



**CONCOCTIONS
AND POTATIONS**

**PRESERVATION
AT ITS PEAK**

Rum Punch Inspired Sangria | 16
Valencia Oranges & Apples, Blended Red Wine,
Pillar Rum, Maurin Liqueur, Orange Liqueur

She Loves Me Still | 21
Uncle Nearest 1884, Clarified Bitter Orange Juice,
Magdalena's White Vermouth, Tattersall Amaro,
Maurin & Rose Amaro Syrup

Belvedere Rye | 17
Sagamore Rye, Orange Bitters, Lime, Orange Liqueur,
Pineapple Tincture

Grandi Flora | 16
Mi Campo Blanco Tequila, Aperitivo Rosato,
Rose Water, Lemon, Demerara Sugar, Sparkling Rosé

Nuit Blanche Martini | 20
Neft Pride Vodka, Lemon Vermouth,
Bitter Plum & Lychee Cordial

Equilibrium Line | 20
Hvannadalshnjukur, Iceland (6,952 FT)
64°00'57"N 16°40'29"W
Svol Aquavit, Kronin Punsch, Bitter Lemon Vermouth,
Served With a Glacier Rock

52 Years At War | 22
Sierra Nevada de Santa Marta, Colombia (18,700 FT)
10°50'18"N 73°41'12"W
Ron Vieja de Caldas 8 Year, Coca Leaf Liqueur, ANEI
Coffee Reduction, Lime, Demerara, Chocolate Bitters,
Aguardiente Rinse, White Macambo Cocoa Bean Orgeat

The Red Bridge (10476 FT) | 25
35.5628° N, 83.4985° W
Nikka Single Malt "Miyagikyo", Matsui Umeshu (Whisky
Plum Brandy), Dry Gingo Sake, Preserved Mountain
Apple Tincture, Japanese Chili Lime Bitters, Egg White

**PROHIBITIONIST
*non-alcoholic***

Winter Crisp | 12
Apple Cider, Lavender Honey Simple Syrup, Oran Berry, Fresh Lemon, Aquafaba

Cherry Blossom Mule | 12
Cherry Blossom Tea, Orange Oleo Saccharum, Lime Juice, Ginger Beer

FEATURED WHISKEY FLIGHT

Atlas Obscura Flight | 35
Absolo Ancestral Corn (Mexico), Amrut Portonova (India), Milk & Honey In Bloom
(Israel), Brenne Small Estate Cognac Cask (France)

Flor Del Desierto Sotol Flight, Chihuahua Mexico | 75
Desierto (Desert), Cascabel (Rattlesnake), Sierra (Mountian), Carnei (Venison)

Full Whiskey List Available Upon Request





FROM THE VINEYARD, BY THE GLASS

Jansz, Premium Cuvée Brut, Tasmania, Australia (NV) | 16

Jansz, Premium Cuvée Brut Rosé, Tasmania, Australia (NV) | 17

Champagne Collet, Brut, Ay, France (NV) | 25/glass

Bodega Garzón, Albariño Reserva, Maldonado, Uruguay 2021 | 14

August Kessler "R" Reisling Kabinett, 2021 | 15

Domaine Plouzeau, Sauvignon Blanc, Touraine 2021 | 15

Domaine Damien Martin, Chardonnay, Mâcon-Verzé France 2021 | 16

Peter Michael, Mon Plaisir Chardonnay, Knights Valley 2014 | 55/glass

Domaine François Villard, Les Terrasses du Palat, Condrieu 2014 | 50/glass

Viña Real Rioja Crianza 2018 | 16

Vaglio, Aggie, Malbec, Gualtallary Argentina 2020 | 16

Cloudline, Pinot Noir, Willamette Valley 2020 | 16

Alexander Valley Vineyards, Cabernet Sauvignon 2020 | 18

Bodegas Elias Mora, Descarte, Tinta de Toro 2012 | 30/glass

Newton Vineyards, Unfiltered Merlot, Napa Valley 2012 | 50/glass

Full Wine List Available Upon Request

GRAIN TO GLASS, BOTTLE, OR CAN

Brewers Art Choptank'd Saison | 8

Flying Dog Kujo Cold Brew Coffee Porter | 8

Monument City 51 Rye IPA | 6

Key Brewing Co. Positive Mental Attitude Pilsner | 8

Yards Brewing Co. Jefferson's Golden Ale | 8

Coors Edge Non-Alcoholic Brew | 5





HOUSE MADE BREAD & BUTTER FOR TWO | 7
CAVIAR SERVICE | 150
SEAFOOD PLATTER | MP
ARTISANAL CHEESE BOARD | 24

APPETIZERS

Karma Farm Celery Root Soup | 14
Golden Raisin Puree, Toasted Pistachio

Confit & Fried Sunchokes | 17
Summer Pickle Chow, Cashew Green Goddess, Field Caviar

