields Farm • Painted Hill Farm • Free Bird Farms

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