



TO SNACK

ROYAL DEVEILED EGGS 🍄 duck liver mousse / caviar	\$2.25 EA
GROUND LAMB SKEWERS 🍄 tzatziki	\$12.50
GRILLED CHEESE 🍄🌱 finnish cow's milk cheese / pomegranate-honey / pistachios	\$13.50
ALL THE BITES 🍄 all of the above & bacon-wrapped dates. serves 3 / serves 4 +\$9 / serves 5 + \$18	\$29.75
CARAMELIZED ONION DIP 🍄 house-made potato chips	\$12.50
SPICY TUNA BITES* crispy rice / gochujang / sesame / serrano	\$22.75
GRILLED RUSTIC BREAD 🍄 whipped plugra butter	\$5.25

TO BEGIN

TODAY'S SOUP	\$9.25
CRISPY CALAMARI orange glaze / aji amarillo / sesame seeds	\$17.50
OYSTERS ON THE HALF SHELL* 🍄 smoky-tomato cocktail / cucumber-champagne mignonette (6/12)	\$19.50/\$38.00
MUSSELS white wine / blue cheese-chipotle cream / grilled bread	\$18.50
SHRIMP COCKTAIL 🍄 pasilla-passion fruit cocktail sauce / avocado	\$22.75
THREE-CHEESE CRAB FONDUE jumbo lump / crusty bread	\$25.75

FROM THE JOSPER 🍃

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

CHOOSE ONE ACCOMPANIMENT 🍄 / ADDITIONAL +\$3.25
hollandaise 🍄 chimichurri 🍃 tartar 🍄 soy ponzu 🍃
peppercorn bordelaise bbq 🍃

MAKE IT FANCY

GULF SHRIMP \$12.50 / CRABCAKE \$12.50
OSCAR crab relish / crispy shallots / hollandaise / asparagus \$19.50
MAINE LOBSTER TAIL / 5 oz MP

FREEBIRD HALF CHICKEN / 22 oz	\$25.75
ORA KING SALMON / 7 oz	\$34.00
PETIT FILET MIGNON / 8 oz	\$45.00
SKIRT STEAK / 12 oz	\$46.00
CAJUN BRANZINO / 32 oz	\$50.00
RIBEYE / 18 oz	\$62.00
FILET MIGNON / 12 oz	\$63.00

OUR BEEF IS LOCALLY SOURCED & FARM-RAISED

STEAKS ORDERED MEDIUM-WELL & ABOVE NOT RECOMMENDED OR GUARANTEED

COMPOSED

OMELET creamed spinach / mushrooms / roasted potatoes	\$15.50
BANANA CAKES 🍄 berry compote / whipped crème fraiche / salted pecans	\$15.50
SHAKSHUKA 🍄 baked eggs / fire-roasted tomatoes / poblanos / feta / avocado / grilled bread	\$17.50
COCONUT-CARDAMOM FRENCH TOAST 🍄 almonds / pomegranate / whipped cream / passion fruit-maple syrup	\$18.50
JOSPER-SMOKED VEGETABLES 🍃 toasted & herbed farro / pickled onions / smoked carrots / grilled squash / coriander-roasted cauliflower	\$23.75
AVOCADO TOAST jumbo lump crab / avocado-dill vinaigrette add poached egg* +\$3.25	\$24.75
CRAB CAKE BENEDICT* poached eggs / bacon / green princess sauce / hollandaise / big crumbs	\$29.75
JUMBO LUMP CRAB CAKE 🍄 green princess sauce	\$33.00
STEAK & EGGS* 🍄 skirt steak / eggs your way / roasted potatoes	\$43.00

BRUNCH

THE EXPRESS 🍃

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

\$29.75

SANDWICHES

served with herbed fries + aioli

GRILLED CHICKEN baguette / bacon / cheddar	\$18.50
LOBSTER ROLL buttered + toasted brioche roll / tarragon lobster salad	\$38.00
BEYOND BURGER 🍄 merguez-style plant-based burger / cheddar / harissa aioli roasted eggplant / crispy shallots	\$21.75
THE GRILL BURGER* brioche bun / bacon / dubliner cheddar / onion jam / dried tomato	\$22.75

SALADS

CAESAR little gem lettuce / parmesan / croutons / anchovy / garlic-dill dressing ora king salmon* +\$12.50 / skirt steak* +\$12.50 / chicken breast +\$6.25	\$16.50
SEASONAL CHOPPED 🍄🌱 asian pear / kiwi / tomato / red onion / pecans / dried cherries / avocado / lemon vinaigrette ora king salmon* +\$12.50 / skirt steak* +\$12.50 / chicken breast +\$6.25	\$18.50
CLUB grilled chicken / bacon / egg / dates / avocado / big crumbs / lemon vinaigrette / blue cheese dressing	\$19.50

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	

\$9.25

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.

