



# The Grill



## TO SNACK



- ROYAL DEVEILED EGGS** 🍴 **\$2.25** EA  
duck liver mousse / caviar
- GROUND LAMB SKEWERS** 🍴 **\$12.50**  
tzatziki
- GRILLED CHEESE** 🍴🌱 **\$13.50**  
finnish cow's milk cheese / pomegranate-honey / pistachios
- ALL THE BITES** 🍴 **\$29.75**  
all of the above & bacon-wrapped dates. serves 3 / serves 4 +\$9 / serves 5 + \$18
- CARAMELIZED ONION DIP** 🍴 **\$12.50**  
house-made potato chips
- SPICY TUNA BITES\*** **\$22.75**  
crispy rice / gochujang / sesame / serrano
- GRILLED RUSTIC BREAD** 🍴 **\$6.00**  
whipped plugra butter



## TO BEGIN



- TODAY'S SOUP** **\$10.00**
- CRISPY CALAMARI** **\$18.00**  
orange glaze / aji amarillo / sesame seeds
- OYSTERS ON THE HALF SHELL\*** 🍴 **\$19.50/\$38.00**  
smoky-tomato cocktail / cucumber-champagne mignonette (6/12)
- MUSSELS** **\$18.50**  
white wine / blue cheese-chipotle cream / grilled bread
- SHRIMP COCKTAIL** 🍴 **\$22.75**  
pasilla-passion fruit cocktail sauce / avocado
- THREE-CHEESE CRAB FONDUE** **\$25.75**  
jumbo lump / crusty bread

### KNEAD RESERVE EXCLUSIVE

Available for KNEAD reserve members only. Interested? Ask a manager about joining today.



SCAN HERE TO JOIN!

**NASHVILLE-SPICED FRIED CHICKEN \$30.00**  
crème fraîche / paddlefish caviar / mango slaw

## 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 **\$25.75**
- ORA KING SALMON** /7 oz **\$34.00**
- SKIRT STEAK** /8 oz **\$38.00**
- CAJUN BRANZINO** /32 oz **\$46.00**
- PETIT FILET MIGNON** /6 oz **\$46.00**
- RIBEYE** /16 oz **\$66.00**
- FILET MIGNON** /12 oz **\$67.00**
- PORTERHOUSE (SERVES 1-2)** /36 oz **\$145.00**

**OUR BEEF IS LOCALLY SOURCED & FARM-RAISED**

*STEAKS ORDERED MEDIUM-WELL & ABOVE ARE NOT RECOMMENDED OR GUARANTEED*



## COMPOSED



- OMELET** 🍴🌱 **\$17.00**  
roasted tomato / spinach / goat cheese
- BANANA CAKES** 🍴 **\$17.00**  
salted pecans / berry compote / whipped crème fraiche
- ROASTED MUSHROOM POLENTA\*** 🍴🌱 **\$18.00**  
poached eggs / crispy tuscan kale / parmesan / savory herbs
- COCONUT-CARDAMOM FRENCH TOAST** 🍴 **\$18.50**  
almonds / pomegranate / whipped cream / passion fruit-maple syrup
- LECHÓN ASADO HASH\*** 🍴 **\$23.00**  
slow-cooked pork shoulder / sunny eggs / avocado mousse / potatoes / plantains / chimichurri
- CRAB-AVOCADO TOAST** **\$24.75**  
jumbo lump crab / avocado-dill vinaigrette  
add poached egg\* +\$3.25
- STEAK & EGGS\*** 🍴 **\$43.00**  
skirt steak / eggs your way / roasted potatoes
- JOSPER-SMOKED VEGETABLES** 🍴 **\$23.75**  
toasted & herbed farro / pickled onions / smoked carrots  
grilled squash / coriander-roasted cauliflower

## BRUNCH

## THE EXPRESS 🍴

farm-raised skirt steak\*, ora king salmon\* or freebird chicken  
salad / herbed fries + aioli  
ice cream or sorbet  
*no substitutions please*

**\$31.00**

## SANDWICHES

served with herbed fries + aioli

- GRILLED CHICKEN** **\$18.50**  
baguette / bacon / cheddar / lettuce / tomato / aioli / pickled red onions
- VEGGIE BURGER** 🍴 **\$21.75**  
brioche bun / plant-based burger / merguez spices / cheddar  
roasted eggplant / crispy shallots / harissa aioli
- THE GRILL BURGER\*** **\$22.00**  
brioche bun / bacon / dubliner cheddar / onion marmalade
- LOBSTER ROLL** **\$38.00**  
buttered + toasted brioche roll / tarragon lobster salad



