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BITES		
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CRAB DEVEILED EGGS 🍴		\$2.75 EA
LAMB SKEWERS 🍴 tzatziki		\$11.00
LOBSTER BITES cornichons/pickled cauliflower/aji amarillo tartar		\$22.00
ALL THE BITES all of the above & bacon-wrapped dates. serves 3/serves 4 +\$8/serves 5 +\$16		\$26.00
CAVIAR & TOTS* 🍴 crème fraîche		\$12.00
SPICY TUNA BITES* crispy rice/gochujang/sesame/serrano		\$22.00
SALTED-HONEY HERB ROLLS		\$9.00

STARTERS

NEW ENGLAND CLAM CHOWDER clams/bacon/potatoes/classic	\$9.00
CRISPY CALAMARI orange glaze/aji amarillo/sesame seeds	\$17.00
MUSSELS white wine/blue cheese-chipotle cream/grilled bread	\$18.50
OYSTERS ON THE HALF SHELL* 🍴 cocktail/cucumber-champagne mignonette (6/12)	\$20.00/\$40.00
GRILLED CANTALOUPE 🍴 prosciutto/burrata/basil/truffle honey	\$20.00
SHRIMP COCKTAIL 🍴 louie/cocktail/lemon	\$21.00
THREE-CHEESE CRAB FONDUE jumbo lump/crusty bread	\$24.00
FANCY CHICKEN TENDERS* nashville spicy/caviar/crème fraîche/honey	\$26.00

SEAFOOD PLATTER* 🍴 escabeche mussels/chef's ceviche/shrimp/oysters/littleneck clams cocktail/mignonette/louie	\$42.00
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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	\$23.00
ORA KING SALMON / 7 oz	\$34.00
SKIRT STEAK / 8 oz	\$36.00
CAJUN BRANZINO / 32 oz	\$46.00
PETIT FILET MIGNON / 6 oz	\$46.00
FILET MIGNON / 12 oz	\$66.00
RIBEYE / 16 oz	\$69.00
BONE-IN TOMAHAWK (SERVES TWO) / 42 oz	\$146.00
STEAK FLORENTINE (SERVES TWO) / 36 oz	\$154.00

OUR BEEF IS LOCALLY SOURCED & FARM-RAISED

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

COMPOSED

BANANA CAKES 🍴 salted pecans/berry compote/whipped crème fraîche	\$16.00
OMELET 🍴 🍴 roasted tomato/spinach/goat cheese	\$16.00
COCONUT-CARDAMOM FRENCH TOAST 🍴 almonds/pomegranate/whipped cream/passion fruit-maple syrup	\$18.00
JOSPER-SMOKED VEGETABLES 🍴 toasted & herbed farro/pickled onions/smoked carrots/grilled squash coriander-roasted cauliflower	\$23.00
LECHÓN ASADO HASH* 🍴 slow-cooked pork shoulder/sunny eggs/avocado mousse/potatoes/plantains/chimichurri	\$23.00
CRAB-AVOCADO TOAST jumbo lump crab/avocado-dill vinaigrette add poached egg* +\$3.25	\$25.00
CRAB CAKE BENEDICT* poached eggs/bacon/green princess sauce/hollandaise/big crumbs	\$29.00
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 + aioli
ice cream or sorbet
no substitutions please

\$31.00

SANDWICHES	
served with herbed fries + aioli	
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	\$21.00
THE GRILL BURGER* brioche bun/bacon/dubliner cheddar/onion marmalade	\$22.00
LOBSTER ROLL buttered + toasted brioche roll/tarragon lobster salad	\$36.00

SALADS

CAESAR little gem lettuce/parmesan/anchovy/croutons/garlic-dill dressing ora king salmon* +\$12.50/skirt steak* +\$12.50/chicken breast +\$6.25	\$16.00
MEDITERRANEAN CHOPPED 🍴 🍴 grilled artichoke/feta/crispy chickpeas/olives/tomatoes/red wine vinaigrette ora king salmon* +\$12.50/skirt steak* +\$12.50/chicken breast +\$6.25	\$17.00
WEDGE 🍴 maple-braised bacon/point reyes blue cheese/marinated tomato + onion blue cheese dressing	\$17.00

SIDES	
SPICED CREAMED SPINACH 🍴 \$10.00 crispy shallots/calabrian chile	GREEN BEANS 🍴 🍴 \$11.00 basil & cilantro pesto/toasted almonds
HERBED FRIES 🍴 🍴 \$9.00 rosemary/thyme/tarragon/aioli	MUSHROOMS PORTO 🍴 \$12.00 demi-glaze/port wine reduction
ROASTED CAULIFLOWER 🍴 🍴 \$9.00 caper-raisin vinaigrette arugula pesto/pine nuts	MAC & CHEESE 🍴 \$12.00 jarlsberg/cheddar & parmesan herbed breadcrumb
GRILLED SWEET POTATOES 🍴 🍴 \$10.00 pistachios/orange-cumin reduction	

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



THE GRILL MARTINI	\$16.75
fords gin or grey goose vodka / noilly prat extra dry 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	\$14.50
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 piggyback 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



VODKA



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

◀ PLEASE ASK FOR OUR FULL GIN + VODKA LIST ▶

BRUNCH...
WITH BENEFITS

ENJOY 90 MINUTES OF UNLIMITED
GRILL PUNCH / STRAWBERRY-RHUBARB BELLINI
MIMOSA / BLOODY MARY / SELECT WINE + BEER
ENTIRE PARTY + ONE ENTRÉE PER GUEST REQUIRED TO PARTICIPATE

\$34.99 per guest

ADD ON
CHAMPAGNE, LAURENT-PERRIER +\$30



☀ DRAFT BEER ☀			
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	\$10.25
amber / salisbury, md / 5.9%		ipa / williamsburg, va / 6.3%	

☀ BOTTLED BEER ☀			
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	ATHLETIC FREE WAVE	\$7.25
oatmeal stout / grand rapids, mi / 8.3%		non-alcoholic hazy ipa / milford, ct / 0.0%	
ANXO DRY CIDER	\$9.25	HEINEKEN 0.0%	\$7.25
dry cider / washington, dc / 6.9%		non-alcoholic / netherlands / 0.0%	

◀ SPIRIT-FREE LIBATIONS ▶

WITHOUT THE PUNCH	\$12.50
mango / ginger / pineapple / mint / bubbles	
LAZY GRAPEFRUIT	\$12.50
fresh & charred grapefruit / grapefruit tonic / topo chico	
I'VE BEEN BITTER	\$12.50
ceder's classic / tart cherry / gentian / lemon	
MANE ATTRACTION	\$12.50
little saints st. juniper lion's mane spirit / raspberry / honey / lime	