



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	\$6.00

TO BEGIN

TODAY'S SOUP	\$10.00
CRISPY CALAMARI orange glaze / aji amarillo / sesame seeds	\$18.00
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
SKIRT STEAK / 8 oz	\$38.00
PETIT FILET MIGNON / 6 oz	\$46.00
CAJUN BRANZINO / 32 oz	\$50.00
FILET MIGNON / 12 oz	\$67.00
RIBEYE / 16 oz	\$66.00
PORTERHOUSE (SERVES 1-2) / 36 oz	\$145.00

OUR BEEF IS LOCALLY SOURCED & FARM-RAISED

STEAKS ORDERED MEDIUM-WELL & ABOVE ARE NOT RECOMMENDED OR GUARANTEED

COMPOSED

OMELET 🍄🌱 roasted tomato / spinach / goat cheese	\$17.00
BANANA CAKES 🍄 salted pecans / berry compote / whipped crème fraiche	\$17.00
ROASTED MUSHROOM POLENTA* 🍄🌱 poached eggs / crispy tuscan kale / parmesan / savory herbs	\$18.00
COCONUT-CARDAMOM FRENCH TOAST 🍄 almonds / pomegranate / whipped cream / passion fruit-maple syrup	\$18.50
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
JOSPER-SMOKED VEGETABLES 🌱 toasted & herbed farro / pickled onions / smoked carrots grilled squash / coriander-roasted cauliflower	\$23.75

BRUNCH

THE EXPRESS 🌿

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

\$31.00

SANDWICHES

GRILLED CHICKEN baguette / bacon / cheddar / lettuce / tomato / aioli / pickled red onions	\$18.50
VEGGIE BURGER 🌱 brioche bun / plant-based burger / merguez spices / cheddar roasted eggplant / crispy shallots / harissa aioli	\$21.75
THE GRILL BURGER* brioche bun / bacon / dubliner cheddar / onion marmalade	\$22.00
LOBSTER ROLL buttered + toasted brioche roll / tarragon lobster salad	\$38.00

SALADS

SEASONAL CHOPPED 🌱🍄 strawberry / mango / pecans / tomato / red onion / dried cherries / avocado / lemon vinaigrette ora king salmon* +\$12.50 / skirt steak* +\$12.50 / chicken breast +\$6.25	\$16.00
CAESAR little gem lettuce / parmesan / anchovy / croutons / garlic-dill dressing ora king salmon* +\$12.50 / skirt steak* +\$12.50 / chicken breast +\$6.25	\$16.50
CLUB grilled chicken / bacon / egg / dates / avocado / beets / red onion / big crumbs lemon vinaigrette / blue cheese dressing	\$19.50

GRILLED ASPARAGUS 🌱🍄 romesco / almonds / chives	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

COCKTAILS

BRUNCH CLASSICS

MIMOSA

fresh-squeezed orange / regan’s orange bitters / bubbles

\$10.75

STRAWBERRY-RHUBARB BELLINI

strawberry / giffard rhubarbe / bubbles

\$12.50

BLOODY MARY

tito's vodka / calabrian chile / fire-roasted tomato / horseradish

\$14.50

GRILL PUNCH

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

\$13.75

Pitcher (serves 5)

\$63.75

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

2 oz pour

BRUNCH...
WITH BENEFITS

Enjoy 90 minutes of bottomless drinks
with the purchase of any entrée!

Entire party and one entrée per guest required to participate.

\$34.99 per guest

ADD ON
CHAMPAGNE, LAURENT-PERRIER +\$30

THE GRILL MARTINI	\$16.75
fords gin or grey goose vodka / bèrto extra secco vermouth olive bitters / charred cipollini	
PERFECT MARTINI	\$22.75
sipsmith v.j.o.p gin / alessio bianco vermouth / mancino secco vermouth black lemon bitters	
PINKY IN THE BRAIN	\$14.00
frozen bombay bramble gin / malfy con limone gin / capitoline tiber / strawberry / rosé	
SONIC THE GRAPEFRUIT	\$15.50
drumshanbo irish gunpowder gin / grapefruit four ways / tonic / topo chico	
RUM ME OVER	\$17.75
diplomático reserva exclusiva rum / el dorado 12 year rum knob creek rye / cacao nib-infused demerara syrup / bitters	
MANHATTAN NOIR	\$20.75
whistlepig piggieback rye / montenegro amaro / thyme & rosemary punt e mes jerry thomas bitters / bordeaux cherry	
COSMO BLANC	\$17.75
hangar 1 makrut lime vodka / white cranberry / cointreau / cranberry foam	
SOUR PUSS	\$16.75
grey goose le citron vodka / combier / lemon verbena syrup / burnt lemon	
VESPER INTO THE WOODS	\$19.50
monkey 47 schwarzwald gin / belvedere lake bartezek vodka / cocchi americano / lemon	
GATO’S MEOW	\$18.75
barr hill tom cat gin / herradura reposado tequila / rhubarb / lime / cinnamon luxardo maraschino / peychaud’s bitters	
SOMETHING BLUE	\$16.75
corazón blanco tequila / disaronno amaretto / blue curaçao / fresh-squeezed lime	
AB FAB	\$33.00
absolut elyx vodka / grand marnier cuvée du centenaire / sauternes / lemon pink himalayan salt / bee pollen / pearl dust	

