

MARQUEE LOUNGE

bar snacks

ROASTED MIXED NUTS <i>gf n vg</i>	10
glazed, dusted with herbs	
MARINATED OLIVES <i>gf vg</i>	10
SPINACH & ARTICHOKE DIP	16
parmesan crisp bread	
MARYLAND BLUE CRAB DIP	18
toasted garlic crostini	
PARMESAN GARLIC BREAD	12
tomato Fondue	
GARLIC & ROSEMARY FRIES <i>vg</i>	12
DC CLASSIC WINGS <i>gf</i>	14
mumbo sauce, pickled celery	

For the table

CHARCUTERIE BOARD	24
cured meats, pâté, salumi, pickles, grilled sourdough	
ASSORTED ARTISANAL CHEESES <i>n</i>	22
cranberry & walnut toast, lavash, fig preserve	
MEZZE PLATTER	20
hummus, muhammara, whipped Feta, grilled pita	

small plates

FRENCH ONION SOUP AU GRATIN	12
AUTUMN SUPERFOOD SALAD <i>gf</i>	15
roasted butternut squash, red quinoa, baby kale, goat Feta, wildflower honey vinaigrette	
CAESAR SALAD	14
baby gem, garlic & black pepper emulsion, parmesan crostini, boquerones	
add salmon* or chicken 12	
GREEK SALAD <i>gf</i>	14
chopped cucumbers, avocado, cherry tomatoes, olives, red onions, goat cheese, lemon vinaigrette	

handhelds

served with Fries	
SHOREHAM CHEESEBURGER*	19
b&b pickles, special sauce, lettuce, tomato, onion	
MARYLAND CRAB CAKE	28
spicy rémoulade, toasted brioche	
SALMON BURGER*	22
tzatziki, pickled cucumber, lemon, arugula	
GRILLED & ROASTED VEGETABLE FOCACCIA	18
open-faced, sprouted greens, chickpeas	

entrées

FAROE ISLANDS SALMON*	32
roasted Fall vegetables, horseradish-infused bread sauce	
RED WINE-BRAISED SHORT RIBS <i>gf</i>	36
roasted carrots & onions, low country grits	
RIGATONI WITH ROASTED PUMPKIN & KALE <i>n</i>	24
caramelized onion, pine nuts, crispy sage	
MARYLAND CRAB CAKES	41
herb-roasted potatoes, grain mustard cream	
GRILLED WAGYU STEAK & FRIES* <i>gf</i>	38
baby greens, roasted garlic aioli	

sweets

FALL APPLE CRUMBLE	12
vanilla bean ice cream	
GLUTEN-FRIENDLY CHOCOLATE TORTE	12
raspberry coulis	
VANILLA CRÈME BRÛLÉE	12
SHOREHAM'S HANDMADE BREAD PUDDING	12

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

SHOREHAM SPRITZ	19	COFFEE & CIGARS	18
grey goose vodka, cointreau, white peach, lemon, chamomile, honey, chandon garden spritz		wheatley vodka, kahlúa, chai, vanilla, cacao, espresso, tobacco bitters	
AROMATIC INTENT	18	AMBER WHISPER	18
vanilla-inFused corazón reposado tequila, juniper & rosemary cointreau, lime, cranberry, agave		monkey shoulder scotch, licor 43, lustau vermut rojo, apple, cinnamon, coconut, black walnut bitters	
OLD FLAME	19	TROUBLE IN PARADISE	19
fig-inFused whistlepig 6 year rye, lapsang souchong syrup, applewood smoke, black walnut bitters		el dorado 8, planteray xaymaca, cinnamon & clove orgeat, pierre fernand dry curaçao, lime, angostura bitters	
THE HIDDEN GARDEN	17	LITTLE WHITE LIE	19
bombay sapphire, blueberry-inFused italicus, jasmine, lemon, butterfly pea flower, soft foam		pear-inFused st. george botanivore gin, salers gentiane, capitoline white vermouth, fino sherry	

zero proof | 9

SEAMLESS

vanilla, passion fruit, lemon, premium club soda

SILHOUETTE

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

HIGH TEA, NO ABV

lyre's american malt n/a, earl grey, chamomile & honey syrup, lemon, bab louie & co. n/a aromatic bitters

beer

DOMESTIC | 8

Samuel Adams
Boston Lager
Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra

PREMIUM | 9

Voodoo Ranger
Hazy IPA
Modelo Especial
Corona Extra
Guinness Stout
Blue Moon
Belgian White
Peroni

DRAFT | 11

Stella Artois
DC Brau The
Corruption IPA
Devil's Backbone
Vienna Lager
Salace Partly
Cloudy IPA
Anxo Cidre Blanc
Aslin Brewery
Seasonal

NON-ALCOHOLIC | 8

Heineken 0.0
Peroni 0.0
Good Time IPA

wine

SPARKLING

	6oz	9oz	BTL
Lunetta Prosecco Brut, Veneto, ITA, 187mL			14
Chandon Sparkling Rosé, CA 187mL			16

WHITE | ROSÉ

Château 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