

**DUTCH
COURAGE**



STRENGTH

OR

CONFIDENCE

GAINED

IN DRINKING

ALCOHOL



etymology

DURING THIRTY YEARS' WAR, in the 17th century, the British and Netherlands were at odds with each other over political, religious and trade boundaries. The British did however develop a liking of the Dutch spirit Genever (juniper). The Brits would consume copious amounts of the enlightened spirit and gain a confidence before battle. Hence, Dutch Courage.

You might know it as liquid courage.

DISCOVER YOUR COURAGE

SERVING KEY

The icons below represent which glass your one-of-kind drink will be served in.



goblet



on the rocks



highball



stemware



on a cube



CONTENTS

THINGS TO EAT	<i>Page 04-07</i>
OUR FAVORITES	<i>Page 08</i>
AUTUMN BLAZE	<i>Page 09</i>
GIN CLASSICS	<i>Page 10</i>
FANCY G&Ts & SPIRIT FREE	<i>Page 11</i>
GIN FLIGHTS	<i>Page 12</i>
BEER & WINE	<i>Page 13</i>
CIVIL DECORUM HOW TO ENJOY YOUR TIME HERE	<i>Page 14-15</i>

THINGS TO EAT

SNACKS

White Cheddar Snacks by Porch Party (v) **\$8**
locally made cheez-its

Giant Corn Nuts (v+, gf) **\$6**
jamaican jerk seasoned

Marinated Castelvetrano Olives (v+, gf) **\$8**
lemon, garlic confit, rosemary, thyme

Pickled Things (v+, gf) **\$7**
ask what pickled goodies we are currently offering

BOARDS

with crostini & accoutrement

CHEESE	The Blue Jay <i>rich cow's milk with juniper from deer creek, wi</i>	\$10
CHEESE	Midnight Moon <i>nutty buttery goat's milk from cypress grove, ca</i>	\$13
CHEESE	Humboldt Fog <i>creamy earthy goat's milk from cypress grove, ca</i>	\$13
CHEESE	Green Hill <i>earthy double cream cow's milk from sweet grass, ga</i>	\$11
MEAT	Prosciutto <i>18-month dry-cured ham</i>	\$11
MEAT	Gin & Juice Salami <i>lamb, pork, juniper, citrus peel</i>	\$14
MEAT	Bresaola <i>air-dried, salted beef aged 2-3 months</i>	\$12
MEAT	Mousse Royale <i>silken pâté with goose, pork, cepes & sauternes wine</i>	\$13

THINGS TO EAT

BOARDS

with crostini & accoutrement

TINNED SEAFOOD	Les Mouettes d'Arvor <i>mackerel in muscadet wine & herbs</i>	\$13
TINNED SEAFOOD	Tenorio <i>tuna with lemon & chili</i>	\$14
TINNED SEAFOOD	Conservas de Cambados <i>octopus in galician sauce</i>	\$14
TINNED SEAFOOD	Ekone <i>lemon pepper smoked oysters</i>	\$15
TINNED SEAFOOD	Chesapeake Smokehouse <i>locally smoked chilean mussels with olive oil</i>	\$14
TINNED SEAFOOD	Jose Gourmet <i>garfish in evoo</i>	\$12
TINNED SEAFOOD	Nuri <i>spiced sardines</i>	\$14
TINNED SEAFOOD	Fishwife <i>smoked atlantic salmon</i>	\$16
TINNED SEAFOOD	Fangst Regnbue Ørred <i>smoked trout, with juniper & lemon thyme</i>	\$16
TINNED SEAFOOD	Jose Gourmet <i>stickleback in pickle sauce</i>	\$14

THINGS TO EAT

SMALL PLATES

Stuffed Acorn Squash (v+) **\$16**

lancaster farms acorn squash, wheat berries, brussels sprouts, golden raisins, pumpkin seeds, sage

Sweet Potato Hash (gf, contains nuts) **\$15**

roasted sweet potato, pancetta, walnuts, sage, maple bourbon glaze

Steak Tartare **\$21**

sirloin steak minced served raw, hot sauce cured egg yolk, popcorn, dijon, cornichon, chervil, served with crostini