AVIATION	\$13.00	MONKEY 47 SCHWARZWALD DRY	\$24.00
BLUECOAT ELDERFLOWER	\$14.00	NIKKA COFFEY	\$18.00
THE BOTANIST 22 ISLAY DRY	\$19.00	NOLET’S GIN THE RESERVE DRY GIN	\$180.00
BARR HILL	\$15.00	NORDÉS	\$14.00
DRUMSHANBO CALIFORNIA ORANGE	\$15.00	SIPSMITH LONDON DRY	\$16.00
FERDINAND’S SAAR DRY	\$23.00	SIPSMITH V.J.O.P. LONDON DRY	\$22.00
FORTHAVE SPIRITS BLUE	\$16.00	ST. GEORGE TERROIR	\$15.00
GIN MARE	\$16.00	TANQUERAY	\$12.00
GREEN HAT GINAVIT	\$13.00	TANQUERAY NO. TEN	\$14.00
HENDRICK’S	\$14.00	TANQUERAY RANGPUR	\$14.00
HENDRICK’S CABINET OF CURIOSITIES	\$16.00	WÖLFFER ESTATE	\$16.00

ABSOLUT ELYX SINGLE ESTATE	\$16.00	HAKU	\$13.00
BELVEDERE 10	\$38.00	HANGAR 1 BUDDHA’S HAND CITRON	\$14.00
BELVEDERE LAKE BARTEZEK	\$18.00	JCB BY JEAN-CHARLES BOISSET	\$42.00
CALEDONIA SPIRITS BARR HILL	\$18.00	KETEL 1	\$14.00
CHASE	\$16.00	MCCLINTOCK EPIPHANY	\$13.00
CHOPIN	\$13.00	NIKKA COFFEY	\$22.00
DRUMSHANBO SAUSAGE TREE	\$14.00	POLUGAR CLASSIC RYE	\$24.00
EFFEN BLACK CHERRY & VANILLA	\$12.00	ST. GEORGE ALL PURPOSE	\$14.00
GREY GOOSE	\$14.00	STOLICHNAYA ELIT	\$20.00
GREY GOOSE CITRON	\$16.00	TITO’S	\$13.00
GREY GOOSE L’ORANGE	\$16.00	WHEATLEY	\$13.00

ALLAGASH WHITE	\$9.25	BEALES GOLD	\$8.25
belgian wheat / portland, me / 5.2%		lager / bedord, va / 4.8%	
EVOLUTION EXILE RED	\$8.25	ALEWERKS SUPERB IPA	\$9.25
amber / salisbury, md / 5.9%		ipa / williamsburg, va / 6.3%	
LOIRETTE	\$10.50	ANXO DRY CIDER	\$9.25
belgian saison / touraine, fr / 5.5%		dry cider / washington, dc / 6.9%	
RP RAISED BY WOLVES	\$8.25	CORONA EXTRA	\$7.25
dry-hopped pale ale / washington, dc / 5.0%		mexican lager / mexico / 4.6%	
CIGAR CITY MADURO	\$8.25	MILLER LITE	\$7.25
brown ale / tampa, fl / 5.5%		light lager / milwaukee, wi / 4.2%	
FOUNDERS BREAKFAST	\$10.50	HEINEKEN 0.0%	\$7.25
oatmeal stout / grand rapids, mi / 8.3%		non-alcoholic / netherlands / 0.0%	

WITHOUT THE PUNCH	\$9.50
mango / ginger / pineapple / mint / bubbles	
LAZY GRAPEFRUIT	\$9.50
fresh & charred grapefruit / grapefruit tonic / topo chico	
I’VE BEEN BITTER	\$10.25
ceder’s classic / tart cherry / gentian / lemon	

▶ PLEASE ASK FOR FULL GIN + VODKA LIST ◀