



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 Marcona Almonds Avocado Mousse Micro Basil	20
Artisanal Cheese Board Strawberry Balsamic Jam Pickled Watermelon Rind Virginia Peanut Brittle Toasted Brioche Mountain Valley Sharp Cheddar · Cow's Milk Jeff's Select Gouda · Cow's Milk Robiola Bosina · Cow's Milk	14
Steamed Mussels & Fries Shaved Fennel Roma Tomatoes Fennel Leaves Saffron Broth Garlic Aioli	12
Occidental Chopped Salad Romaine Lettuce Green Garbanzo Beans Mini Bell Peppers Radish Grilled White Corn Boiled Egg Crumbled Blue Cheese Verjus Vinaigrette	12

SALADS

Grilled Yellow Fin Tuna Artichoke Baby Fennel Orange Supreme Feta Cheese Charred Meyer Lemon Dressing	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 Bibb Lettuce Shiitake Mushrooms Shaved Radish Cured Duck Egg 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 Weiss
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

 OccidentalGrill  @OccidentalGrill  OccidentalGrillDC

Summer 2017



SANDWICHES

Maine Lobster Roll Chilled Lobster Celery Baby Fennel Dill & Chervil Upland Cress Saffron Mayo Parker House Bun	28
BLT Applewood Bacon Bibb Lettuce Tomatoes Sliced Avocado Preserved Meyer Lemon Aioli Toasted Brioche <i>Add: Chicken 7 Swordfish 8</i>	16
Grilled Marinated Chicken Breast Mango & Savoy Cabbage Slaw Pepper Jack Cheese 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 Sharp White Cheddar Cheese Bibb Lettuce Sweet Potato Bun	18
Presidential Burger Grilled Black Angus Burger Pan Seared Foie Gras Braised Short Rib Applewood Bacon Lettuce Slaw Heirloom Tomato Sharp White Cheddar Cheese Bibb Lettuce 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 & Corn Succotash Tomato Gel Herb Vinaigrette	22
Cold Poached New Brunswick Salmon Pickled Rhubarb Chioggia Beets Cucumber Fried Taro Root White Gazpacho Soup	24
Pan Seared Jumbo Sea Scallops Local Zucchini & Squash Marmalade Stuffed Squash Blossoms Espelette Vinaigrette	28
Grilled Swordfish Steak Grilled Sweet Gem Lettuce Arugula Purée Pancetta Tomato Basil Butter Sauce	26
Saffron Bucatini Artichokes Fava Beans Garbanzo Beans Local Tomatoes Mixed Olives Feta Cheese Mint	22

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

 OccidentalGrill  @OccidentalGrill  OccidentalGrillDC

Summer 2017