Cauliflower Steak (v+, gf, contains nuts) **\$17**

cauliflower steak, gremolata, pine nuts, lemon oil

Mussels (sf) **\$18**

pei mussels, pancetta, garlic, shallot, saffron, white wine cream sauce, served with baguette

Winter Squash Salad (v, gf) **\$16**

acorn squash, honey nut squash, lacinato kale, goat cheese, crispy shallots, sage dressing

MD Crab Dip **\$22**

jumbo lump crab, sherry, lemon-herb breadcrumb, baguette, crudite

Creamy Brussel Sprouts (gf) **\$15**

roasted brussels sprouts, creamy garlic sauce, pancetta, shallots, fine herbs

Chicken Pot Pie **\$18**

chicken breasts, carrots, peas, cream sauce, puff pastry, fine herbs

Patatas Bravas **\$22**

seared fingerling potato, salsa bravas, garlic aioli, fried shallot, fines herbs

Caesar Salad **\$15**

romaine lettuce, parmesan cheese, anchovies, motzi bread croutons

THINGS TO EAT

TOASTS

Motzi Bread & Prosciutto \$16
prosciutto, peach, brie

Motzi Bread & Sweet Potato (v) \$17
sweet potato, kale, pumpkin seeds

LARGE PLATES

The Bird \$32
hudson valley seared duck breast, green lentils, pancetta, leeks, madeira sauce

The Sea \$32
seared red snapper, smashed potatoes, chimichurri, capers, lemon zest, chili oil, fine herbs

The Hog \$30
crispy pork belly, honey nut squash, rapini

The Fields \$33
steak
set

The Forest (v+, gf) \$26
mushroom medley, black rice, kale, pesto, white balsamic glaze

DESSERTS

Flourless Chocolate Mousse Cake (gf) \$12
chocolate cake, espresso mousse, almond, scotch soaked cherries, pistachio crema

Olive Oil Cake (v) \$12
fluffy cake made from olive oil and lemon. fennel, sambuca, chantilly cream

OUR FAVORITES



JEFFERSON SOUR

\$11

sage-infused hayman's "royal dock" gin, royal combier, lemon, honey, lemon oil



THE ELEANOR

\$11

bsc "shot tower" gin, rosewater, cocchi rosa, grapefruit, salasar cremant brut, rose buds



D.C.O.F. 2.0

\$14

barr hill tom cat "dutch courage barrel pick" gin, floria sweet marsala 2019, angostura bitters

This aged gin is a barrel pick exclusively bottled for Dutch Courage.



PERFECT DARK

\$15

glenmorangie x scotch, bols genever, cocchi di torino, averna amaro, house cherry-vanilla-cacao bitters, spiced brandied cherry



BLACK MAGIC

\$12

- In memory of our friend Bryan -

matsui hakuto japanese gin, benedictine, blackberry cordial, lemon, torched rosemary, dehydrated lemon



A JAPANESE BREAKFAST

\$14

nikka gin, génépy, yuzu marmalade, lime, szechuan tincture, egg white, dehydrated lime

THE AUTUMN BLAZE



SAFETY BLANKET

\$14

j.rieger gin, laird's 7 1/2 yr. apple brandy, amaro nonino, lustau fino sherry, roasted acorn squash, mr. bitters fig-cinnamon bitters, rosemary
\$1 from each cocktail sold will be donated to BARCS.



AN OLD, OLD WOODEN SHIP

\$12

boomsma oude genever, batavia arrack, nuoc mam, chinola passion fruit, lime, ginger, chili tincture, citric acid, dried chili, dehydrated lime



THE WRECK OF EDMUND FITZGERALD

*contains \$13
nuts

coconut oil fat washed resilient b.i.b. bourbon, st. elizabeth's allspice dram, spiced orgeat, lime, pineapple, angostura bitters, mint sprig, cherry



SHIITAKE SHUFFLE

\$13

shiitake infused far north solviegin gin, ancho verde, thyme-balsamic, honey, lemon, pickled shiitake



