



RAW BAR

OYSTERS | 22/44

HUCKLEBERRY ST JEROME'S CREEK, MD
 ORCHARD POINT CHESTER RIVER, MD
 SKINNY DIPPER ST JEROME'S CREEK, MD
 WHITESTONE WINDMILL POINT, VA

1/2 LOBSTER COCKTAIL | 25

ESPELETTE PEPPER, OLIVE OIL, SEA SALT

PRAWN COCKTAIL | 20

GARLIC AIOLI, COCKTAIL SAUCE

APPETIZER

PEAR & APPLE SALAD | 14

GREEN APPLES, D'ANJOU PEARS, SWEET RED JALAPENO, CHEVRE FONDUE, ENDIVE, FRISEE, BLACK WALNUT

RED BUTTER LETTUCE SALAD | 14

BEET VINAIGRETTE, ANCIENT GRAINS GRANOLA, ROASTED BEETS, TOMAE CHEESE

TARTE FLAMBÉE | 17

BACON, ONION, CREME FRAICHE, FROMAGE BLANC

OCTOPUS | 21

GHOST CHILI AIOLI, FERMENTED PURPLE DAIKON RADISH, PICKLED BUTTERNUT SQUASH, CILANTRO OIL

BAKERY

HOUSE MADE PRETZEL ROLLS | 6

ROSEMARY MUSTARD, SEA SALT

HONEY BUTTERMILK BISCUITS | 6

PEPPER JELLY

SKILLET CORNBREAD | 8

BACON MARMALADE

PARKERHOUSE ROLLS | 8

BUTTER AND SEA SALT

BAKERS BASKET | 14

SPREADS, PEPPER JELLY, SEA SALT BUTTER

ACCOMPANIMENT

EVERYTHING MASHED POTATOES | 9

BUTTER, SEA SALT

CRISPY CAULIFLOWER | 9

TOMATO JAM, Z'ÁATAR

WOOD FIRED SUCCOTASH | 10

SWEET CORN, JALEPENO, SWEET POTATO, LIMA BEANS, COMPOUND BUTTER

FRENCH FRIES | 9

SIR KENSINGTON'S KETCHUP

BRUSSELS SPROUTS | 10

FISH SAUCE VINAIGRETTE, CILANTRO

DESSERT

BAKED APPLE PARFAIT | 11

APPLE SEMIFREDDO, PINK LADY APPLES, CARAMELIZED PUFF PASTRY, POMEGRANITE GEL, GOPAT CHEESE ICECREAM

VALRHONA DOLCE MOUSSE | 11

CHOCOLATE ALMOND CRISP, BANNANAS FOSTER JAM, PASSIONFRUIT FROZEN YOGURT

*Consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness. Please inform your server if you or anyone in you party has a food allergy.

AN AUTOMATIC 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE.

CHEESE AND SALUMERIA

TASTING OF HOUSEMADE CHARCUTERIE | 26

GRILLED FOCACCIA, HOUSEMADE PICKLES

FENNEL SALAME
 SOPPRESSATA
 COPPA
 BRESOLA
 PANCETTA PROSCIUTTO

TASTING OF HAMS | 25

GRILLED FOCACCIA, HOUSEMADE PICKLES

EDWARDS SMOKED COUNTRY HAM SURRY, VA
 PROSCIUTTO PARMA, ITALY
 TASSO WASHINGTON, DC
 COPPA CHICAGO, IL

TASTING OF LOCAL CHEESES | 23

MULTIGRAIN SOURDOUGH, PEAR MOSTARDA LOCAL HONEY

MOODY BLUE MADISON, WI
 GRAYSON GALAX, VA
 FETINA NEW WINDSOR, MD
 GRAFTON GRAFTON, VT

ENTREES

WOOD GRILLED BISTRO STEAK | 33

PEPPERCORN STEAK SAUCE, BOK CHOY, BABY CARROTS

BEEF CHEESEBURGER | 22

SERRANO CREAM CHEESE, CHEDDAR, LTO, FRENCH FRIES

14 OZ RIBEYE | 50

GARLIC PEE WEE POTATOES, PARSLEY PUREE, BLACK GARLIC PUREE, RED WINE JUS

GOAT CHEESE GNUDI | 22

LAMB AND PORK BOLOGNESE, GRILLED FOCACCIA

LOCAL DIVER SCALLOPS | 33

MUSHROOM RISOTTO, FORAGED MUSHROOMS, TRUFFLE OIL, WHITE WINE CREAM FOAM

RED SNAPPER | 40

CORN BEURRE BLANC, ZUCCHINI, SNAP PEAS, SALSA VERDE

FRIED CHICKEN | 28

HONEY-SAMBAL, PICKLES, BUTTERMILK BISCUITS

WOOD OVEN PIZZA

MARGHERITA | 16

SAN MARZANO TOMATO, BASIL

MUSHROOM | 17

RICOTTA, GARLIC, CIOPOLLINI ONIONS

SAUSAGE | 18

PORK SAUSAGE, SMOKED MOZZARELLA, ROASTED LEEKS

ALL WHITE EVERYTHING | 17

CREAMY WHITE SAUCE, ROASTED CHICKEN, GARLIC OIL

BBQ CHICKEN | 19

GRILLED CORN, HOT POBLANO, SCALLIONS

PEPPERONI | 18

MOZZARELLA, PEPPERONI, BASIL

CHEF BRYAN VOLTAGGIO & TEAM

CIVIL CIGAR LOUNGE 5335 WISCONSIN AVE NW WASHINGTON, DC 20015