



## Mid-Day

**Daily Oyster Selection** ½ Doz. 16 1 Doz. 30  
*Classic Cocktail Sauce | Red Wine Onion Mignonette*

**Hearts of Romaine Caesar Salad** 13  
*Hearts of Romaine | Savoy Kale | Parsley | Chives | Anchovy-Focaccia Croutons*  
*Shaved Parmesan Cheese | Creamy Garlic-Fennel Pollen Dressing*  
**Salad Add On: Chicken 7 Salmon 10 Tuna 14 Jumbo Shrimp 14**  
**Crab Cake 15 Flat Iron Steak 15**

**Buttermilk Fried Chicken Wings** 14  
*Spicy Sorghum & Chipotle Glaze | Grilled Lime | Scallions | Blue Cheese Remoulade*

**Charcuterie Platter** 25  
*Pomme Mustard | Marinated Peppers & Artichokes | Cranberry Bean Salad*  
*Chicken Pressé · Smoked Trout Mousse · N.C. Mangalitsa Ham*  
*Bresaola · Finocchiona Salami · Grilled Piatto*

**Selection of Cheeses** 5 per Ounce  
*Local Peach Jam | Virginia Peanut Brittle | Toast Points*  
*Mountain Valley Sharp Cheddar, Jeff's Select Gouda*  
*Der Alphen Kase, Robiola Bosina, Blue Asher*

**Grilled Black Angus Burger** 18  
*Applewood Bacon | Lettuce Slaw | Heirloom Tomato | Bibb Lettuce*  
*Sharp White Cheddar Cheese | Sweet Potato Bun*

**Jumbo Lump Crab Cake** 20  
*Grapefruit & Pink Peppercorn Scented Yogurt | Hearts of Palm*  
*Toasted Almonds | Avocado Mousse | Micro Basil | XXO Olive Oil*

**Old School BLT** 16  
*Applewood Bacon | Bibb Lettuce | Heirloom Tomatoes | Sliced Avocado*  
*Preserved Meyer Lemon Aioli | Brioche*  
**Add: Chicken 7 Swordfish 8**

**Truffle Fries** 9  
*Truffle Oil | Parmesan | Herbs | Garlic Aioli*

*"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."*

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Summer 2017