



# The Grill



MON-FRI 3-6PM | SUBJECT TO AVAILABILITY

## HAPPY HOUR

### FROM THE KITCHEN

#### CARAMELIZED ONION DIP

house-made potato chips

\$9

#### \*OYSTERS ON THE HALF-SHELL

smoky-tomato cocktail OR  
cucumber-champagne mignonette

\$2 EA

#### \*GRILLED LAMB SKEWERS

tzatziki

\$3 EA

#### CRISPY CALAMARI

orange glaze / aji amarillo / sesame seeds

\$13

#### \*THE GRILL BURGER

brioche bun / bacon / dubliner cheddar  
onion jam / dried tomato

\$15

## DRAFT BEER

#### ALLAGASH WHITE

belgian wheat / portland, me / 5.2%

\$6

#### BEALES GOLD

lager / bedford, va / 4.8%

\$6

#### EVOLUTION EXILE RED

amber / salisbury, md / 5.9%

\$6

#### ALEWERKS SUPERB IPA

ipa / williamsburg, va / 6.3%

\$6



## WINES

#### CONCA D'ORO PROSECO

Veneto, IT

\$10

#### BERTANI PINOT GRIGIO

Venezia Giulia, IT

\$8

#### MOUTON CADET MERLOT BLEND

Bordeaux, FR

\$8

## COCKTAILS

#### THE GRILL MARTINI

fords gin or grey goose vodka / bèrto extra secco vermouth  
olive bitters / charred cipollini

\$11

#### PINKY IN THE BRAIN

frozen bombay bramble gin / malfy con limone gin  
capitoline tiber / strawberry / rosé

\$9

#### GRILL PUNCH

pineapple-infused vodka / hayman's gin  
grilled mango / ginger / mint / bubbles

\$9 / \$43 PITCHER (SERVES 5)

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

3.2023