



The Grill



SUN-FRI 12-6PM | SUBJECT TO AVAILABILITY

HAPPY HOUR FROM THE KITCHEN

CRAB DEVEILED EGGS 🌿	\$2.00 EA
FANCY CHICKEN TENDERS* nashville spicy / caviar / crème fraîche / honey	\$25.00
CRISPY CALAMARI orange glaze / aji amarillo / sesame seeds	\$13.00
THE GRILL BURGER* brioche bun / bacon / dubliner cheddar onion marmalade / aioli / herbed fries	\$16.00
CARAMELIZED ONION DIP 🌿	\$9.00
OYSTERS ON THE HALF-SHELL* 🌿	\$2.00 EA
cocktail OR cucumber-champagne mignonette	
SPICY TUNA BITES*	\$5.00 EA
crispy rice / gochujang / sesame / serrano	



= PLANT-BASED



= VEGETARIAN



= GLUTEN FREE

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.



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COCKTAILS

THE GRILL MARTINI	\$11.00
fords gin or grey goose vodka / noilly prat extra dry vermouth olive bitters / charred cipollini	
DIRTY LITTLE SECRET	\$7.00
modest pour of tito's handmade vodka or tanqueray gin dolin dry vermouth / filthy brine & olives	
ICE BOX DAQUIRI	\$9.00
frozen planteray 3 stars rum / giffard crème de pamplemousse pink grapefruit / kalamansi / demerara	
HARD PRESSED	\$8.00
jack daniel's tennessee whiskey / hot apple cider / demerara clove / cinnamon	
GRILL PUNCH	\$9.00
pineapple-infused vodka / hayman's gin grilled mango / ginger / mint / bubbles	
Pitcher (serves 5) \$44.00	

WINE

CONCA D'ORO PROSECCO	\$10.00
Veneto, IT	
BERTANI PINOT GRIGIO	\$8.00
Venezia Giulia, IT	
PAUL JABOULET GRENACHE BLEND	\$8.00
Côtes du Rhône, FR	

DRAFT BEER

ALLAGASH WHITE	\$6.00	EVOLUTION EXILE RED	\$6.00
belgian wheat / portland, me / 5.2%		amber / salisbury, md / 5.9%	
BEALES GOLD	\$6.00	ALEWERKS SUPERB IPA	\$6.00
lager / bedord, va / 4.8%		ipa / williamsburg, va / 6.3%	



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◇◇◇◇ BITES ◇◇◇◇ SERVED ALL DAY

CRAB DEVILED EGGS 🌿	\$2.75 EA
LAMB SKEWERS 🌿 tzatziki	\$12.00
LOBSTER BITES cornichons / pickled cauliflower / aji amarillo tartar	\$25.00
ALL THE BITES includes all items above & bacon-wrapped dates serves 3 / serves 4 +\$9 / serves 5 + \$18	\$27.00
CARAMELIZED ONION DIP 🌿 house-made potato chips	\$13.50
OYSTERS ON THE HALF-SHELL* 🌿 \$21.00/\$41.00 cocktail / cucumber-champagne mignonette (6/12)	
MUSSELS white wine / blue cheese-chipotle cream / grilled bread	\$19.50
SPICY TUNA BITES* crispy rice / gochujang / sesame / serrano	\$23.00
SALTED-HONEY HERB ROLLS	\$10.00



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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.