



STARTERS

Daily Oysters on the Half Shell Selection Classic Cocktail Sauce Vidalia Onion Mignonette Citrus Sorbet	18 / 34
Homemade Corn Bread Skillet* Sous Vide Pear Jam Fall Squash Butter Smoked Sea Salt	8
Roasted Earth-n-Eats Farm Squash Soup* Whipped Ricotta Sesame Molasses Brittle Vincotta	12
Maryland She Crab Bisque Piquillo Gel Jumbo Lump Crab Meat Corn Bread Croutons	14
Burrata* Creamy Mozzarella Baby Arugula Crispy Eggplant Pickled Green Tomato Apple Beet Jam Chili Salt	15
Jumbo Lump Crab Cake Celery Root Slaw Mustard Seeds Spiced Apple Aioli	22 / 42
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
Wedge Salad Iceberg Lettuce Crispy Bacon Cherry Tomatoes Challah Crumb Blue Cheese Dressing	16

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

Meat & Cheese Board

*Pomme Mustard | Marinated Peppers & Artichokes | Cranberry Bean Salad |
White Raisin & Gooseberry Compote | Virginia Peanut Brittle | Toasted Brioche*
**Chicken Pressé · Smoked Trout Mousse · Prosciutto · Coppa · Finocchiona Salami
Mountain Valley Sharp Cheddar · Jeff's Select Gouda · Der Alphen Kase
Robiola Bosina · Blue Asher · Grilled Focaccia**

\$25

SIDES

Please ask your server for our daily selections.



SANDWICHES

All Sandwiches are Served with French Fries; Add \$3 to Substitute Truffle Fries

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

The 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

MAINS

Porter Braised Beef Short Rib	26
Baby Beet Farrotto Crispy Shallots Red Wine Demi-Glace	
Tamarind Glazed Nova Scotia Salmon	29
Black Quinoa Salad Shaved Fennel Cranberry Beans Yuzu Vinaigrette Chili Jam	
Grilled 6 oz. Filet Mignon	29
Confit Fingerling Potatoes Charred Cauliflower Purée Veal Glacé	
Grilled Bistro Steak Salad	28
Mesclun Mix Frisée Black Grapes Kalamata Olives Der Alpine Kase Cheese Mustard Seed-Banyuls Vinaigrette	
Grilled Yellowfin Tuna	28
Shaved Brussels Sprouts & Fennel Red Oak Lettuce Candied Pistachios Sunflower Seeds Blood Orange Vinaigrette	
Tagliatelle Bolognese	25
Long Ribbon Shaped Pasta Traditional Bolognese Meat Ragù Parmigiano	

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.

20% Gratuity will be added to parties of 6 or more.

**Denotes Vegetarian*