

CLASSIC



French Connection | 17

Pierre Ferrand cognac, Cocchi di Torino sweet vermouth, Disarrono, Lustau East India sherry, absinthe, vanilla, Angostura aromatic bitters



Salt Margarita | 17.5

Mi Campo Reposado tequila, Amaras Verde Espadin mezcal, Italicus, mint, agave, fresh lime



Whiskey Sour | 17.5

Apricot infused James E Pepper 1776 rye whiskey, rosemary, yuzu, plum bitters, Angostura aromatic bitters



Barrel Aged Maple Old Fashioned | 16.5

Open Road Distilling Co. Eagle Eye rye whiskey, Fee Brothers aromatic bitters, maple syrup

HOUSE



I'm The Captain Now | MKT

bartender's flavor of the week, only for the adventurous tipplers



Fuego Nuevo | 16.5

apricot sous-vide Amaras Verde Espadin mezcal, Licor 43, almond orgeat, fresh lime, Genepy les Chamois



Pink Cloud * | 18

Bombay Dry gin, Mi Campo Blanco tequila, Campari, Suze, strawberry agave, fresh lemon, egg white



Daddy Issues | 17.5

Open Road Distilling Co. Independence bourbon, Banhez Espadin & Barril mezcal, Ausano Ramazzoti amaro, spiced honey, Angostura aromatic bitters, Angostura orange bitters



Cat Called Thyme | 15

Barr Hill Tom Cat gin, Côte Mas Brut, thyme, pomegranate, pear, sage, fresh lemon



If You Seek...Amy | 16

Hornitos Reposado tequila, Ancho Reyes Chile liqueur, Strega Liquore, passionfruit, cacao, basil, cilantro, Angostura orange bitters



Karen* | 16.5

Rose hip-infused Open Road Distilling Co. American gin, hibiscus infused Pierre Ferrand dry curacao, lemon verbena, fresh lemon, egg white, Angostura orange bitters, manager is on the way

ZERO PROOF



You Don't Fool Me | 10

creme of coconut, coconut water, strawberry agave, jalapeño, fresh lemon, fresh orange



Show Must Go On | 11

blackberry-rosemary cordial, rosemary infused yuzu, lemon verbena, Q Mixers Elderflower tonic



If You Can't Beat 'Em | 10

coffee, cream of coconut, vanilla, fresh orange, honey foam

SEASONAL



Herbal Essence | 17.5

rosemary infused Open Road Distilling Co. American vodka, Batavia-Arrak, blackberry rosemary cordial, rosemary infused yuzu, Boston Bittaman's bittahs



Old Dog New Tricks | 17

Open Road Distilling Co. Independence bourbon, Amaro Nonino, Suze, elderflower, grapefruit cordial, Fee Brothers grapefruit bitters, Angostura aromatic bitters



Matcha My Freak | 14.5

lemon sous-vide Open Road Distilling Co. American vodka, Disarrono, matcha, lavender, cream of coconut, vanilla, fresh lemon, honey



Sunset In Cusco | 16.5

Macchu pisco, cucumber pea puree, elderflower, ginger cordial, saline

BEERS

DRAFTS

Atlas Tropic Thunder IPA *Washington, DC* 6.1% | **8.75**

Atlas Bullpen Pilsner *Washington, DC* 4.7% | **7.5**

Rotating Selections | MKT *Ask about our current offering*

BEERS

BOTTLES

Miller Lite *Milwaukee, WI* 4.2% | **6**

Corona Mexico 4.6% | **6**

Founders All Day IPA *Grand Rapids, MI* 4.7% | **6.75**

Dogfish 90 Min IPA *Milton, DE* 9% | **9**

Port City Optimal Wit *Alexandria, VA* 5% | **7**

Wolffer Estate Dry Cider *Sagaponack, NY* 6% | **8.5**

WINES

RED

Argyle Pinot Noir *Willamette Valley, OR* **17.5 | 69**

G.D. Vajra Nebbiolo *Italy* **16 | 63**

Torres 'Crianza' Tempranillo *Rioja, Spain* **14 | 55**

Sean Minor Cabernet Sauvignon *North Coast, CA* **17 | 67**

Barnard Griffin Syrah *Columbia Valley, WA* **14 | 55**

WINES

WHITES & BUBBLES

Vavasour Sauvignon Blanc *Awatere Valley, NZ* **14.5 | 57**

Textbook Chardonnay *Napa Valley, CA* **14 | 55**

Cherrier 'Les Chailloux' Sancerre *Loire Valley, FR* **16.5 | 65**

Early Mountain Rosé *Madison, VA* **14 | 55**

Côte Mas Brut *Crémant de Limoux, France* **13.5 | 53**

Burrata garlic grand rustico, sweet pea ricotta, roasted tomatoes, grilled artichokes, basil pesto, balsamic reduction / 19

Crispy Calamari Vietnamese chili vinaigrette, pickled red onion, cilantro, spicy aioli / 17.5

Tuna Tartare Nachos* wonton chips, wasabi-avocado crema, pickled ginger cream, dried seaweed, diced raw tuna, tobiko, sweet soy glaze / 21

Fork & Knife Caesar grilled artisan romaine, toasted brioche, fried capers, boquerones, parmesan / 13

Hummus choice of spiced Wagyu beef **OR** za'atar spiced cauliflower, pine nuts, pickled chillies, housemade garlic flatbread / 16

Gambas al Ajillo garlic shrimp, olive oil, preserved lemon, arbol chili, brandy, grand rustico / 20

Filet Sliders* horseradish blue cheese aioli, crispy onions, brioche bun / 24

Housemade Gnocchi English peas, baby spinach, asparagus, roasted garlic parmesan cream, sun dried tomato vinaigrette / 17

Soy Glazed Pork Belly cucumber wakame salad, furikake, scallions, spicy aioli / 17

Artisan Cheeses Aged Gouda, Idiazabal, Toma Truffle, marinated olives, pickles, honeycomb, whole grain mustard, rustic bread / 26

Crab Cake tarragon aioli, warm fingerling potato salad, grilled asparagus / 24

Togarashi Crusted Tuna* seared tuna, nori aioli, pickled ginger salsa, charred udon noodles, vegetable stir fry / 26

Braised Short Rib roasted garlic potato puree, mushroom & carrot ragout, baby spinach, pearl onions, red wine jus / 36

Soy Glazed Chilean Seabass carrot ginger puree, garlic spinach, citrus beurre blanc / 37

Wagyu Burger* Allen Brothers Wagyu, white truffle aioli, gruyere cheese, roasted mushrooms, crispy onions, brioche bun / 33
add truffle parmesan fries + 4

7oz Center Cut Filet* asparagus tips, crispy layered potatoes, truffle demi / 45

Crispy Layered Potatoes persillade, parmesan / 9

Garlic Spinach extra virgin olive oil, preserved lemon, shaved garlic / 9

Grilled Asparagus tarragon aioli, herbed breadcrumbs / 9

Truffle Parmesan Fries grated parmesan, white truffle oil, rosemary / 9

GENERAL MANAGER MIKE GRAHAM | EXECUTIVE CHEF ALFREDO LOPEZ

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

04.03.25

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