



SOUPS & SALADS

- CHEF'S SEASONAL SOUP ♦ 10
- DC FRENCH ONION SOUP ♦ 11
gruyère, provolone, croutons
- CAESAR ♦ 17
romaine, shaved parmesan, garlic focaccia croutons, crispy anchovies, caesar dressing
- CHOP CHOP SALAD *gf* ♦ 18
romaine, tomato, cucumber, pickled red onion, feta, charred corn, brussels, citrus & herb vinaigrette
- THE WEDGE *gf* ♦ 18
iceberg, applewood-smoked bacon, eggs, tomato, pickled red onion, blue cheese cream

APPETIZERS

- CRISPY CALAMARI ♦ 18
baby peppers, creamy chipotle aioli
- SUPER LUMP CRAB CAKE ♦ 26
succotash, whole-grain mustard butter sauce
- SPINACH & ARTICHOKE GRATIN ♦ 16
black garlic sourdough, pretzel bites
- SHRIMP COCKTAIL *gf* ♦ 24
seafood chimichurri, cocktail sauce
- WINGS *gf* ♦ 18
DC wing sauce, buffalo, bbq or garlic & parmesan, blue cheese cream
- SEAFOOD CEVICHE* *gf* ♦ 23
tostones, pickled pineapple, cilantro microgreens
- CHARRED SCALLOPS* *gf* ♦ 24
corn mash, tasso, gremolata, chili oil
- CHEESE & CHARCUTERIE *n* ♦ 29
artisanal cheese, cured meats, candied nuts, fig jam, olives, crostini

PREMIUM SIDES

- SMOKED WHITE CHEDDAR MAC & CHEESE ♦ 13
- MASHED POTATOES *gf* ♦ 12
- CONFIT FINGERLING POTATOES *gf* ♦ 13
- TRUFFLE & PARMESAN FRIES *gf* ♦ 13
- GRILLED ASPARAGUS *gf vg* ♦ 13
- AGAVE & CHILI-GLAZED CARROTS *gf vg* ♦ 13
- MUSHROOM CONSERVA *gf vg* ♦ 12
- CREAMED SPINACH ♦ 12
- GARLIC-ROASTED BRUSSELS SPROUT *vg* ♦ 13

ENTRÉES

- DC BURGER* ♦ 23
short rib, white american, lettuce, tomato, bacon jam, crispy shallots, pickles, brioche bun, fries
substitute a premium side ♦ 3
- VEGETABLE BURGER ♦ 23
housemade vegetable burger, white american, lettuce, tomato, pickles, creamy chipotle aioli, fries, brioche bun
substitute a premium side ♦ 3
- PLANT-BASED "TENDERLOIN" *vg* ♦ 45
three-bean vegetable ragout
- AMERICAN ALE FISH N' CHIPS ♦ 31
citrus ale-battered cod, fries, tartar sauce
- DC CHICKEN ♦ 32
half chicken, smoked onion & chive mash, garlic brussels, baby carrots, meyer lemon & thyme velouté
- SLOW-BRAISED SHORT RIBS ♦ 39
corn mash, romanesco, baby carrots, pickled red onions, charred corn, crispy shallots, sauce cuisson
- FAROE ISLAND SALMON* *gf* ♦ 42
warm brussels, arugula, avocado, heirloom tomatoes, celery leaves, cilantro, blood orange gastrique
- CATCH OF THE DAY *gf* ♦ 47
succotash, corn mash, seafood chimichurri
- SHRIMP & GRITS *gf* ♦ 33
cajun tasso emulsion, sweet peppers
- 8 oz. LOBSTER TAIL *gf* ♦ 82
asparagus, confit fingerlings, drawn butter

DAVID'S CLUB
SIGNATURE CUTS
♦
8 oz. CENTER-CUT FILET MIGNON* *gf* ♦ 58
14 oz. NEW YORK STRIP* *gf* ♦ 59
22 oz. RIBEYE* *gf* ♦ 68
14 oz. PORK CHOP* *gf* ♦ 48

TOPPERS

- CRAB OSCAR ♦ 16
- LOBSTER OSCAR *gf* ♦ 25
- BLUE CHEESE BUTTER *gf* ♦ 6
- BÉARNAISE *gf* ♦ 5
- TRUFFLE BUTTER *gf* ♦ 7
- DC SIGNATURE STEAK SAUCE *gf vg* ♦ 5

Gluten-friendly bread available upon request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our Kitchen & Bar uses nuts, dairy, eggs, gluten and the like. Please make your server aware of any and all food allergies.

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

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

WINES BY THE GLASS

6 oz. ♦ 9 oz.

WHITE & SPARKLING

SPARKLING

Lunetta 187 mL 14
PROSECCO *Italy*

Chandon 187 mL 18
ROSÉ *California*

Moët & Chandon Impérial 187 mL 28
BRUT CHAMPAGNE *France*

SAUVIGNON BLANC

Starmont Vineyards 18 ♦ 25
California

Mohua 14 ♦ 19
Marlborough, New Zealand

CHARDONNAY

Wente Vineyards 13 ♦ 18
Central Coast, California

Orin Swift Mannequin 24 ♦ 33
California

ASSORTED VARIETALS

Château Ste. Michelle 12 ♦ 17
RIESLING *Columbia Valley, Washington*

Conundrum 15 ♦ 21
BLEND *California*

Zenato 13 ♦ 18
PINOT GRIGIO *delle Venezie, Italy*

Santa Margherita 18 ♦ 25
PINOT GRIGIO *Alto Adige, Italy*

Château d'Esclans Whispering Angel 16 ♦ 22
ROSÉ *Côtes de Provence, France*

Pine Ridge 14 ♦ 19
CHENIN BLANC/VIOGNIER *California*

RED

PINOT NOIR

Elouan 15 ♦ 21
Oregon

Belle Glos Clark & Telephone Vineyard 20 ♦ 28
Santa Maria Valley, California

MERLOT

Benziger Family Winery 12 ♦ 17
California

Duckhorn 26 ♦ 36
Napa Valley, California

CABERNET SAUVIGNON

Tribute 14 ♦ 19
California

The Prisoner Wine Company Unshackled 17 ♦ 24
California

Quilt 25 ♦ 36
Napa Valley, California

ASSORTED VARIETALS

Banfi 18 ♦ 25
CHIANTI CLASSICO RISERVA *Italy*

Catena Vista Flores 15 ♦ 21
MALBEC *Mendoza, Argentina*

J. Lohr Pure Paso 18 ♦ 25
BLEND *Paso Robles, California*

Joel Gott 12 ♦ 17
BLEND *Columbia Valley, Washington*

Orin Swift Abstract 28 ♦ 39
BLEND *California*

Penfolds Max's 14 ♦ 19
SHIRAZ/CABERNET SAUVIGNON *South Australia*