



# The Grill



MON-FRI 3-6PM | SUBJECT TO AVAILABILITY

## HAPPY HOUR FROM THE KITCHEN

<b>CARAMELIZED ONION DIP</b> 🌿	<b>\$9</b>
house-made potato chips	
<b>CRISPY CALAMARI</b>	<b>\$13</b>
orange glaze / sesame seeds / aji amarillo	
<b>*THE GRILL BURGER</b>	<b>\$15</b>
brioche bun / cheddar / onion jam / bacon dried tomato / aioli / herbed fries	
<b>*GRILLED LAMB SKEWERS</b> 🌿	<b>\$3 EA</b>
tzatziki	
<b>*OYSTERS ON THE HALF-SHELL</b> 🌿	<b>\$2 EA</b>
smoky-tomato cocktail OR cucumber-champagne mignonette	



\*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.

SPRING 2022



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## HAPPY HOUR

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### COCKTAILS

<b>THE GRILL MARTINI</b>	\$11
fords gin or grey goose vodka/ berto extra secco vermouth olive bitters/ charred cipollini	
<b>PINKY IN THE BRAIN</b>	\$8
frozen beefeater pink gin/ malfy con limone gin capitoline tiber strawberry/ rosé	
<b>GRILL PUNCH</b>	\$8
pineapple-infused vodka/ hayman's gin grilled mango/ ginger/ mint/ bubbles	
Pitcher (serves 5)	\$39

### WINE

<b>CONCA D'ORO PROSECO</b>	\$10
Veneto, IT	
<b>BERTANI PINOT GRIGIO</b>	\$8
Venezia Giulia, IT	
<b>MOUTON CADET MERLOT BLEND</b>	\$8
Bordeaux, FR	

### DRAFT BEER

<b>ALLAGASH WHITE</b>	\$6	<b>EVOLUTION EXILE RED</b>	\$6
belgian wheat/ portland, me/5.2%		amber/salisbury, md/5.9%	
<b>BEALES GOLD</b>	\$6	<b>ALEWERKS SUPERB IPA</b>	\$6
lager/bedord, va/4.8%		ipa/williamsburg, va/6.3%	



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## ◇◇◇ BITES ◇◇◇ SERVED ALL DAY

**DEVEILED EGGS** 🌿 **\$2 EA**

duck liver mousse / caviar

**STUFFED DATES** 🌿 **\$12**

bacon / sopressata / blue cheese dressing

**\*GRILLED LAMB SKEWERS** 🌿 **\$12**

tzatziki

**GRILLED CHEESE** 🌿 🌿 **\$13**

finnish cow's milk cheese /  
pomegranate-honey / pistachios

**ALL THE BITES** **\$29**

includes all items above

serves three / serves four +\$8 / serves five +\$15

**GRILLED RUSTIC BREAD** 🌿 **\$6**

whipped plugra butter / black salt

**\*OYSTERS ON THE HALF-SHELL** 🌿 **\$15/29**

smoky-tomato cocktail /

cucumber-champagne mignonette (6/12)

**MUSSELS** **\$19**

white wine / blue cheese-chipotle cream / grilled bread



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