



## STARTERS

<b>White Sweet Corn Soup</b> Jumbo Lump Crabmeat   Corn Shoots & Cornbread Crumble	<b>10</b>
<b>63c Farm Fresh Egg</b> Warm Spring Vegetables   Frisée & Sorrel Lettuces   Herb Shallot Vinaigrette	<b>10</b>
<b>Pan Roasted Jumbo Sea Scallops</b> Marinated Spaghetti Squash   Sesame Seaweed Weed   Virginia Peanuts   Benne Seed   Chili Oil	<b>18</b>
<b>Homemade Corn Bread Skillet</b> Strawberry-Rhubarb Jam & Spring Onion Butter	<b>7</b>
<b>Sautéed 4oz Jumbo Lump Crab Cake</b> Avocado Mousse   Piquillo Gel   "Little Wild Things" Sprout Salad   Yuzu Pearls	<b>20</b>
<b>Artisanal Cheese Board</b> Cherry-Golden Raisin Jam   Virginia Peanut Brittle   Toasted Baguette <b>Amish Cheddar</b> · Cow's Milk <b>Jeff's Select Gouda</b> · Cow's Milk <b>Robiola Bosina</b> · Cow's Milk	<b>14</b>

## SALADS

<b>Occidental Chopped Salad</b> Romaine Lettuce   Green Garbanzo Beans   Bell Peppers   Cranberry Beans   Radish Grilled White Corn   Boiled Egg   Crumbled Blue Cheese   Verjus Vinaigrette	<b>14</b>
<b>Caesar Salad</b> Hearts of Romaine   Savoy Kale   Parsley   Chives   Anchovy-Focaccia Croutons Shaved Parmesan Cheese   Creamy Lemon Garlic-Fennel Pollen Dressing	<b>13</b>
<b>Grilled Yellow Fin Tuna</b> Yellow Wax Beans   Quail Eggs   Dried Olives   Grilled Sweet Onions   Fingerling Potatoes Tomatoes   Mixture of Spring Lettuces   Preserved Lemon Vinaigrette	<b>26</b>
<b>New Frontier Bison Skirt Steak &amp; Jumbo Gulf Shrimp</b> Marinated Red & Orange Grape Tomatoes   Green Tomato Coulis   Mizuna & Endive Salad Violet Mustard Seed Dressing	<b>28</b>

*Salad Add On: Chicken 8 Salmon 10 Tuna 12 Jumbo Shrimp 14 Crab Cake 17 Flat Iron Steak 18*

**Executive Chef Rodney Scruggs**  
**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\**

Spring 2017

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## SANDWICHES

<b>Grilled Black Angus 10 oz Burger</b>	<b>20</b>
Applewood Bacon   Grilled & Marinated Vidalia Onions   Sharp White Cheddar Cheese   Bibb Lettuce Violet Mustard Aioli   Kaiser Bun	
<b>Presidential Burger</b>	<b>35</b>
Grilled Black Angus 10oz Burger   Pan Seared Foie Gras   Braised Short Rib   Applewood Bacon Marinated Vidalia Onions   Goot Essa Der Alpen Kase Cheese   Bibb Lettuce   Kaiser Bun Truffle Aioli & Fries	
<b>Maine Lobster Roll</b>	<b>33</b>
Chilled Lobster   Celery   Baby Fennel   Dill & Chervil   Upland Cress Saffron Mayo   Parker House Bun	
<b>Grilled Marinated Chicken Breast Sandwich</b>	<b>17</b>
Mushroom Duxelle   Red Onion Marmalade   Gruyere Cheese   Red Oak Lettuce   Tomato Aioli   Sesame Bun	
<b>Gulf Coast Shrimp Po' Boy</b>	<b>18</b>
Shredded Lettuce   B&B Pickles   Chipotle Remoulade   Toasted Baguette	
<b>BLT Remix</b>	<b>17</b>
Roasted Pork Loin   Applewood Bacon   Bibb Lettuce   Fried Green Tomatoes Tomato Jam & Avocado-Lemon Aioli   Cheese-Herbed Ciabatta	

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

## MAINS

<b>Pan Seared New Brunswick Salmon</b>	<b>24</b>
Creamy Grains   Colorful Cauliflower   Carrot Coulis	
<b>Grilled 6oz Flat Iron Steak</b>	<b>26</b>
Grilled Shiitake Mushrooms   Ramps   Bone Marrow Sauce	
<b>Smoked Kale Cavatelli Pasta</b>	<b>22</b>
Wood Ear Mushrooms   Beet Gel   Goat Cheese   Artichoke Cream Sauce	
<b>Local Flounder Stuffed with Crabmeat</b>	<b>28</b>
Grilled Local Asparagus   Lemon-Caper Tarragon Butter Sauce	

## 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  
Painted Hill Farm • Free Bird Farms

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