



TO SNACK



- ROYAL DEVILED EGGS** 🌿 \$2 EA
duck liver mousse / caviar
- STUFFED DATES** 🌿 \$10
bacon / soppressata / blue cheese dressing
- GROUND LAMB SKEWERS** 🌿 \$12
tzatziki
- GRILLED CHEESE** 🌿🌿 \$12
finnish cow's milk cheese / pomegranate-honey / pistachios
- ALL THE BITES** 🌿 \$28
serves three / serves four +\$8 / serves five +\$15
- GRILLED RUSTIC BREAD** 🌿 \$5
whipped plugra butter / black salt

TO DIP

- CARAMELIZED ONION** 🌿 \$12
house-made potato chips
- TURMERIC TAHINI** 🌿 \$16
chilled seasonal veggies / grilled naan
- THREE-CHEESE CRAB FONDUE** \$25
jumbo lump / crusty bread



TO BEGIN



- TODAY'S SOUP** \$9
- *OYSTERS ON THE HALF SHELL** 🌿 \$15/29
smoky-tomato cocktail / cucumber-champagne mignonette (6/12)
- CRISPY CALAMARI** \$16
orange glaze / aji amarillo / sesame seeds
- MUSSELS** \$18
white wine / blue cheese-chipotle cream / grilled bread
- SHRIMP COCKTAIL** 🌿 \$21
pasilla-passion fruit cocktail sauce / avocado / red onion / jicama

FROM THE JOSPER

served a la carte | simply grilled over charcoal & pecan*
steaks finished with herb butter

CHOOSE ONE ACCOMPANIMENT 🌿 / ADDITIONAL +\$3
hollandaise 🌿 chimichurri 🌿 tartar 🌿 soy ponzu 🌿
peppercorn bordelaise bbq 🌿

MAKE IT FANCY

HEAD-ON PRAWNS \$12 / CRABCAKE \$12
OSCAR crab relish / crispy shallots / hollandaise / asparagus \$19
LOBSTER PIE \$19

- FREEBIRD HALF CHICKEN** / 22 oz \$22
- ORA KING SALMON** / 7 oz \$31
- CAJUN BRANZINO** / 32 oz \$36
- SKIRT STEAK** / 12 oz \$39
- PETIT FILET MIGNON** / 8 oz \$44
- RIBEYE** / 18 oz \$58
- FILET MIGNON** / 12 oz \$62

OUR BEEF IS LOCALLY SOURCED & FARM RAISED

STEAKS ORDERED MEDIUM-WELL & ABOVE NOT RECOMMENDED OR GUARANTEED



BRUNCH



- OMELET** \$15
creamed spinach / mushrooms / roasted potatoes
- SHAKSHUKA** 🌿 \$17
baked eggs / fire-roasted tomatoes / poblanos / feta / avocado / grilled bread
- COCONUT-CARDAMOM FRENCH TOAST** 🌿 \$18
almonds / pomegranate / whipped cream / passion fruit-maple syrup
- *KEDGEREE** 🌿 \$18
poached eggs / bacon / smoked salmon / curried rice / roasted red peppers / pistachios
- JOSPER-SMOKED SEASONAL VEGGIES** 🌿 \$23
herbed couscous / caramelized onion / pistachios / dried cherries
- AVOCADO TOAST** \$24
jumbo lump crab / avocado-dill vinaigrette
*add poached egg +\$3
- *CRAB CAKE BENEDICT** \$29
poached eggs / green princess sauce / bacon / hollandaise / big crumbs
- JUMBO LUMP CRAB CAKE** 🌿 \$35
green princess sauce
- CHILEAN SEA BASS** 🌿 \$39
saffron risotto / red wine reduction / pistachios
- *STEAK & EGGS** 🌿 \$42
skirt steak / eggs your way / roasted potatoes

BRUNCH

THE EXPRESS

*farm raised skirt steak, *ora king salmon or freebird chicken
salad / herbed fries
ice cream or sorbet
no substitutions please

\$29

SANDWICHES

- GRILLED CHICKEN** \$18
baguette / bacon / cheddar / aioli / herbed fries
- BEYOND BURGER** 🌿 \$21
merguez-style plant-based burger / cheddar / harissa-almond aioli
roasted eggplant / crispy shallots / aioli / herbed fries
- *THE GRILL BURGER** \$21
brioche bun / bacon / dubliner cheddar / onion jam / dried tomato / aioli / herbed fries



