

SPECIALTY COCKTAILS

Lychee Raspberry Bellini
Prosecco, Lychee, Raspberry
10

Pineapple Mojito
Cruzan Light Rum, Pineapple, Mint
9

Ginger Margarita
Sauza Hornitos Reposado Tequila
Cointreau, Ginger, Lime, Ginger Salt
12 Glass / 48 Pitcher

Cucumber Martini
Bluecoat Gin, English Cucumber, Mint
14

Vodka Thyme Lemonade
Svedka Citron Vodka, Lemon, Thyme
8 Glass / 32 Pitcher

Cherry Yuzu Old-Fashioned
Maker's Mark Bourbon, Cherry
Yuzu, Orange
12

Sazerac
Rittenhouse 100° Rye Whiskey
Pernod Absinthe, Sugar,
Peychaud's Bitters
11

Pimm's Cup
Pimm's No. 1, Cointreau, Lime
Cucumber, Mint, Ginger Ale
13

Grapefruit Gimlet
Charbay Ruby Red Grapefruit Vodka
Agave Nectar, Lime
13

HOUSE MADE SODAS**5**

Fresh Ginger Ale
Jasmine Lemon
Iced Green Tea
Cherry Yuzu
Pineapple Mint
Sparkling Thyme Lemonade

WINE BY THE GLASS**Sparkling**

Prosecco, Zardetto NV Veneto, IT
10

Cava Rosado Brut, Mont Marcal
2007 Cava, SP
12

Brut, Thibaut-Janisson
NV Monticello, Virginia
16

Champagne Brut, Eric Rodez
NV Champagne, FR
19

White

Chardonnay, Dom. Isle St. Pierre
2009 Provence, FR
8

Viognier, White Knight
2009 Clarksburg, CA
9

Sauvignon Blanc, Yealands
2009 Marlborough, NZ
10

Pinot Grigio, Bottega Vinaia
2009 Trentino, IT
13

Chardonnay, Kali-Hart by Talbott
2009 Monterey County, CA
12

Grüner Veltliner, Loimer
2009 Kamptal, AUS
12

Sauvignon Blanc, Groth
2009 Burgundy, FR
15

WINES BY THE GLASS**Rosé**

Pinot Noir, Etude
2009 Carneros, CA
12

Red

Merlot, C. Smith 'Velvet Devil'
2009 Columbia Valley, WA
9

Malbec, Jean-Bousquet
2009 Mendoza, AR
10

Montepulciano d'Abruzzo, Valle Reale
2007 Molise, IT
11

Tempranillo, Triton 'Old Vines'
2008 Castille y Leon, SP
12

Pinot Noir, Byron
2009 Santa Maria Valley, CA
13

Pinot Noir, Jean-Michel Guillon,
2008 Burgundy, FR
15

Cabernet Sauvignon, Trefethen
2006 Napa Valley, CA
17

APPETIZERS

Freshly Baked Pastry Basket
9

Seasonal Fruit Plate
11

Oysters on the Half Shell
by the piece
2.50 each

Sweet Pea Soup
Parmesan
9

Heart of Romaine
Caesar Salad
10

DC Mixed Greens
Truffle Vinaigrette
9

Steamed Shrimp Salad
Tender Greens, Avocado
Champagne Dressing
16

Jumbo Lump Crab Cake
Sugar Snap Pea Remoulade
17

ENTREES

B.A.L.T. Multi Grain Bread
Mesclun Salad
14

Grilled Portobello Sandwich
Arugula and Parmesan
Mesclun Salad
15

J&G Cheeseburger
French Fries
17

Eggs Benedict
Crispy Potatoes
Tomato Salad
18

Omelette with Gruyere Cheese
Crispy Potatoes, Tomato Salad
Toast
15

Short Rib Hash
Fried Egg, Natural Jus
Pepper Jack Cheese
20

Slowly Cooked Salmon
Boston Lettuce Salad
Carrot Dressing
19

Seared Atlantic Halibut
Scallion-Chili Sauce
Basil and Celery
28

FROM THE GRILL

*All of our meat and fish
can be simply grilled*

8 oz Sichuan Pepper Crusted
Yellowfin Tuna
29

10 oz Prime Hanger
Steak Frites
24

8 / 12 oz Filet Mignon
32 / 42

14 oz Six Peppercorn
Prime NY Steak
46

10 oz Snake River Farm
Wagyu Sirloin
54

SIDES

Seasonal Fruit
6

Crispy Potatoes
5

Applewood Smoked Bacon
6

Smoked Ham
6

Chicken-Apple or
Pork-Maple Sausage
6

French Fries
8

Grilled Asparagus
Lemon, Olive Oil
10