



The Grill



SUN-FRI 12-6PM | SUBJECT TO AVAILABILITY

HAPPY HOUR FROM THE KITCHEN

DEVILED EGGS 🌿 \$2.00 EA
duck liver mousse / caviar

GROUND LAMB SKEWERS 🌿 \$3.00 EA
tzatziki

CARAMELIZED ONION DIP 🌿 \$9.00
house-made potato chips

CRISPY CALAMARI \$13.00
orange glaze / aji amarillo / sesame seeds

OYSTERS ON THE HALF-SHELL* 🌿 \$2.00 EA
smoky-tomato cocktail OR
cucumber-champagne mignonette

THE GRILL BURGER* \$16.00
brioche bun / bacon / dubliner cheddar
onion marmalade / aioli / herbed fries

SPICY TUNA BITES* \$5.00 EA
crispy rice / gochujang / sesame / serrano

COCKTAILS

THE GRILL MARTINI \$11.00
fords gin or grey goose vodka
noilly prat extra dry vermouth
olive bitters / charred cipollini

PINKY IN THE BRAIN \$9.00
frozen bombay bramble gin / malfy con limone gin
capitoline tiber strawberry / rosé

HARD PRESSED \$8.00
jack daniel's tennessee whiskey / hot apple cider
demerara / clove / cinnamon

GRILL PUNCH
pineapple-infused vodka / hayman's gin
grilled mango / ginger / mint / bubbles
\$9 / \$44 PITCHER (SERVES 5)



DRAFT BEER

ALLAGASH WHITE \$6.00
belgian wheat / portland, me / 5.2%

BEALES GOLD \$6.00
lager / bedord, va / 4.8%

EVOLUTION EXILE RED \$6.00
amber / salisbury, md / 5.9%

ALEWERKS SUPERB IPA \$6.00
ipa / williamsburg, va / 6.3%



WINES



CONCA D'ORO PROSECCO
Veneto, IT
\$10.00

BERTANI PINOT GRIGIO
Venezia Giulia, IT
\$8.00

JEAN-LUC COLOMBO GRENACHE BLEND
Côtes du Rhône, FR
\$8.00

🌿 = VEGAN 🌱 = 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