

eat local.



eat well.

shareables

- Fried Pickle Chips 12**
Heavy Seas IPA batter, spicy aioli
- Old School Tots 3 | 6 6 | 11**
Awesome sauce
- Buffalo Chicken Dip 12**
Smoked Bell & Evans chicken, Fontina, Monterey, Mozzarella, Grilled Lyon's Bakery Sourdough
- Crispy Brussels Sprouts 12**
Spicy Bethesda honey, marcona almonds, shaved pecorino
- Giant Soft Pretzel 12**
Sharp cheddar dip, whole grain mustard
- East Coast Mussels 13**
Locally sourced, chardonnay, sweet saffron basil butter
- Crispy Chicken 13**
Sweet and spicy mumbo sauce
- Korean Short Rib Sliders 13**
Chili, Ginger Soy, Kimchi, Lyon's Bakery potato rolls
- Jumbo Lump Maryland Crab cakes 18**
Old Bay Remoulade

HANDHELDS

- Maryland Jumbo Lump Crab Cake 20**
Old Bay remoulade, Lyon's Bakery brioche roll
- Cooper's Mill Angus Burger 16**
Smoked bacon, marmac cheddar
- Buttermilk Fried Chicken 15**
Spicy aioli, Lyon's Bakery brioche roll
- Arne's Pile-High Turkey 14**
Shaved oven roasted turkey, arugula, tomato, maple pepper bacon, spicy aioli, Lyon's Bakery ciabatta
- Beyond Burger 18**
Caramelized onion, portabella mushroom, pepper jack cheese
- Pepper Pastrami 15**
Gruyere, house slaw, marble rye

HAND CRAFTED SALADS



- Baby Kale Caesar 12**
Romaine, garlic croutons, shaved parmesan
- Simple Greens 9**
Heirloom carrots, tomato, red wine vinaigrette
- Roasted Beets 14**
Roasted local beets, organic arugula, candied pecans, goat cheese, honey balsamic vinaigrette
- The Local Chopped 13**
District Farms greens, grilled corn, heirloom tomato, avocado, Mountain View Farm Lofton Colby, herb buttermilk dressing
- Additions**
with purchase of meal only
- Grilled Chicken 7 | Grilled Steak 11**
- Grilled Salmon 10 | Grilled Shrimp 10**
- Crabcake 15**

KNIFE & FORK

- Forgotten Grain Bowl 20**
Rice, quinoa, farro, barley, poached egg, carrot, broccoli, cauliflower, sweet basil pesto
- Black Bass 28**
Local carrot trio, heirloom fingerling potato, french beans, citrus veloute
- 1855 Black Angus Strip Steak 37**
Heirloom fingerling potato, french beans, local mushroom, roasted garlic, butter
- Sea Scallops 35**
Cauliflower risotto, asparagus, summer squash, brown butter, lemon
- Roasted Half Chicken 26**
Wild rice, aged cheddar, root vegetable, Bethesda honey citrus gastrique
- Rigatoni 21**
Asiago, Parmigiano reggiano, spinach, broccoli, roasted tomato, sweet basil
- Add chicken \$26 | Add shrimp \$28

SIDES

- Starter Simple Green or Caesar 6**
- Chapel's Mac n' Cheese 8**
- Sautéed French Beans 7**
- Crispy Brussel Sprouts 7**
- Roasted Heirloom Fingerling Potatoes 7**

STONE OVEN FLAT BREADS

- Mother Earth Farm Roasted Mushroom 14**
Fontina cheese, truffle oil, organic arugula, shaved parmesan
- Fire fly Farm Tomato 12**
Fresh mozzarella, oven dried tomato, sweet basil
- Olli's Meat Trio 16**
Pepperoni, Calabrese, Toscano, fresh mozzarella, sweet basil

Just a scoop of Taharka's 4
OR 2 FOR 5 | OR Pint FOR 7

Fried Cookie Dough 8
Chocolate chip, Bethesda Honey

Vanilla bean Cream brulee 9
Seasonal berries



Thunder Beast Root Beer Float 10
Taharka Brother's vanilla, whipped cream, sprinkles

Warm Bread Pudding 9
Crème Anglaise, Taharka Brother's vanilla

CRAFT COCKTAILS

- Queen Bee 2.0 15**
Bar Hill Honey Vodka | DC District Vodka | Berries | Honey Syrup | Rosemary | Fizz
- Bourbon Honey Pot 14**
Evan William's Bourbon | Fresh Lemon | Honey Syrup
- Blushing Lady 14**
Green Hat Gin | St. Germain | Pomegranate Juice | Fresh Lemon
- Cucumber Martini 13**
Grey Goose Vodka | St. Germain | Fresh Lime Juice | Sliced Cucumbers
- Raging Mule 14**
VDKA 6100 | Lime Juice | Fiery Ginger Beer

MOCKTAIL

HONEY BEE 10
berries | Bethesda honey syrup | rosemary | fresh lemon juice | fizz