



BITES	
CRAB DEVEILED EGGS 🍷	\$3 EA
LAMB SKEWERS 🍷 tzatziki	\$11
LOBSTER BITES cornichons / pickled cauliflower / aji amarillo tartar	\$22
ALL THE BITES all of the above & bacon-wrapped dates. serves 3 / serves 4 +\$9 / serves 5 + \$18	\$27
CARAMELIZED ONION DIP 🌿 house-made potato chips	\$12
SPICY TUNA BITES* crispy rice / gochujang / sesame / serrano	\$19
SALTED-HONEY HERB ROLLS	\$10

STARTERS	
NEW ENGLAND CLAM CHOWDER clams / bacon / potatoes / classic	\$9
CRISPY CALAMARI orange glaze / aji amarillo / sesame seeds	\$19
MUSSELS white wine / blue cheese-chipotle cream / grilled bread	\$18
TODAY’S RAW OYSTERS* 🍷 cocktail / cucumber-champagne mignonette (6/12)	\$20/\$39
SHRIMP COCKTAIL 🍷 louie / cocktail / lemon	\$22
THREE-CHEESE CRAB FONDUE jumbo lump / crusty bread	\$25
FANCY CHICKEN TENDERS* nashville spicy / caviar / crème fraîche / honey	\$27

FROM THE GRILL 🌿	
served á la carte steaks finished with herb butter	
CHOOSE ONE ACCOMPANIMENT 🍷 / ADDITIONAL +\$3.25	
hollandaise 🍷 chimichurri 🍷 tartar 🍷 soy ponzu 🍷 peppercorn bordelaise bbq 🍷	
MAKE IT FANCY	
GULF SHRIMP \$13 / CRAB CAKE \$13	
OSCAR crab relish / crispy shallots / hollandaise / asparagus \$19	
MAINE LOBSTER TAIL / 5 oz \$21	
MOJO-MARINATED HALF-CHICKEN	\$25
ORA KING SALMON / 7 oz	\$37
AUSTRALIAN WAGYU FLAT IRON / 8 oz	\$35
PETIT FILET MIGNON / 6 oz	\$42
CAJUN BRANZINO / 32 oz	\$47
KOJI-PINEAPPLE AUSTRALIAN WAGYU BAVETTE / 10 oz	\$52
RIBEYE / 16 oz	\$69
FILET MIGNON / 12 oz	\$69
AUSTRALIAN WAGYU NY STRIP / 14 oz	\$77
BONE-IN TOMAHAWK (SERVES TWO) / 42 oz	\$149
STEAKS ORDERED MEDIUM-WELL & ABOVE ARE NOT RECOMMENDED OR GUARANTEED	

COMPOSED	
SMOKED VEGETABLES 🍷 toasted & herbed farro / pickled onions / smoked carrots grilled squash / coriander-roasted cauliflower	\$22
CRAB-AVOCADO TOAST jumbo lump crab / avocado-dill vinaigrette add poached egg* +\$3.25	\$24
JUMBO LUMP CRAB CAKE 🍷 green princess sauce	MP
PAN-ROASTED ROCKFISH orange-scented forbidden black rice / curry-coconut sauce	\$34
CHILEAN SEA BASS 🍷 corn / chorizo / tomato / spring onion / corn crema	\$47