FIVE EASY PIECES

\$15

bsc fumus pumila, asian pear-chai teas infused bobby's genever, antica torino vermouth, lustau oloroso sherry, peychauds bitters, lemon oil, cherry



RUM & RUMMER

\$15

hamilton estate dark rum, planteray, o.f.t.d. rum, j.rieger caffe amaro, aperol, vietnamese coffee, cream, clove tincture, cinnamon tincture, vanilla whipped cream, nutmeg



LAID BY JAMES

\$13

el guel mezcal, suze, mango-anise shrub, lime, simple, dehydrated mango



TONGUE THAI'D

\$14

fords gin, st. elizabeth's allspice dram, thai basil-honey, lime, angostura bitters, lemongrass tincture, fever tree ginger beer, dehydrated lime, thai basil sprig

GIN CLASSICS



ROYAL SMILE

\$12

gin, applejack, lemon, grenadine, apple slice

A very serious stern look but Jack Grohusko's 1910 recipe from *Jack's Manual* can turn any frown upside down.



GIN RICKEY

\$12

old tom gin, antica torino bianco, lime, simple, soda, lime wedge

Named for Col. Joe Rickey in the late 19th century who preferred bourbon, the cocktail was popularized with gin.



MAIDEN'S PRAYER

\$12

gin, pf dry curacao, orange, lemon, orange oil

Originally a rum cocktail first created in 1907, the more modern recipe using gin was created in 1949 and featured in *Esquire's Hand Book for Hosts*.



DON'T GIVE UP THE SHIP

\$12

gin, fernet branca, antica torino vermouth, pf dry curacao, orange oil

From Crosby Gaige's *Cocktail Guide and Ladies' Companion* in 1946, commemorated the sinking of the RMS Titanic and those that did not give up the ship.



HOUSE 50/50 MARTINI

\$12

navy strength gin, c. comoz chambery vermouth, orange bitters, lemon oil

Everyone thinks they have the best martini recipe, and so does Brendan.



RAMOS GIN FIZZ

\$12

gin, lemon, lime, sugar, cream, egg white, orange flower water, soda water, lime zest

Concocted by Henry C. Ramos in 1888 at the Imperial Cabinet Saloon in New Orleans.

FANCY G&Ts



BITTERSWEET SYMPHONY

\$15

bayab marula-orange gin, l'aperitivo nonino, mulled hibiscus tea, bittermen's elemakule tiki bitters, orange bitters, fever tree tonic, torched cinnamon, orange oil



AMBER SUNSET

\$15

catocin creek watershed gin, le verger terrior calvados liqueur, alta verde amaro, fever tree lemon tonic, thyme, dehydrated lemon

— SPIRIT FREE —



N.A. GRONI

\$12

giffard's n.a. aperitif, botanical 'gin' sirop, tortuga jasmine kombucha, all the bitters orange bitters, orange oil



FIRST LADY

\$12

seedlip grove 42, giffard n.a. aperitif, grapefruit, rose water, opia n.a. sparkling chardonnay, rose buds



EMERALD MAGE

\$12

seedlip spice 94, lyres n.a. absinthe, lemon, spiced grenadine, dehydrated lemon, rosemary



BITTER SLING

\$12

rituals n.a. whiskey, roots davino amaro, roasted acorn squash, all the bitters orange & aromatic bitters, orange oil

NA WINE	Opia Organic Sparkling Chardonnay <i>France NV</i>	\$9 ⁰⁰ / \$32 ⁰⁰
NA WINE	Leitz Eins Zwei Zero Riesling	\$12 ⁰⁰ / \$44 ⁰⁰
NA BEER	Athletic Upside Dawn Golden Ale	\$6 ⁰⁰
HOP H2O	Lagunitas Hoppy Refresher	\$5 ⁰⁰

gin flights

ORANGE YOU HAPPY FOR GIN

\$14

wild roots orange & bergmot gin: *sweet orange & aromatic bergamot*

malfy con arancia: *blood orange, juniper & red fruit*

komasa gin: *extreme orange, lemon, bergamot & cardamom*

TOTO'S BLESSING

\$13

cruxland gin: *notes of truffle, citrus, honeybush & spice*

six dogs honey lime gin: *zesty lime, subtly sweet honey & earthy undertones*

bayab orange marula gin: *juicy exotic fruit, warming spice & lingering orange zest*

