



BITES	
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
GRILLED CANTALOUPE 🌿 prosciutto/burrata/basil/truffle honey	\$20.00
OYSTERS ON THE HALF SHELL* 🌿 cocktail/cucumber-champagne mignonette (6/12)	\$20.00/\$40.00
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* 🌿	\$43.00
escabeche mussels/chef's ceviche/shrimp/oysters/littleneck clams cocktail/mignonette/louie	

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
NEW YORK STRIP /14 oz	\$48.00
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	
JOSPER-SMOKED VEGETABLES 🌿 toasted & herbed farro/pickled onions/smoked carrots grilled squash/coriander-roasted cauliflower	\$23.00
CRAB-AVOCADO TOAST jumbo lump crab/avocado-dill vinaigrette add poached egg* +\$3.25	\$24.00
JUMBO LUMP CRAB CAKE 🌿 green princess sauce	\$31.00
PAN-ROASTED RED SNAPPER 🌿 thai coconut curry/eggplant/zucchini/red pepper	\$36.00
CHILEAN SEA BASS 🌿 corn/chorizo/tomato/spring onion/corn crema	\$45.00

LUNCH
THE EXPRESS 🌿
farm-raised skirt steak*, ora king salmon* or freebird chicken salad/herbed fries + aioli choice of ice cream or sorbet <i>no substitutions please</i>
\$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
CRISPY FISH SLIDERS king's hawaiian buns/tempura'd white fish/tartar/pickled onions/cabbage	\$22.00
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-glace/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

THE GRILL MARTINI

fords gin or grey goose vodka / noilly prat extra dry vermouth
olive bitters / charred cipollini

\$16.75

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

\$14.50

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

\$17.75

MANHATTAN NOIR

whistlepig piggyback 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

\$17.75

SOUR PUSS

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

\$16.75

VESPER INTO THE WOODS

monkey 47 schwarzwald gin / belvedere organic 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

\$18.75

SOMETHING BLUE

corazón blanco tequila / disaronno amaretto / blue curaçao / fresh-squeezed lime

\$16.75

AB FAB

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

\$33.00

GRILL PUNCH

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

\$13.75

Pitcher (serves 5)

\$63.75

◀ SPIRIT-FREE LIBATIONS ▶

WITHOUT THE PUNCH

mango / ginger / pineapple / mint / bubbles

\$12.50

LAZY GRAPEFRUIT

fresh & charred grapefruit / grapefruit tonic / topo chico

\$12.50

I'VE BEEN BITTER

ceder's classic / tart cherry / gentian / lemon

\$12.50

MANE ATTRACTION

little saints st. juniper lion's mane spirit / raspberry / honey / lime

\$12.50

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			
AVIATION	\$13.00	KI NO BI KYOTO DRY	\$27.00
BLUECOAT AMERICAN DRY	\$12.00	KOVAL DRY	\$15.00
BLUECOAT ELDERFLOWER	\$14.00	LEOPOLD BROS. NAVY STRENGTH	\$17.00
BOMBAY SAPPHIRE LONDON DRY	\$13.00	LUXARDO SOUR CHERRY	\$13.00
THE BOTANIST 22 ISLAY DRY	\$19.00	MALFY CON ARANCIA	\$12.00
BARR HILL	\$15.00	MALFY CON LIMONE	\$12.00
BARR HILL TOM CAT RESERVE	\$17.00	MONKEY 47 SCHWARZWALD DRY	\$24.00
BRECKENRIDGE DISTILLERY	\$11.00	NIKKA COFFEY	\$18.00
D. GEORGE BENHAM'S SONOMA DRY	\$12.00	NOLET'S GIN DRY	\$16.00
DRUMSHANBO CALIFORNIA ORANGE	\$15.00	NOLET'S GIN THE RESERVE DRY GIN	\$180.00
DRUMSHANBO IRISH GUNPOWDER	\$15.00	NORDÉS	\$14.00
ETSU HOKKAIDO	\$18.00	OXLEY	\$14.00
FERDINAND'S SAAR DRY	\$23.00	PLYMOUTH	\$14.00
FORDS	\$12.00	PLYMOUTH NAVY	\$15.00
FORTHAVE SPIRITS BLUE	\$16.00	PLYMOUTH SLOE	\$14.00
GIN LANE 1751 LONDON DRY	\$11.00	SIPSMITH LONDON DRY	\$16.00
GIN MARE	\$16.00	SIPSMITH V.J.O.P. LONDON DRY	\$22.00
GLENDALOUGH DISTILLERY ROSE	\$14.00	ST. GEORGE BOTANIVORE	\$15.00
GLENDALOUGH WILD BOTANICAL	\$14.00	ST. GEORGE RYE REPOSADO	\$15.00
GREEN HAT GINAVIT	\$13.00	ST. GEORGE TERROIR	\$15.00
THE HAKUTO MATSUI	\$14.00	SUNTORY ROKU	\$14.00
HARAHORN NORWEGIAN	\$13.00	TANQUERAY	\$12.00
HAT TRICK FINE BOTANICAL	\$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
JCB BY JEAN-CHARLES BOISSET	\$38.00	XORIGUER MAHÓN	\$12.00
JUNIPERO SAN FRANCISCO STRENGTH	\$13.00		

VODKA			
2 oz pour			
ABSOLUT	\$11.00	HAKU	\$13.00
ABSOLUT ELYX SINGLE ESTATE	\$16.00	HANGAR 1 BUDDHA'S HAND CITRON	\$14.00
BELVEDERE	\$15.00	HANGAR 1 MAKRUT LIME	\$14.00
BELVEDERE 10	\$38.00	JCB BY JEAN-CHARLES BOISSET	\$42.00
BOYD & BLAIR PROFESSIONAL	\$18.00	KETEL 1	\$14.00
CALEDONIA SPIRITS BARR HILL	\$18.00	MCCLINTOCK EPIPHANY	\$13.00
CHASE	\$16.00	NIKKA COFFEY	\$22.00
CHOPIN	\$13.00	POLUGAR CLASSIC RYE	\$24.00
DRUMSHANBO SAUSAGE TREE	\$14.00	REYKA SMALL BATCH	\$13.00
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	STOLICHNAYA PREMIUM	\$13.00
GREY GOOSE L'ORANGE	\$16.00	TITO'S	\$13.00
HAIKEN LYCHEE VODKA	\$18.00	WHEATLEY	\$13.00

☀ 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%

\$10.25

☀ BOTTLED BEER ☀

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

FOUNDERS BREAKFAST

oatmeal stout/grand rapids, mi/8.3%

\$10.50

ATHLETIC FREE WAVE

non-alcoholic hazy ipa / milford, ct / 0.0%

\$7.25

ANXO DRY CIDER

dry cider / washington, dc / 6.9%

\$9.25

HEINEKEN 0.0%

non-alcoholic / netherlands / 0.0%

\$7.25

A KNEAD RESTAURANT

FOLLOW US /THEGRILLDC

7.25