LUNCH	
THE EXPRESS 🌿	
flat iron steak*, atlantic salmon* or mojo-marinated chicken salad / herbed fries + aioli choice of ice cream or sorbet <i>no substitutions please</i>	
\$31	
SANDWICHES	
served with herbed fries + aioli	
GRILLED CHICKEN baguette / bacon / cheddar / lettuce / tomato / aioli / pickled red onions	\$18
VEGGIE BURGER 🍷 brioche bun / plant-based burger / merguez spices / cheddar roasted eggplant / crispy shallots / harissa aioli	\$21
CRISPY FISH SLIDERS king’s hawaiian buns / tempura’d white fish / tartar / pickled onions / cabbage	\$23
THE GRILL BURGER* brioche bun / bacon / dubliner cheddar / onion marmalade	\$22
LOBSTER ROLL buttered + toasted brioche roll / tarragon lobster salad	MP
SALADS	
CAESAR little gem lettuce / parmesan / anchovy / croutons / garlic-dill dressing atlantic salmon* +\$9 / flat iron steak* +\$13 / chicken breast +\$7	\$15
MEDITERRANEAN CHOPPED 🍷 🍷 grilled artichoke / feta / crispy chickpeas / olives / tomatoes / red wine vinaigrette atlantic salmon* +\$9 / flat iron steak* +\$13 / chicken breast +\$7	\$15
WEDGE 🍷 maple-braised bacon / point reyes blue cheese / marinated tomato + onion blue cheese dressing	\$17
SIDES	
GREEN BEANS 🍷 🌿 \$9 basil & cilantro pesto / toasted almonds	HERBED FRIES 🍷 🍷 \$8 rosemary / thyme / tarragon / aioli
GNOCCHI 🍷 \$14 black truffle / parmesan cream / black pepper	MAC & CHEESE 🍷 \$11 gruyère / cheddar / crispy shallots
GRILLED SWEET POTATOES 🍷 🍷 \$10 pistachios / orange-cumin reduction	CREAMED SPINACH 🍷 \$10 crispy shallots / calabrian chile
ROASTED HEIRLOOM CARROTS 🍷 \$10 harissa yogurt / dukkah / evoo	

COCKTAILS

THE GRILL MARTINI fords gin or ketel 1 vodka / dolin dry vermouth / olive bitters / charred cipollini	\$17
DIRTY LITTLE SECRET modest pour of tito's handmade vodka or tanqueray gin dolin dry vermouth / filthy brine & olives	\$11

ICE BOX DAQUIRI frozen planteray 3 stars rum / giffard crème de pamplemousse pink grapefruit / kalamansi / demerara	\$15
RUM ME OVER diplomático reserva exclusiva rum / santa teresa 1796 rum knob creek rye / cacao nib-infused demerara syrup / bitters	\$18
MANHATTAN NOIR sazerac rye / montenegro amaro / thyme & rosemary cocchi vermouth de torino jerry thomas bitters / bordeaux cherry	\$19
COSMO BLANC hangar 1 makrut lime vodka / white cranberry / cointreau / cranberry foam	\$18
SOUR PUSS van gogh citroen vodka / combier / lemon verbena syrup / burnt lemon	\$17
VESPER INTO THE WOODS monkey 47 schwarzwald gin / beach vodka / cocchi americano / lemon	\$20
GATO'S MEOW barr hill tom cat gin / herradura reposado tequila / rhubarb / lime / cinnamon luxardo maraschino / psychaud's bitters	\$18
SOMETHING BLUE corazón blanco tequila / disaronno amaretto / blue curaçao / fresh-squeezed lime	\$16
SHORE THING waterman organic grapefruit vodka / giffard crème de pamplemousse dry curaçao / fresh grapefruit	\$17
SANGRIA MIAMI SUNSET red wine / orange liqueur / raspberry / orange VIBES ONLY rosé bubbles / orange liqueur / guava / kalamansi	\$12
	Pitcher (serves 5) \$56
GRILL PUNCH pineapple-infused vodka / seagram's gin / grilled mango / ginger / mint / bubbles	\$14

◀ SPIRIT-FREE LIBATIONS ▶

ADD 1 OZ OF SPIRIT BELOW +\$3

WITHOUT THE PUNCH mango / ginger / pineapple / mint / bubbles + lychee liqueur	\$12
LAZY GRAPEFRUIT fresh & charred grapefruit / grapefruit tonic / bubbles + espolon blanco tequila	\$12
I'VE BEEN BITTER lyre's london dry / tart pomegranate / gentian / lemon + tanqueray gin	\$12
MANE ATTRACTION little saints st. juniper lion's mane spirit / raspberry / honey / lime + barr hill gin	\$13