WEIRD AS F*UCK

\$18

alkkemist gin: *distilled under a full moon*

notes: apple blossom, fennel, peppery juniper & juicy citrus

dyfi gin (pronounced dovey): *botanicals foraged from a UNESCO site*

notes: forest floor, almond, dried fruit & caraway

vanagandr gin: *green olives, lemon oil, spicy radish & cinnamon*

THE SCIENCE GUY

\$14

sono 1420 sindica midnight gin: *terpenes used to create the flavors*

notes: cucumber, elderflower, rose & bitter orange

ginraw gastronomic gin: *use of a rotavac & low-temperature distillation*

notes: lime zest, soft herbs, cardamom & bay leaf

oxley gin: *cold distillation*

notes: bright juniper, licorice, grapefruit & grains of paradise

CORDIAL CORDIALS

\$11

kapriol originale: *soft juniper, mountain herbs honey, subtle vanilla*

koval cranberry gin liqueur: *tart cranberry, floral, bittersweet*

lockhouse ginnamon: *cinnamon toast crunch, vanilla, orange & marshmallow*

BOTTLES & CANS

Peabody Heights Old Oriole Park 16oz.	\$4
Monument City "Penchant" Pilsner	\$6
Flying Dog "Numero Uno" Lager	\$6
Brooklyn Bel Air Tropical Sour Ale	\$6
Peabody Heights "Mr. Trashwheel" Session IPA	\$6
Troeg's "Perpetual" IPA	\$6
Checkerspot "Fancy Pants" NEIPA 16oz.	\$10
1623 Brewing Co. Dry Irish Stout	\$6
Old Westminster "Happy Camper" Wild Cider	\$8
Peabody Heights Pineapple-Prickly Pear Seltzer	\$7

WINE

SPARKLING	Maison Salasar, Crémant de Limoux Brut <i>Languedoc, France, NV</i>	\$10 ⁰⁰ / \$36 ⁰⁰
SPARKLING	Domaine Bousquet Brut Rosé <i>Mendoza, Argentina, NV</i>	\$9 ⁰⁰ / \$32 ⁰⁰
WHITE	Raza Vinho Verde <i>Minho,</i> <i>Portugal '22</i>	\$7 ⁰⁰ / \$25 ⁰⁰
WHITE	Eola Hills Pinot Gris <i>Willamette Valley, Oregon '22</i>	\$11 ⁰⁰ / \$40 ⁰⁰
WHITE	Fairfax Wine Co. Chardonnay <i>California '21</i>	\$12 ⁰⁰ / \$44 ⁰⁰
ROSÉ	Girasole Vineyards Rosé <i>Mendocino, California '23</i>	\$10 ⁰⁰ / \$36 ⁰⁰
RED	Domaine Saint Cyr Beaujolais <i>Burgundy, France '21</i>	\$11 ⁰⁰ / \$40 ⁰⁰
RED	El Pacto Rioja <i>Rioja, Spain '20</i>	\$12 ⁰⁰ / \$44 ⁰⁰
RED	Combel La Serre "Le Pur Fruit du Causse" Cahors <i>Southwest France '21</i>	\$13 ⁰⁰ / \$48 ⁰⁰



CIVIL DECORUM

01

BE POLITE

Respect all staff and guests around you.

**EVERYONE IS
WELCOME!**

02

Don't see something you like on the menu?

***Ask and we'll be happy to create
something just for you.***

03

CELL PHONES

***If you are going to be on a
call for longer than 30 seconds
politely step outside.***

Please no listening to your own music or videos without earbuds.

04

No Smoking

All smoking, vapes included, must be done outside.

Please dispose of cigarette butts
in our receptacles outside.

05

OUR BAR

Please be respectful of our space
and the items within it.

It took a long time to find everything you see here.

06

HAVE FUN & ENJOY OUR BAR



***THANK YOU FOR JOINING US
WE HOPE YOU DISCOVERED YOUR COURAGE***

Dutch Courage Team