## SALADS



- SEASONAL CHOPPED** 🍴🌱 **\$16.00**  
kale / radicchio / apples / butternut squash / pecans / dried cherries / lemon vinaigrette  
ora king salmon\* +\$12.50 / skirt steak\* +\$12.50 / chicken breast +\$6.25
- CAESAR** **\$16.50**  
little gem lettuce / parmesan / anchovy / croutons / garlic-dill dressing  
ora king salmon\* +\$12.50 / skirt steak\* +\$12.50 / chicken breast +\$6.25
- CLUB** **\$19.50**  
grilled chicken / bacon / egg / dates / avocado / beets / red onion / big crumbs  
lemon vinaigrette / blue cheese dressing

**GREEN BEANS** 🍴🌱  
basil & cilantro pesto / toasted almonds

**PIMENTON MAC** 🍴  
cheesy goodness

**GRILLED SWEET POTATOES** 🍴🌱  
pistachios / orange-cumin reduction

**SPICED CREAMED SPINACH** 🍴  
crispy shallots / calabrian chile

**MUSHROOMS PORTO** 🍴  
demi-glace / port wine reduction

**HERBED FRIES** 🍴🌱  
rosemary / thyme / tarragon / aioli

**SHAVED BRUSSELS SPROUTS** 🍴🌱  
pomegranates / toasted almonds / maple-sherry vinaigrette

**\$9.25**

SIDES

A **KNEAD** RESTAURANT  
EXECUTIVE CHEF: DAVID SUAREZ  
FOLLOW US / THEGRILLDC

= VEGAN = VEGETARIAN = GLUTEN FREE  
Gluten-Free indicates recipes that do not include flour or wheat. However, all items are prepared in a common kitchen where the possibility of cross-contact gluten exposure exists. All fried items are prepared in the same oil, including those indicated as gluten free.

SERVICE @ *The Grill*

**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.**

**PLEASE NOTIFY US OF ANY ALLERGIES**  
\*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.



# COCKTAILS

## BRUNCH CLASSICS

<b>MIMOSA</b> fresh-squeezed orange / regan's orange bitters / bubbles	\$10.75
<b>STRAWBERRY-RHUBARB BELLINI</b> strawberry / giffard rhubarbe / bubbles	\$12.50
<b>BLOODY MARY</b> tito's vodka / calabrian chile / fire-roasted tomato / horseradish	\$14.50
<b>GRILL PUNCH</b> pineapple-infused vodka / hayman's gin / grilled mango / ginger / mint / bubbles	\$13.75
<b>Pitcher (serves 5)</b>	\$63.75

<b>THE GRILL MARTINI</b> fords gin or grey goose vodka / noilly prat extra dry vermouth olive bitters / charred cipollini	\$16.75
<b>PERFECT MARTINI</b> sipsmith v.j.o.p gin / alessio bianco vermouth / mancino secco vermouth black lemon bitters	\$22.75
<b>PINKY IN THE BRAIN</b> frozen bombay bramble gin / malfy con limone gin / capitoline tiber / strawberry / rosé	\$14.50
<b>SONIC THE GRAPEFRUIT</b> drumshanbo irish gunpowder gin / grapefruit four ways / tonic / topo chico	\$15.50
<b>RUM ME OVER</b> diplomático reserva exclusiva rum / el dorado 12 year rum knob creek rye / cacao nib-infused demerara syrup / bitters	\$17.75
<b>MANHATTAN NOIR</b> whistlepig piggyback rye / montenegro amaro / thyme & rosemary punt e mes jerry thomas bitters / bordeaux cherry	\$20.75
<b>COSMO BLANC</b> hangar 1 makrut lime vodka / white cranberry / cointreau / cranberry foam	\$17.75
<b>SOUR PUSS</b> grey goose le citron vodka / combier / lemon verbena syrup / burnt lemon	\$16.75
<b>VESPER INTO THE WOODS</b> monkey 47 schwarzwald gin / belvedere lake bartezek vodka / cocchi americano / lemon	\$19.50
<b>GATO'S MEOW</b> barr hill tom cat gin / herradura reposado tequila / rhubarb / lime / cinnamon luxardo maraschino / peychaud's bitters	\$18.75
<b>SOMETHING BLUE</b> corazón blanco tequila / disaronno amaretto / blue curaçao / fresh-squeezed lime	\$16.75
<b>AB FAB</b> absolut elyx vodka / grand marnier cuvée du centenaire / sauternes / lemon pink himalayan salt / bee pollen / pearl dust	\$33.00
<b>HARD PRESSED</b> jack daniel's tennessee whiskey / hot apple cider / demerara / clove / cinnamon	\$15.25
<b>THE GRILL HOT TODDY</b> maker's mark bourbon / barr hill tom cat gin / honey / lemon	\$15.75

