

MARQUEE LOUNGE

OPEN DAILY AT 2 PM

bar snacks

available From 2 pm

ROASTED MIXED NUTS <i>gf n df</i>	10
glazed and lightly dusted with herbs	
MARINATED OLIVES	10
CHEESE BOARD	20
chef's selection of domestic & imported cheese, honeycomb, marmalade, multigrain crackers, sliced baguette	
CHARCUTERIE BOARD	21
prosciutto, salami, chorizo, sopressata, olives, veggies, dried Figs & apricots, marmalade, sliced baguette, multigrain crackers	

tapas-style

available From 4 pm

SHOESTRING FRIES	11
simply seasoned or truffle Fries	
DATES IN A BLANKET	12
bacon-wrapped medjool dates with romanesco sauce	
FRENCH ONION SOUP	13
TARRAGON MUSHROOM TOAST <i>vg</i>	12
organic wild mushrooms in a marsala sauce	
SOUTHERN-STYLE FRIED CHICKEN	14
waffle, steen's cane syrup	
PORK BELLY	17
roasted with honey sriracha	

dippable & delicious

available From 4 pm

CRAB	17
maryland crab with chillies & cojita	
SPINACH & ARTICHOKE	15
Fresh spinach, artichoke hearts, mayo, sour cream, cream cheese, garlic, served with crostini	

keeping it healthy

available From 4 pm

CAULIFLOWER FRITTERS	12
bloomin' onion sauce	
GRILLED CARROTS <i>gf vg df</i>	12
citrus vinegar, sunflower oil, chervil	
SHISHITO PEPPERS <i>gf vg df</i>	13
blistered in sesame oil and a touch of sea salt	
SALAD THREE WAYS, WITH SOMETHING EXTRA	14
springtime mix, kale & apples, or beetroot & goat cheese	
add grilled salmon*, chicken or shrimp 9	
TUNA CRISPS*	18
ahi tuna, wasabi dressing, mango, pickled salad	

large plates

available From 4 pm

SHOREHAM BURGER*	19
angus beef, cheddar, caramelized onion, bibb lettuce, housemade ketchup, toasted bun, Fries	
CHICKEN NORMANDY	23
slow-braised chicken, with apple in a mustard sauce	
MUSSELS MEUNIÈRE <i>gf df</i>	25
white wine, parsley jus, and shoestring Fries	
MARYLAND CRAB CAKE SANDWICH	26
shoreham's original recipe, creamy coleslaw, remoulade, toasted brioche	
STEAK FRITES* <i>gf</i>	41
prime rib-eye, shoestring Fries, butter garlic	

sweet tooth

available From 2 pm

CLASSIC CHEESECAKE	12
classic Flavors in a light mousse with raspberry coulis	
APPLE TART	12
à la mode Featuring local moorenko's +4	
CHOCOLATE FONDANT	12
PEAR TART	12
à la mode Featuring local moorenko's +4	

Gluten-Friendly bread available upon request

gf Gluten-Friendly **vg** Vegan **n** Contains Nuts/Peanuts **df** Dairy-Free

*Consuming raw or undercooked meats / poultry / seafood shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.

18% service charge will be added for parties of 6 or more.

LIBATIONS

signatures | 18

OF ALL THINGS

21 seeds grapefruit, hibiscus, aperol,
Fresh lime, rhubarb bitters, prosecco

THE LAST WORD

hendrick's gin, green chartreuse,
luxardo maraschino liqueur,
Fresh lime juice

JUNGLE BIRD

appleton estate signature blended
rum, campari, Fresh lime, liber & co.
pineapple gum syrup

BROWN DERBY

woodford reserve bourbon, Fresh
grapefruit, barrel-aged maple syrup

MANHATTAN

knob creek rye whiskey, carpano
antica formula sweet vermouth,
angostura aromatic bitters

OLD FASHIONED *n*

high west american prairie bourbon,
demerara syrup,
el guapo chicory pecan bitters
sub garrison brothers
small batch bourbon
sub cincoro reposado tequila

margarita | 17

MARGARITA

patrón silver tequila, italicus,
Fresh lime, agave, dos hombres mezcal
level up with herradura reposado
tequila 18

zero proof | 9

SEAMLESS

vanilla & passion fruit, lemon,
premium club soda

SILHOUETTE

seedlip grove 42, lemongrass, apple
cider vinegar, orange zest

martinis | 18

CLASSIC DRY MARTINI

the botanist gin or ketel one vodka,
carpano dry vermouth, regans'
orange bitters

DIRTY MARTINI

tito's handmade vodka, olive brine,
artisanal olives

THE ESPRESSO MARTINI

absolut vodka, kahlúa,
Fresh espresso
sub casamigos reposado tequila

beer

DOMESTIC | 7

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra

NON- ALCOHOLIC | 8

Heineken 0.0
Peroni 0.0

IMPORTED | 8

Stella Artois
Corona Extra
Corona Light
Modelo Especial
Guinness Stout
Dos Equis
Heineken
Peroni

DRAFT | 10

DC Brewery
Atlas Brew Works

your server will be happy
to explain our rotating
selection of draft beers.

wine

SPARKLING

Lunetta Prosecco Brut, Veneto, ITA, 187mL
Chandon Sparkling Rosé, CA 187mL

WHITE | ROSÉ

	6oz	9oz	BTL
Chateau Ste. Michelle Riesling, Columbia Valley, WA	14	16	42
Conundrum White Blend, CA	18	20	62
Zenato Pinot Grigio, delle Venezie, ITA	15	18	56
Whispering Angel Rosé, Côtes de Provence, FRA	16	18	56
Decoy by Duckhorn Sauvignon Blanc, CA	16	18	56
Mohua Sauvignon Blanc, Marlborough, NZL	16	18	47
Pine Ridge Chenin Blanc/Viognier, CA	16	18	42
Wente Vineyards Estate Grown Chardonnay, Central Coast, CA	18	20	58
Kendall-Jackson Vintner's Reserve Chardonnay, CA	19	20	47
Albert Bichot Chablis, Burgundy, FRA	23	28	70

RED

Meiomi Pinot Noir, CA	18	20	50
Elouan Pinot Noir, OR	18	20	58
Banfi Chianti Classico, Tuscany, ITA	19	20	50
Benziger Merlot, Sonoma County, CA	19	21	59
Tribute Cabernet Sauvignon, CA	20	22	50
Liberty School Cabernet Sauvignon, Paso Robles, CA	22	24	50
Franciscan Estate Cornerstone Cabernet Sauvignon, CA	20	22	61