SERVICE @
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.

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.

COCKTAILS

THE GRILL MARTINI

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

\$16.50

PERFECT MARTINI

sipsmith v.j.o.p gin / alessio bianco vermouth / mancino secco vermouth / black lemon bitters

\$22.75

PINKY IN THE BRAIN

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

\$13.50

SONIC THE GRAPEFRUIT

drumshanbo irish gunpowder gin / grapefruit four ways / tonic / topo chico

\$15.50

RUM ME OVER

diplomático reserva exclusiva rum / el dorado 12 year rum / knob creek rye / cacao nib-infused demerara syrup / bitters

\$17.50

MANHATTAN NOIR

whistlepig piggieback rye / montenegro amaro / thyme & rosemary punt e mes / jerry thomas bitters / bordeaux cherry

\$20.75

COSMO BLANC

hangar 1 makrut lime vodka / white cranberry / cointreau / cranberry foam

\$17.50

SOUR PUSS

grey goose le citron vodka / combier / lemon verbena syrup / burnt lemon

\$16.50

VESPER INTO THE WOODS

monkey 47 schwarzwald gin / belvedere smogóry forest vodka / cocchi americano / lemon

\$19.50

GATO’S MEOW

barr hill tom cat gin / herradura reposado tequila / rhubarb / lime / cinnamon / luxardo maraschino / peychaud’s bitters

\$18.50

KIND OF BLUE

nolet’s silver gin / bluecoat elderflower gin / st. george absinthe verte / lillet blanc / blue curaçao / bubbles

\$15.50

AB FAB

absolut elyx vodka / grand marnier cuvée du centenaire / sauternes / lemon / pink himalayan salt / bee pollen / pearl dust

\$33.00

HARD PRESSED

jack daniel’s tennessee whiskey / hot apple cider / demerara / clove / cinnamon

\$14.50

THE GRILL HOT TODDY

maker’s mark bourbon / barr hill tom cat gin / honey / lemon

\$15.50

GRILL PUNCH

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

\$13.50

Pitcher (serves 5)