MARTINI YOUR WAY 3 oz / Add \$5

1

CHOOSE:
◊ GIN
◊ VODKA

2

◊ TRADITIONAL
◊ DRY
◊ PERFECT
◊ PURE

3

◊ DIRTY
◊ FILTHY
◊ GIBSON

4

◊ UP
◊ THE GRILL ROCK



GIN



2 oz pour

AVIATION	\$13	FORD'S LONDON DRY	\$11
BARR HILL	\$15	GIN MARE MEDITERRANEAN	\$15
BARR HILL TOM CAT	\$17	HAYMAN'S	\$11
BEEFEATER	\$11	HENDRICK'S	\$14
BLUECOAT	\$12	HENDRICK'S GRAND CABARET	\$15
BLUECOAT BARREL	\$14	HENDRICK'S ORBIUM	\$15
BOMBAY SAPHIRE	\$12	MALFY CON ARANCIA	\$12
BOODLES	\$11	MALFY CON LIMONE	\$12
THE BOTANIST ISLAY	\$19	MONKEY 47 SCHWARZWALD	\$24
BRISTOW	\$12	NOLET'S DRY	\$14
BROOKLYN	\$12	PLYMOUTH	\$14
BULLDOG	\$11	PLYMOUTH NAVY	\$15
CATOCTIN CREEK	\$12	RANSOM OLD TOM	\$15
CITADELLE	\$11	ROKU	\$14
CONDESA CLÁSICA	\$14	SIPSMITH	\$14
CONDESA PRICKLY PEAR	\$14	ST. GEORGE BOTANIVORE	\$15
DRUMSHANBO GUNPOWDER IRISH	\$14	ST. GEORGE DRY RYE REPOSADO	\$15
DRUMSHANBO GUNPOWDER CALIFORNIA ORANGE	\$14	ST. GEORGE TERROIR	\$15
DRUMSHANBO GUNPOWDER SARDINIAN CITRUS	\$14	TANQUERAY LONDON DRY	\$12
EMPRESS 1908 CUCUMBER LEMON	\$14	TANQUERAY NO. TEN	\$14
EMPRESS 1908 INDIGO	\$14	TANQUERAY RANGPUR LIME	\$14

VODKA

2 oz pour

ABSOLUT	\$11	NIKKA COFFEY	\$22
ABSOLUT ELYX SINGLE ESTATE	\$15	REYKA SMALL BATCH	\$13
BARR HILL	\$18	SOBIESKI	\$11
BEACH	\$11	ST. GEORGE CALIFORNIA CITRUS	\$13
BELVEDERE	\$15	ST. GEORGE GREEN CHILE	\$13
CHOPIN	\$13	STOLICHNAYA ELIT	\$20
CIROC	\$11	STOLICHNAYA VANILLA	\$14
EFFEN CUCUMBER	\$12	STOLICHNAYA	\$13
GREY GOOSE	\$15	TITO'S	\$13
GREY GOOSE LA POIRE	\$16	VAN GOGH DOUBLE ESPRESSO	\$12
GREY GOOSE LE CITRON	\$16	VAN GOGH CITROEN	\$12
GREY GOOSE L'ORANGE	\$16	VAN GOGH MANGO	\$12
HANGAR ONE	\$14	VULCANICA SICILIANA	\$17
HANGAR ONE BUDDHA'S HAND CITRON	\$14	WATERMAN ORGANIC GRAPEFRUIT	\$12
HANGAR ONE MAKRUT LIME	\$14	WATERMAN ORGANIC	\$12
KETEL ONE	\$13	WHEATLEY	\$12
LUKSUSOWA	\$11	ŻUBRÓWKA BISSON GRASS	\$12

☀ DRAFT BEER ☀

VIRGINIA BREWING CO. hazy ipa / richmond, va / 6.8%	\$10	OLD BUST HEAD ENGLISH ALE english pale ale / virginia beach, va / 5.6%	\$8
HARDYWOOD PILS pilsner / richmond, va / 5.2%	\$8	WASSERHUND BREWING CO. german wheat / virginia beach, va / 5.9%	\$10

☀ BOTTLED BEER ☀

ALEWERKS CHESAPEAKE PALE ALE IPA / williamsburg, va / 5.6%	\$7	SLY CLYDE CIDERWORKS INK JET cider / hampton, va / 6.7%	\$9
FOUNDER'S BREAKFAST STOUT stout / grand rapids, mi / 8.3%	\$9	CORONA EXTRA mexican lager / mexico / 4.6%	\$7
ASLIN BEER CO. VOLCANO SAUCE gose / richmond, va / 6%	\$9	MILLER LITE light lager / milwaukee, wi / 4.2%	\$7