

## COCKTAILS

### CLASSIC

**Bees Knees\* | 15**

Barr Hill Tom Cat gin, honey, fresh lemon, honey foam

**G & T | 14.5**

strawberry infused Hayman's Old Tom gin, strawberry, fresh lemon, Fee Brother's rhubarb bitters, elderflower tonic

**Salt Manhattan | 15**

bacon fat washed Rittenhouse rye, Cardamaro Vino amaro, Cocchi Vermouth di Torino, Angostura bitters

**Barrel Aged Maple Old Fashioned | 15**

Knob Creek Rye, Fee Brothers aromatic bitters, maple syrup

## COCKTAILS

### SEASONAL

**Pimm(p)s Cup | 16**

rosemary infused Malfy Con Limone gin, Pimm's liqueur, cucumber, dill, fresh lemon, Q Mixers ginger beer

**Less Is More | 15**

Bonal, Amaro Montenegro, Amontillado sherry

**Nuthin' But a "T" Thang | 14.5**

pom oolong tea infused Camarena reposado tequila, pineapple lemongrass agave, cucumber, dill, fresh lime

**Pleasantly...Surprised | 16**

strawberry infused Haymans Old Tom gin, Cocchi Vermouth di Torino, Chartreuse yellow, Angostura orange bitters

## WINES

### RED

<b>Argyle Pinot Noir</b> <i>Willamette Valley, OR</i>	<b>16   63</b>
<b>G.D. Vajra Nebbiolo</b> <i>Italy</i>	<b>15   59</b>
<b>Finca Nueva 'Crianza' Tempranillo</b> <i>Rioja, Spain</i>	<b>13.5   53</b>
<b>Luke 'The Companion' Red Blend</b> <i>Columbia Valley, WA</i>	<b>15.5   61</b>
<b>Sean Minor Cabernet Sauvignon</b> <i>North Coast, CA</i>	<b>16   63</b>
<b>Cline Syrah</b> <i>Sonoma County, CA</i>	<b>14   55</b>

## WINES

### WHITES & BUBBLES

<b>Vavasour Sauvignon Blanc</b> <i>Awatere Valley, NZ</i>	<b>13   51</b>
<b>Textbook Chardonnay</b> <i>Napa Valley, CA</i>	<b>14   55</b>
<b>Dr. Loosen 'Dr. L' Riesling</b> <i>Germany</i>	<b>12   47</b>
<b>Early Mountain Rosé</b> <i>Madison, VA</i>	<b>14   55</b>
<b>Côté Mas Brut</b> <i>Crémant de Limoux, France</i>	<b>13.5   53</b>

## COCKTAILS

### HOUSE

**I'm The Captain Now | MKT**

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

**Side Eye | 15.5**

Rhum Barbancort 8yr rum, Goslings Dark rum, brown sugar, fresh lime, mint, Bittermens Tiki bitters, Angostura bitters

**Savor The Moment | 17**

shiitake mushroom-thyme washed Suntory whiskey, Chartreuse yellow, maple syrup, Angostura bitters

**Tijuana Apothecary | 14.5**

Milagro Silver tequila, passionfruit-serrano shrub, agave, fresh lime, passionfruit basil soda

## COCKTAILS & SHRUBS

### ZERO PROOF

**Smokeshow | 8**

Lapsang black tea, ginger, fresh lime, passionfruit basil soda

**Another One Bites the Husk | 8**

corn horchata syrup, cinnamon, coconut milk, coconut water

.....  
*Add your preferred spirit and we will take it from there or enjoy on its own with a bit of soda water*

**Passionfruit Serrano Shrub | 6.5****Pineapple Cilantro Shrub | 6****Raspberry Thyme Shrub | 6**

## BEERS

### DRAFTS

**Atlas Tropic Thunder IPA** *Washington, DC 6.1% | 7.5*

**Rotating Selections | MKT**

\*ask about our current selections

## 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*

**Fork & Knife Caesar** grilled artisan romaine heart, toasted brioche, 63 degree egg, boquerones, parmesan / 13

**Watermelon & Heirloom Tomato Salad** cucumber, basil, kalamata olives, feta cheese, red wine vinaigrette, toasted almonds, smoked paprika aioli / 13

**Crispy Calamari** Vietnamese chili vinaigrette, pickled red onion, cilantro, spicy aioli / 14

**Tuna Tartare Nachos\*** wonton chips, wasabi-avocado crema, pickled ginger cream, dried seaweed, diced raw tuna, tobiko / 18

**Wagyu Meatballs** tomato sauce, parmesan, garlic grand rustico / 19

**Hummus** choice of spiced Wagyu beef **OR** charred eggplant baba ganoush pine nuts, pickled chillies, housemade garlic flatbread / 15

**Gambas al Ajillo** garlic shrimp, olive oil, preserved lemon, arbol chili, grand rustico / 19

**Pork Belly Tataki** cucumber wakame salad, pickled ginger, spicy aioli / 17

**Housemade Gnocchi** zucchini, summer squash, corn, spinach, eggplant, sundried tomato vinaigrette, roasted garlic parmesan cream / 15

**Crispy Pork Belly Steamed Buns** (2) buns, hoisin, scallion, cucumber, jalapeño, cilantro / 18

**Charcuterie Plate** prosciutto, soppressata, artisan cheeses, pickles, honey, whole grain mustard, grilled grand rustico / 21

**Crab Cake** sweet corn puree, grilled lemon, summer corn relish / 22

**Togarashi Crusted Tuna\*** seared tuna, nori aioli, pickled ginger salsa, charred udon noodles, vegetable stir fry / 24

**7 oz NY Strip\*** foie gras green peppercorn sauce, potato gratin, pickled tomatoes / 35

**Salmon** herb vin blanc, cauliflower, spring vegetable hash, charred spring onion chimichurri / 24

**Wagyu Burger\*** Snake River Farms American Wagyu, white truffle aioli, mushrooms, gruyere cheese, crispy onions / 26  
add truffle parmesan fries + 3

**Garlic Spinach** extra virgin olive oil, preserved lemon, shaved garlic / 5

**Sautéed Haricot Verts** crispy garlic, shallots, parsley / 8

**Roasted Mushrooms** mixed mushrooms, garlic, shallot, fresh thyme / 9

**Truffle Parmesan Fries** grated parmesan, white truffle oil, rosemary / 8

**GENERAL MANAGER** MICHAEL BOLEA | **EXECUTIVE CHEF** DANE SEWLALL

\* 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

5.23.2022

**TRISTE**