\$62.50

SPRIT-FREE LIBATIONS

WITHOUT THE PUNCH

mango / ginger / pineapple / mint / bubbles

\$8.25

LAZY GRAPEFRUIT

fresh & charred grapefruit / grapefruit tonic / topo chico

\$8.25

I’VE BEEN BITTER

ceder’s classic / tart cherry / gentian / lemon

\$9.25

MARTINI
YOUR WAY
3 oz / Add \$5.25

1

CHOOSE:
GIN
VODKA

2

TRADITIONAL
DRY
PERFECT
PURE

3

DIRTY
FILTHY
GIBSON

4

UP
THE GRILL ROCK

GIN				VODKA			
2 oz pour				2 oz pour			
AVIATION	\$13.00	JCB BY JEAN-CHARLES BOISSET	\$38.00	ABSOLUT	\$11.00	HAKU	\$13.00
BLUECOAT AMERICAN DRY	\$12.00	JUNIPERO SAN FRANCISCO STRENGTH	\$13.00	ABSOLUT ELYX SINGLE ESTATE	\$16.00	HANGAR 1 BUDDHA’S HAND CITRON	\$14.00
BLUECOAT ELDERFLOWER	\$14.00	KI NO BI KYOTO DRY	\$27.00	BELVEDERE	\$15.00	HANGAR 1 MAKRUT LIME	\$14.00
BOMBAY SAPPHIRE LONDON DRY	\$13.00	KOVAL BARRELED	\$16.00	BELVEDERE SMOGÓRY FOREST	\$18.00	JCB BY JEAN-CHARLES BOISSET	\$42.00
THE BOTANIST 22 ISLAY DRY	\$19.00	KOVAL DRY	\$15.00	BOYD & BLAIR PROFESSIONAL	\$18.00	KETEL 1	\$14.00
BARR HILL	\$15.00	LEOPOLD BROS. NAVY STRENGTH	\$17.00	CALEDONIA SPIRITS BARR HILL	\$18.00	MCCLINTOCK EPIPHANY	\$13.00
BARR HILL TOM CAT RESERVE	\$17.00	LUXARDO SOUR CHERRY	\$13.00	CHASE	\$16.00	NIKKA COFFEY	\$22.00
BRECKENRIDGE DISTILLERY	\$11.00	MALFY CON ARANCIA	\$12.00	CHOPIN	\$13.00	POLUGAR CLASSIC RYE	\$24.00
COPPER & KINGS AMERICAN DRY	\$13.00	MALFY CON LIMONE	\$12.00	CRYSTAL HEAD	\$22.00	REYKA SMALL BATCH	\$13.00
COPPER & KINGS AMERICAN OLD TOM	\$14.00	MONKEY 47 SCHWARZWALD DRY	\$24.00	DRUMSHANBO SAUSAGE TREE	\$14.00	ST. GEORGE ALL PURPOSE	\$14.00
D. GEORGE BENHAM’S SONOMA DRY	\$12.00	NIKKA COFFEY	\$18.00	EFFEN BLACK CHERRY & VANILLA	\$12.00	STOLICHNAYA ELIT	\$20.00
DISTRICT MADE	\$13.00	NOLET’S GIN DRY	\$16.00	GREAT WOMEN SPIRITS COUNTESS	\$16.00	STOLICHNAYA PREMIUM	\$13.00
DRUMSHANBO CALIFORNIA ORANGE	\$15.00	NOLET’S GIN THE RESERVE DRY GIN	\$180.00	WALEWSKA		TITO’S	\$13.00
DRUMSHANBO IRISH GUNPOWDER	\$15.00	NORDÉS	\$14.00	GREY GOOSE	\$14.00	WHEATLEY	\$12.00
ETSU HOKKAIDO	\$18.00	OXLEY	\$14.00	GREY GOOSE CITRON	\$15.00		
FERDINAND’S SAAR DRY	\$23.00	PLYMOUTH	\$14.00	GREY GOOSE L’ORANGE	\$15.00		
FEW BREAKFAST	\$13.00	PLYMOUTH NAVY	\$15.00				
FORDS	\$12.00	PLYMOUTH SLOE	\$14.00				
FORTHAVE SPIRITS BLUE	\$16.00	SIPSMITH LONDON DRY	\$16.00				
GIN LANE 1751 LONDON DRY	\$11.00	SIPSMITH V.J.O.P. LONDON DRY	\$22.00				
GIN MARE	\$16.00	ST. GEORGE BOTANIVORE	\$15.00				
GLENDALOUGH DISTILLERY ROSE	\$14.00	ST. GEORGE RYE REPOSADO	\$15.00				
GLENDALOUGH WILD BOTANICAL	\$14.00	ST. GEORGE TERROIR	\$15.00				
GREEN HAT GINAVIT	\$13.00	SUNTORY ROKU	\$14.00				
THE HAKUTO MATSUI	\$14.00	TANQUERAY	\$12.00				
HARAHORN NORWEGIAN	\$13.00	TANQUERAY NO. TEN	\$14.00				
HAT TRICK FINE BOTANICAL	\$13.00	TANQUERAY RANGPUR	\$14.00				
HENDRICK’S	\$14.00	WÖLFFER ESTATE	\$16.00				
HENDRICK’S CABINET OF CURIOSITIES	\$16.00	XORIGUER MAHÓN	\$12.00				

DRAFT BEER

ALLAGASH WHITE

belgian wheat / portland, me / 5.2%

\$9.25

BEALES GOLD

lager / bedord, va / 4.8%

\$8.25

EVOLUTION EXILE RED

amber / salisbury, md / 5.9%

\$8.25

ALEWERKS SUPERB IPA

ipa / williamsburg, va / 6.3%

\$9.25

BOTTLED BEER

LOIRETTE

belgian saison / touraine, fr / 5.5%

\$10.50

ANXO DRY CIDER

dry cider / washington, dc / 6.9%

\$9.25

RP RAISED BY WOLVES

dry-hopped pale ale / washington, dc / 5.0%

\$8.25

CORONA EXTRA

mexican lager / mexico / 4.6%

\$7.25

CIGAR CITY MADURO

brown ale / tampa, fl / 5.5%

\$8.25

MILLER LITE

light lager / milwaukee, wi / 4.2%

\$7.25

LEFT HAND MILK STOUT

sweet stout / longmont, co / 6.0%

\$10.50

HEINEKEN 0.0%

non-alcoholic / netherlands / 0.0%

\$7.25

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