## MARTINI YOUR WAY

3 oz / Add \$5.25

- |          |                                 |          |   |
|----------|---------------------------------|----------|---|
| <b>1</b> | CHOOSE:<br>◊ GIN<br>◊ VODKA     | <b>2</b> | ◊ TRADITIONAL<br>◊ DRY<br>◊ PERFECT<br>◊ PURE |
| <b>3</b> | ◊ DIRTY<br>◊ FILTHY<br>◊ GIBSON | <b>4</b> | ◊ UP<br>◊ THE GRILL ROCK                      |



## GIN

2 oz pour

AVIATION	\$13.00	MONKEY 47 SCHWARZWALD DRY	\$24.00
BLUECOAT ELDERFLOWER	\$14.00	NIKKA COFFEY	\$18.00
THE BOTANIST 22 ISLAY DRY	\$19.00	NOLET'S GIN THE RESERVE DRY GIN	\$180.00
BARR HILL	\$15.00	NORDÉS	\$14.00
DRUMSHANBO CALIFORNIA ORANGE	\$15.00	SIPSMITH LONDON DRY	\$16.00
FERDINAND'S SAAR DRY	\$23.00	SIPSMITH V.J.O.P. LONDON DRY	\$22.00
FORTHAVE SPIRITS BLUE	\$16.00	ST. GEORGE TERROIR	\$15.00
GIN MARE	\$16.00	TANQUERAY	\$12.00
GIN MARE CAPRI	\$17.00	TANQUERAY NO. TEN	\$14.00
GREEN HAT GINAVIT	\$13.00	TANQUERAY RANGPUR	\$14.00
HENDRICK'S	\$14.00	WÖLFFER ESTATE	\$16.00
HENDRICK'S CABINET OF CURIOSITIES	\$16.00		

## VODKA

2 oz pour

ABSOLUT ELYX SINGLE ESTATE	\$16.00	HAKU	\$13.00
BELVEDERE 10	\$38.00	HANGAR 1 BUDDHA'S HAND CITRON	\$14.00
BELVEDERE LAKE BARTEZEK	\$18.00	JCB BY JEAN-CHARLES BOISSET	\$42.00
CALEDONIA SPIRITS BARR HILL	\$18.00	KETEL 1	\$14.00
CHASE	\$16.00	MCCLINTOCK EPIPHANY	\$13.00
CHOPIN	\$13.00	NIKKA COFFEY	\$22.00
DRUMSHANBO SAUSAGE TREE	\$14.00	POLUGAR CLASSIC RYE	\$24.00
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	TITO'S	\$13.00
GREY GOOSE L'ORANGE	\$16.00	WHEATLEY	\$13.00

◆ PLEASE ASK FOR OUR FULL GIN + VODKA LIST ◆

## BRUNCH... WITH BENEFITS

ENJOY 90 MINUTES OF UNLIMITED GRILL PUNCH / STRAWBERRY-RHUBARB BELLINI MIMOSA / BLOODY MARY / SELECT WINE + BEER ENTIRE PARTY + ONE ENTRÉE PER GUEST REQUIRED TO PARTICIPATE

\$34.99 per guest

ADD ON  
CHAMPAGNE, LAURENT-PERRIER +\$30

## 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%	\$9.25

## 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

## ◆ SPIRIT-FREE LIBATIONS ◆

WITHOUT THE PUNCH mango / ginger / pineapple / mint / bubbles	\$9.50
LAZY GRAPEFRUIT fresh & charred grapefruit / grapefruit tonic / topo chico	\$9.50
I'VE BEEN BITTER ceder's classic / tart cherry / gentian / lemon	\$10.25