



STARTERS

Maryland She Crab Bisque Piquillo Gel Jumbo Lump Crab Meat Corn Bread Croutons	12
Homemade Corn Bread Skillet* Sous Vide Onion-Pear Jam Honey Butter Smoked Sea Salt	7
Burrata* Creamy Mozzarella Baby Arugula Crispy Eggplant Pickled Green Tomato Apple Beet Jam Chili Salt	15
Jumbo Lump Crab Cake Pickled Ramp Slaw Mustard Seeds Smoked Sherry Aioli	Market Price
Sliced Virginia Country Ham Whipped Ricotta Crostini Salsa Verde Mache Vin Cotto Candied Pistachios	14
Artisanal Cheese Board* White Raisin & Gooseberry Compote 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

SALADS

Grilled Yellowfin Tuna Shaved Brussels Sprouts & Fennel Red Oak Lettuce Candied Pistachios Sunflower Seeds Blood Orange Vinaigrette	28
Grilled Bistro Steak Salad Mesclun Mix Frisée Black Grapes Kalamata Olives Der Alpine Kase Cheese Mustard Seed-Banyuls Vinaigrette	28
Occidental Chopped Salad* Romaine Lettuce Black Garbanzo Beans Radish Cucumber Rainbow Cauliflower Hard Boiled Egg Goat Cheese Verjus Vinaigrette	16
Caesar Salad "Our Way" Hearts of Romaine Savoy Kale Parsley Chives Anchovy-Focaccia Croutons Shaved Parmigiano Creamy Lemon Garlic-Fennel Pollen Dressing	13

Salad Add On:

Chicken 7 | Salmon 10 | Tuna 14 | Jumbo Shrimp 14 | Crab Cake 15 | Bistro Steak 15

Occidental is Honored to Support our Local Farmers

Irwin Mushrooms | New Frontier | Goot Essa | Roseda Farm |
Anson Mills | Little Wild Things | Earth-N-Eats



SANDWICHES

Braised Short Rib Hoagie Roasted Mushrooms Caramelized Onions Aged Cheddar Sauce Garlic Mayo	18
Slow-Roasted Pork Loin BLT Applewood Bacon Beef Steak Tomato Boston Bibb Dijonnaise Croissant	18
Grilled Marinated Chicken Breast Grilled Vidalia Onion White Cheddar Upland Cress Sriracha Aioli Sesame Seed Bun	16
Gulf Coast Shrimp Po' Boy Shredded Lettuce B&B Pickles Chipotle Remoulade Toasted Baguette	18
Grilled Black Angus Burger Brisket-Hanger Steak Blend Guanciale Marmalade Blue Cheese Green Leaf Lettuce Tomato Jam Caraway Seed Bun Half Sour Pickle	19

Presidential Burger

Pan Seared Foie Gras | Short Rib | Smoked Stoney Point Bacon Jam | White Cheddar |
Green Leaf Lettuce | Smoked Mustard Seed Aioli | Sesame Seed Bun | Truffle Fries

\$30

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

MAINS

Herb Crusted Tuna Loin Baby Bok Choy Celery Root Purée King Trumpet Mushrooms Guajillo Chili Vinaigrette	28
Porter Braised Beef Short Rib Whipped Grits Confit Baby Carrots Celery Root "Chips" Red Wine Demi- Glacé	26
Pan Roasted Nova Scotia Salmon Sugar Snap Peas Fava Beans Green Almond Confit Blistered Cherry Tomatoes Green Tea Gel	28
Grilled 6 oz. Filet Mignon Confit Fingerling Potatoes Charred Cauliflower Purée Veal Glacé	29
Grilled Atlantic Swordfish Hubbard Squash Purée Wood Ear Mushrooms Crispy Romesco Lobster Sauce	26
Butternut Squash Ravioli* Goat Cheese Toasted Pecans Crispy Leeks Sage Brown Butter Sauce	23

SIDES

Ask your server for daily side selections



*Denotes Vegetarian

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 food-borne illness, especially, if you have certain health conditions or allergies.