



TO SNACK

ROYAL DEVEILED EGGS 🌿 duck liver mousse / caviar	\$2 EA
GROUND LAMB SKEWERS 🌿 tzatziki	\$12
GRILLED CHEESE 🌿🌿 finnish cow's milk cheese / pomegranate-honey / pistachios	\$13
ALL THE BITES 🌿 all of the above & bacon-wrapped dates. serves 3 / serves 4 +\$9 / serves 5 + \$18	\$28
CARAMELIZED ONION DIP 🌿 house-made potato chips	\$12
*SPICY TUNA BITES 🌿 crispy rice / gochujang / sesame / serrano	\$22
GRILLED RUSTIC BREAD 🌿 whipped plugra butter	\$5

TO BEGIN

TODAY'S SOUP	\$9
CRISPY CALAMARI orange glaze / aji amarillo / sesame seeds	\$17
OYSTERS ON THE HALF SHELL* 🌿 smoky-tomato cocktail / cucumber-champagne mignonette (6/12)	\$18/\$34
MUSSELS white wine / blue cheese-chipotle cream / grilled bread	\$18
SHRIMP COCKTAIL 🌿 pasilla-passion fruit cocktail sauce / avocado	\$22
THREE-CHEESE CRAB FONDUE jumbo lump / crusty bread	\$25

FROM THE JOSPER 🌿

served á 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

- GULF SHRIMP \$12 / CRABCAKE \$12
OSCAR crab relish / crispy shallots / hollandaise / asparagus \$19
MAINE LOBSTER BROCHETTE \$19

FREEBIRD HALF CHICKEN / 22 oz	\$25
ORA KING SALMON / 7 oz	\$32
PETIT FILET MIGNON / 8 oz	\$44
SKIRT STEAK / 12 oz	\$45
CAJUN BRANZINO / 32 oz	\$49
RIBEYE / 18 oz	\$61
FILET MIGNON / 12 oz	\$62

OUR BEEF IS LOCALLY SOURCED & FARM-RAISED

STEAKS ORDERED MEDIUM-WELL & ABOVE NOT RECOMMENDED OR GUARANTEED

COMPOSED

OMELET creamed spinach / mushrooms / roasted potatoes	\$15
BANANA CAKES 🌿 berry compote / whipped crème fraiche / salted pecans	\$15
SHAKSHUKA 🌿 baked eggs / fire-roasted tomatoes / poblanos / feta / avocado / grilled bread	\$17
COCONUT-CARDAMOM FRENCH TOAST 🌿 almonds / pomegranate / whipped cream / passion fruit-maple syrup	\$18
JOSPER-SMOKED VEGETABLES 🌿 toasted & herbed farro / pickled onions / smoked carrots / grilled squash / coriander-roasted cauliflower	\$23
AVOCADO TOAST jumbo lump crab / avocado-dill vinaigrette add poached egg* +\$3	\$24
CRAB CAKE BENEDICT* poached eggs / bacon / green princess sauce / hollandaise / big crumbs	\$29
JUMBO LUMP CRAB CAKE 🌿 green princess sauce	\$32
STEAK & EGGS* 🌿 skirt steak / eggs your way / roasted potatoes	\$42

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

served with herbed fries + aioli

GRILLED CHICKEN baguette / bacon / cheddar	\$18
LOBSTER ROLL buttered + toasted brioche roll / tarragon lobster salad	MP
BEYOND BURGER 🌿 merguez-style plant-based burger / cheddar / harissa-almond aioli roasted eggplant / crispy shallots	\$21
THE GRILL BURGER* brioche bun / bacon / dubliner cheddar / onion jam / dried tomato	\$22

SALADS

CAESAR little gem lettuce / parmesan / croutons / anchovy / garlic-dill dressing ora king salmon* +\$12 / skirt steak* +\$12 / chicken breast +\$6	\$16
SEASONAL CHOPPED 🌿🌿 asian pear / kiwi / tomato / red onion / pecans / dried cherries / avocado / lemon vinaigrette ora king salmon* +\$12 / skirt steak* +\$12 / chicken breast +\$6	\$18
CLUB grilled chicken / bacon / egg / dates / avocado / big crumbs / lemon vinaigrette / blue cheese dressing	\$19

ROASTED HONEYNUT SQUASH 🌿🌿 lemon yogurt / chermoula / olive oil	MUSHROOMS PORTO 🌿 demi-glaze / port wine reduction
GREEN BEANS 🌿🌿 basil & cilantro pesto / toasted almonds	PIMENTON MAC 🌿 cheesy goodness
GRILLED SWEET POTATOES 🌿🌿 pistachios / orange-cumin reduction	SPICED CREAMED SPINACH 🌿 crispy shallots / calabrian chile

HERBED FRIES 🌿🌿
rosemary / thyme / tarragon / aioli

\$9

SIDES

A KNEAD RESTAURANT
CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ
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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.

TO OFFSET THE IMPACT OF DC'S INITIATIVE 82 ON INDEPENDENT RESTAURANTS, A 3.5% FEE HAS BEEN ADDED TO YOUR BILL. A 20% GRATUITY WILL BE ADDED FOR PARTIES OF FIVE OR MORE. PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE.

SERVICE @

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, especially if you have certain medical conditions.