SALADS



- CAESAR** \$16
parmesan / anchovies / big crumbs / garlic dressing
*ora king salmon +\$12 / *skirt steak +\$12 / chicken breast +\$6
- SEASONAL CHOPPED** 🌿🌿 \$18
avocado / cheddar / pecans / tomatoes / dried cherries
red onion / strawberries / lemon vinaigrette
*ora king salmon +\$12 / *skirt steak +\$12 / chicken breast +\$6
- CLUB** \$19
grilled chicken / bacon / egg / dates / avocado / big crumbs /
lemon vinaigrette / blue cheese dressing
- HOUSE-SMOKED ORA KING SALMON** \$31
pickled beets / tomato / cucumber / rye croutons / horseradish dressing

SPANISH EGGPLANT SALAD 🌿🌿
olives / red peppers / sherry vinegar

PIMENTON MAC 🌿
cheesy goodness

GREEN BEANS 🌿🌿
basil & cilantro pesto / toasted almonds

SPICED CREAMED SPINACH 🌿
crispy shallots / calabrian chile

GRILLED SWEET POTATOES 🌿🌿
pistachios / orange-cumin reduction

HERBED FRIES 🌿🌿
rosemary / thyme / tarragon

ASPARAGUS 🌿
chilled asparagus / vinaigrette / gribiche

MARKET VEGETABLE

\$9

S
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= VEGAN



= VEGETARIAN



= GLUTEN FREE

Gluten-Free indicates recipes that do not include flour or wheat. However, all items are prepared in a common kitchen where the possibility of cross-contact gluten exposure exists. All fried items are prepared in the same oil, including those indicated as gluten free.

PLEASE NOTIFY US OF ANY ALLERGIES

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



STRAWS AVAILABLE UPON REQUEST

SERVICE @ *The Grill*

A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE PARTIES OF 5+ WILL BE CHARGED A 20% GRATUITY PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE

COCKTAILS

MIMOSA fresh-squeezed orange / regan's orange bitters / bubbles	\$10
STRAWBERRY-RHUBARB BELLINI strawberry / giffard rhubarbe / bubbles	\$10
BLOODY MARY tito's vodka / calabrian chile / fire-roasted tomato / horseradish	\$12
GRILL PUNCH pineapple-infused vodka / hayman's gin / grilled mango / ginger / mint / bubbles	\$12
Pitcher (serves 5)	\$54

THE GRILL MARTINI fords gin or grey goose vodka / berto extra secco vermouth / olive bitters / charred cipollini	\$15
PERFECT MARTINI sipsmith v.j.o.p gin / alessio bianco vermouth / mancino secco vermouth / black lemon bitters	\$22
PINKY IN THE BRAIN frozen beefeater pink gin / malfy con limone gin / capitoline tiber / strawberry / rosé	\$13
SONIC THE GRAPEFRUIT drumshanbo irish gunpowder gin / grapefruit four ways / tonic / topo chico	\$14
RUM ME OVER diplomático reserva exclusiva rum / el dorado 12 year rum / basil hayden's dark rye / cacao nib-infused demerara syrup / bitters	\$17
MANHATTAN NOIR whistlepig piggieback rye / montenegro amaro / thyme & rosemary punt e mes / jerry thomas bitters / bourdeaux cherry	\$17
COSMO BLANC hangar 1 makrut lime vodka / white cranberry / cointreau / cranberry foam	\$16
SOUR PUSS grey goose le citron vodka / combier / lemon verbena syrup / burnt lemon	\$16
VESPER INTO THE WOODS monkey 47 schwarzwald gin / belvedere smogóry forest vodka / cocchi americano / lemon	\$19
GATO'S MEOW barr hill tom cat gin / herradura reposado tequila / rhubarb / lime / cinnamon / luxardo maraschino / peychaud's bitters	\$17
KIND OF BLUE death's door gin / bluecoat elderflower gin / st. george absinthe verte / lillet blanc / blue curaçao / bubbles	\$16
AB FAB absolut elyx vodka / grand marnier cuvée du centenaire / sauternes / lemon / pink himalayan salt / bee pollen / pearl dust	\$32
WITHOUT THE PUNCH mango / ginger / pineapple / mint / bubbles	\$7
LAZY GRAPEFRUIT fresh & charred grapefruit / grapefruit tonic / topo chico	\$8
I'VE BEEN BITTER seedlip spice / tart cherry / gentian / lemon	\$9

