

# MARQUEE LOUNGE

Daily 4-11pm

## FOR THE TABLE

**ASSORTED ARTISANAL CHEESES & CHARCUTERIE** 28  
bread, crackers, accompaniments

## BAR SNACKS

**SPINACH & ARTICHOKE DIP** 18  
parmesan crisp bread

**ROASTED GARLIC & ROSEMARY FRIES** 12

**CHICKEN WINGS** 16  
dc mumbo or classic hot sauce, pickled celery

**CHEESE FLATBREAD** 19

**PEPPERONI FLATBREAD** 22

## SMALL PLATES

add salmon\* 12 or chicken 12

**FRENCH ONION SOUP AU GRATIN** 12

**SUPERFOOD SALAD** *gf n* 16  
baby kale, butter lettuce, beets, pickled radish, quinoa,  
walnut, fresh blueberries, local wildflower honey vinaigrette

**SEASONAL CAESAR SALAD** 16  
baby gem, grilled baby asparagus,  
lemon & garlic emulsion, parmesan crostini

**GREEK SALAD** *gf* 18  
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 SANDWICH** 38  
spicy rémoulade, toasted brioche

**SALMON BURGER\*** 24  
tzatziki, pickled cucumber, lemon, arugula

**TRUFFLE ROASTED CELERY ROOT BURGER** 18  
mushrooms, shallots, provolone cheese

## ENTRÉES

**FAROE ISLANDS SALMON\*** 32  
poached seasonal vegetables, fresh herb, greek olive vinaigrette

**MARYLAND-STYLE CRAB CAKES** 48  
herb-roasted potatoes, grain mustard cream

**GRILLED WAGYU NY STEAK\*** 46  
fries, baby greens, maître d'hôtel butter

**RIGATONI PRIMAVERA** *n* 26  
baby spinach, dried tomato, confit garlic,  
crushed pistachio, fresh herb whipped ricotta

**CHICKEN POT PIE** 28  
poached chicken, carrots, peas, celery, leeks,  
lemon, tarragon cream, puff pastry crust

## SWEET TREATS

**LEMON TART** 12  
raspberry coulis, fresh raspberries

**SHOREHAM'S HOUSEMADE BREAD PUDDING** 12

**STRAWBERRY CHEESECAKE** 12  
whipped cream, macerated strawberries

**CHOCOLATE TORTE** *gf* 12  
fresh berries

## AFTER-DINNER DRINKS

**INDIE SPIRIT MILK PUNCH (SERVES 2-3)** 35  
sazerac rye, amaro montenegro, mango syrup,  
chamomile tea, lemon juice, milk

**250TH COBBLER** 18  
lustau amontillado sherry, gentian amaro,  
strawberry purée, lemon juice, mint

**BOOTLEGGER'S BOULEVARDIER** 19  
woodford reserve bourbon, leopard bros aperitivo,  
vya sweet vermouth, giffard banana

**ATOMIC AGE** 19  
tito's handmade vodka, mr black coffee liqueur,  
peet's cold brew concentrate, demerara syrup

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.

20% service charge will be added for parties of 6 or more.

# LIBATIONS

## SIGNATURES

<b>SHOREHAM'S RESERVE 250</b>	21	<b>MILLENNIUM GIMLET</b>	18
catactin creek roundstone rye, laird's applejack, virginia wildflower honey syrup, demerara, angostura bitters, black walnut bitters		aviation gin, luxardo del santo, yellow bell pepper & cilantro shrub, lime, aromatic cloud	
<b>CONGRESSIONAL MARTINI</b>	19	<b>LADY LIBERTY DAIQUIRI</b>	18
aspen vodka, vya dry vermouth, house olive brine, herbed saline, house accoutrements		mt. gay eclipse silver rum, lemongrass tincture, lime juice, sirop de canne	
<b>BLUE RIDGE FLIP*</b>	18	<b>CONTINENTAL MARGARITA</b>	19
barr hill gin, taylor cream sherry, st. elizabeth's allspice dram, vermont maple syrup, Fee brother's whiskey barrel aged bitters, whole egg		lalo blanco tequila, dos hombres mezcal, combier l'originale, guava purée, lime juice	
<b>BEE'S KNEES</b>	17	<b>GREENHOUSE HIGHBALL</b>	18
gray whale gin, grapefruit, lemon honey, vegan foamer		st. elder flower liqueur, salted cucumber shrub, mint tea, soda water	
<b>ROUTE 66 COLLINS</b>	18	<b>EL CAMINO REAL</b>	19
st. george californnia citrus vodka, cointreau, filthy black cherry, lime, q mixers tropical ginger beer		don julio reposado tequila, combier fruits rouges, blackberry syrup, bitter cube orange bitters, chicory pecan bitters	

## ZERO PROOF

<b>SALT OF THE EARTH</b>	13
aplós ease, salted cucumber shrub, chamomile tea, lemon juice, simple syrup	
<b>EASY BREEZY</b>	12
aplós arise, grapefruit juice, lime juice, lavender, soda water	
<b>DRY STATE PALOMA</b>	13
almave blanco agave spirit, giffard grapefruit n/a, grapefruit juice, lime juice, spicy agave syrup, soda water	
<b>REPEAL THE SOUR</b>	13
lyre's dark cane spirit, cinnamon brown sugar syrup, lemon juice, apple cider vinegar, foam	

## BEERS

<b>DOMESTIC CLASSICS   8</b>	<b>DRAUGHT   11</b>	<b>NON-ALCOHOLIC   8</b>
bud light	stella artois	heineken 0.0
coors light	modelo especial	athletic brewing run wild ipa
miller lite	blue moon	
michelob ultra	belgian white ale	<b>SELTZER   10</b>
<b>PREMIUM   9</b>	devils backbone	high noon
samuel adams	vienna lager	pineapple,
boston lager	solace partly	watermelon
corona extra	cloudy hazy ipa	<b>CIDER   10</b>
voodoo ranger	dc brau	bold rock
juicy haze ipa		premium dry cider
guinness stout		

## WINES

	6oz	9oz	BTL
<b>SPARKLING</b>			
blanc de blancs   charles de père, Fra			76
prosecco   lunetta, ita (187 ml)	18		
<b>WHITE   ROSÉ</b>			
pinot grigio   barone Pini, ita	16	23	65
sauvignon blanc   dashwood, nzl	16	23	69
sancerre   Filigrane les terres blanches, Fra	32	45	142
chardonnay   austin hope, ca	17	26	74
chardonnay   rombauer, ca	23	34	107
rosé   la petite penrière, Fra	18	28	82
<b>RED</b>			
pinot noir   greenwing, or	16	24	67
red blend   alexander valley, ca	20	31	91
cabernet sauvignon   beringer knights valley, ca	19	30	82
cabernet sauvignon   niner, ca	25	37	119
zinfandel   old soul, ca			60
<b>ZERO PROOF</b>			
sparkling   töst, vt	13	19	54
sauvignon blanc   Fre, ca	12	18	52
cabernet sauvignon   j. lohn ariel, ca	12	18	52

## beverages

<b>SODA</b>	5
coke, diet coke, sprite, ginger ale or root beer	
<b>JUICE</b>	5
apple, orange, grapefruit or cranberry	
<b>ICED TEA</b>	5