Elk Ragu | 18
Local Grains, Burnt Orange Sofrito, Farm Herbs & Potato Crumbs

Charcoal Roasted Fennel | 17
Pickled Pomegranate, Apple, Bitter Green, Orange Hibiscus Vinaigrette

Local Lettuces | 16
Magdalena Ham, Salsify Caesar Dressing, Citrus Cured Shallots, Radish, Farm Herbs

Crispy Amish Chicken | 16
Herb Buttermilk, Grilled Pickled Okara

BBQ Carrots | 17
Cured Celery Root, Kohlrabi, Apple, Radish, Quinoa Dukkah, Sweet Potato Yogurt

ENTRÉES

Smoked Duck Breast | 48
Gooseberry Al Pastor, Charred Red Scallion, Trumpet Mushroom, Sweet Potato Puree

Maine Scallops & Glazed Pork Belly | 50
Caramelized Cabbage, White Curry, Virginia Peanut, Radish & Herb Salad

Local Blue Catfish | 46
Turnip & Mustard Green Colcannon, Trout Caviar Béarnaise, Onion Grass Oil

Wagyu Burger | 27
Lissome Cheese, Caramelized Mushrooms, Dijonaise, Bordelaise Sauce
Add Seared Foie Gras | 30

Yellow Curry Hoppin John | 32
Poached Egg, Smoked Mushrooms, Root Vegetables, Squash Sauce

ENTRÉES TO SHARE
16oz Piedmontese Ribeye | 110
Fried Brussels & Fingerling Potatoes With Bacon Mustard Dressing, Pop Overs,
Truffle Butter, Bordelaise Sauce

ACCOMPANIMENTS

House Cut Fries | 9
Grilled Local Mushrooms, Hazelnut Pesto, Georgia Olive Oil | 9
Charred Acorn Squash, Kohlrabi Top Chimichurri, Spiced Pecans | 9

Smoked Collard Greens | 9





DESSERTS

The Banana Boat | 14

Peanut Butter Mousse, Banana Compote, Brown Butter Oats, Chocolate, Oat Ice Cream

Apple Turnovers | 14

Rye Pastry, Vanilla Anglaise, Spicy Caramel, Cranberry Sauce

Fig Sticky Toffee Pudding | 14

Brown Butter Caramel, Spiced Walnut, Saffron Whip, Vanilla Ice Cream

Deconstructed Brownie Sundae | 14

Whipped Mandarin Ganache, White Chocolate Ice Cream, Cocoa Nib Crumble

Selection of Ice Creams & Sorbets | 14

Please Ask Your Server For This Evenings Offerings

Dessert Board To Share | 25

Chef's Selections Of Seasonal Treats & Pastries

Artisanal Cheese Board | 24

Olives, Orange Marmalade, Fig Jam, House Crackers

Affogato | 9

Choice of Ice Cream, Served with Cocoa Nib Crisp

TEAS & COFFEES

Coffee/Decaf Coffee | 6

Earl Grey/Decaf Earl Grey | 7.5

Dragonwell | 8

Lapsong Souchong | 8

Mint Meritage | 7.5

Chamomile Citron | 8

AFTER DINNER SIPS

Taylor Fladgate 10 Year Tawny Port | 12

Warre's Optima 20 Year Tawny Port | 24

Quinta dos Pesos, Carcavelos 1991 | 15

Chateau Guiraud 1er Cru, Sauternes 2017 | 25

Broadbent Rainwater, Medium Dry, Madeira | 10

Ben Ryé Passito Di Pantelleria 2017 | 20

Lustauxa PX "San Emilio" Sherry, Xeres | 23

JJ Prüm, Graacher Himmelreich Riesling Auslese, Mosel 2014 | 35

M. Chapoutier, Banyuls, Languedoc-Roussillon | 15