NON-ALCOHOLIC

MARTINI YOUR WAY

3 oz / Add \$5

1

CHOOSE:
◊ GIN
◊ VODKA

2

◊ TRADITIONAL
◊ DRY
◊ PERFECT
◊ PURE

3

◊ DIRTY
◊ FILTHY
◊ GIBSON

4

◊ UP
◊ THE GRILL ROCK



GIN



2 oz pour

AVIATION	\$13	HENDRICK'S CABINET OF CURIOSITIES	\$16
BEEFEATER LONDON DRY	\$10	HAT TRICK FINE BOTANICAL	\$13
BLUECOAT AMERICAN DRY	\$11	JCB BY JEAN-CHARLES BOISSET	\$38
BLUECOAT ELDERFLOWER	\$12	JUNIPERO SAN FRANCISCO STRENGTH	\$12
BOMBAY SAPPHIRE LONDON DRY	\$12	KI NO BI KYOTO DRY	\$27
THE BOTANIST 22 ISLAY DRY	\$16	KOVAL BARRELED	\$16
BARR HILL	\$14	LEOPOLD BROS. NAVY STRENGTH	\$17
BARR HILL TOM CAT RESERVE	\$16	LUXARDO SOUR CHERRY	\$12
BRECKENRIDGE DISTILLERY	\$11	MALFY CON ARANCIA	\$12
COPPER & KINGS AMERICAN DRY	\$12	MALFY CON LIMONE	\$12
COPPER & KINGS AMERICAN OLD TOM	\$13	MONKEY 47 SCHWARZWALD DRY	\$24
D. GEORGE BENHAM'S SONOMA DRY	\$12	NIKKA COFFEY	\$18
DISTRICT MADE	\$12	NOLET'S GIN DRY	\$16
DEATH'S DOOR	\$13	NOLET'S GIN THE RESERVE DRY GIN	\$180
DRUMSHANBO IRISH GUNPOWDER	\$14	NORDÉS	\$14
ETSU HOKKAIDO	\$15	OXLEY	\$12
FERDINAND'S SAAR DRY	\$23	PLYMOUTH SLOE	\$13
FEW BREAKFAST	\$13	SIPSMITH LONDON DRY	\$15
FORDS	\$11	SIPSMITH V.J.O.P. LONDON DRY	\$22
FORDS OFFICERS RESERVE	\$13	ST. GEORGE BOTANIVORE	\$14
FORTHAVE SPIRITS BLUE	\$16	ST. GEORGE RYE REPOSADO	\$14
GIN LANE 1751 LONDON DRY	\$11	ST. GEORGE TERROIR	\$14
GIN MARE	\$15	SUNTORY ROKU	\$14
GLENDALOUGH DISTILLERY ROSE	\$14	TANQUERAY	\$12
GLENDALOUGH WILD BOTANICAL	\$14	TANQUERAY NO. TEN	\$14
GREEN HAT GINAVIT	\$13	TANQUERAY RANGPUR	\$14
HENDRICK'S	\$14	XORIGUER MAHÓN	\$12

VODKA

2 oz pour

ABSOLUT	\$11	GREY GOOSE L'ORANGE	\$14
ABSOLUT ELYX SINGLE ESTATE	\$15	HANGAR 1 BUDDHA'S HAND CITRON	\$13
BELVEDERE	\$14	HANGAR 1 MAKRUT LIME	\$13
BELVEDERE SMOGÓRY FOREST SINGLE ESTATE RYE	\$18	JCB BY JEAN-CHARLES BOISSET	\$42
BOYD & BLAIR PROFESSIONAL	\$18	JEAN-MARC XO	\$20
CALEDONIA SPIRITS BARR HILL	\$16	KETEL 1	\$13
CHASE	\$16	NIKKA COFFEY	\$22
CHOPIN	\$13	POLUGAR CLASSIC RYE	\$24
CRYSTAL HEAD	\$20	REYKA SMALL BATCH	\$13
EFFEN BLACK CHERRY & VANILLA	\$12	ST. GEORGE ALL PURPOSE	\$14
GREAT WOMEN SPIRITS COUNTESS WALEWSKA	\$16	STOLICHNAYA ELIT	\$20
GREY GOOSE	\$13	STOLICHNAYA PREMIUM	\$12
GREY GOOSE CITRON	\$14	TITO'S	\$12
		WHEATLY	\$12

DRAFT BEER

ALLAGASH WHITE belgian wheat / portland, me / 5.2%	\$9	BEALES GOLD lager / bedord, va / 4.8%	\$8
EVOLUTION EXILE RED amber / salisbury, md / 5.9%	\$8	ALEWERKS SUPERB IPA ipa / williamsburg, va / 6.3%	\$9

BOTTLED BEER

LOIRETTE belgian saison / touraine, fr / 5.5%	\$10	ANXO DRY CIDER dry cider / washington, dc / 6.9%	\$9
RP RAISED BY WOLVES dry-hopped pale ale / washington, dc / 5.0%	\$8	CORONA EXTRA mexican lager / mexico / 4.6%	\$7
CIGAR CITY MADURO brown ale / tampa, fl / 5.5%	\$8	MILLER LIGHT light lager / milwaukee, wi / 4.2%	\$7
LEFT HAND MILK STOUT sweet stout / longmont, co / 6.0%	\$10	HEINEKEN 0.0% non-alcoholic / netherlands / 0.0%	\$7

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