

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



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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	Vegan Cambleu \$12 <i>creamy & umami cashew-soy based from brooklyn, ny</i>
CHEESE	Espresso BellaVitano \$12 <i>nutty fruity cow's milk with espresso from antigo, wi</i>
CHEESE	Honey Bee Gouda \$13 <i>creamy goat's milk with a touch of honey from holland</i>
CHEESE	Green Hill \$11 <i>earthy double cream cow's milk from sweet grass, ga</i>
MEAT	Prosciutto \$11 <i>18-month dry-cured ham</i>
MEAT	Gin & Juice Salami \$14 <i>lamb, pork, juniper, citrus peel</i>
MEAT	Spanish Chorizo \$12 <i>pork with sherry, garlic, paprika, black peppercorns</i>
MEAT	Pork & Rabbit Terrine \$13 <i>pork, rabbit, garlic, ginger, baking spice, coriander</i>

THINGS TO EAT

BOARDS

with crostini & accoutrement

TINNED SEAFOOD	Fangst Regnbue Ørred <i>smoked trout, with juniper & lemon thyme</i>	\$16
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	Nuri <i>spiced sardines</i>	\$14
TINNED SEAFOOD	Fishwife <i>wild-caught cantabrian anchovies in spanish evoo</i>	\$13

SEA FARE

Half Dozen Raw Oysters **\$24**
salt grass oysters, house minonette, cocktail sauce, lemon

Baked Oysters **\$20**
four roasted salt grass oysters, calabrian chili, speck, lemon & herb panko, shallot & garlic butter

Chesapeake Smokehouse Mussels **\$14**
locally smoked chilean mussels, crostini, mustarda

Chesapeake Smokehouse Salmon **\$16**
locally smoked salmon, crostini, dill crème fraîche

THINGS TO EAT

SMALL PLATES

Fig Prosciutto & Pomegranate (gf, v, contains nuts)	\$18
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*black mission figs, pomegranate, prosciutto, hazelnuts,
whipped goat cheese, rosemary maple drizzle*

Steak Tartare (contains nuts)	\$23
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*sirloin steak, charred onion puree, dijon, rosemary oil, pistachios,
porcini powder, baguette*

Harvest Apple Salad (gf, v, contains nuts)	\$16
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*arugala, spiced honey infused apples, goat cheese, spiced candied
walnuts, lemon clove vinaigrette*

Steamed Clams (contains shellfish)	\$20
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*clams, garlic, calabrian chilis, saffron, shallots, speck, white wine,
butter, toasted baguette*

Roasted Fall Vegetables (gf, v+, contains nuts)	\$17
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*seasoned parsnips, turnips, butternut squash, sweet potatoes,
garlic, hazelnut sage pistou*

MD Crab Dip (contains shellfish)	\$24
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jumbo lump crab, sherry, lemon-herb breadcrumb, baguette, crudite

Butternut Squash Risotto (v+, gf)	\$20
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*creamy alborio rice, butternut squash, pumpkin seeds,
vegan parmesan, sage oil*

Spinach Salad (contains nuts)	\$17
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*spinach, speck, pine nuts, crispy shallots, sundried tomatoes,
charred onion vinaigrette*

Patatas Bravas	\$16
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*seared fingerling potato, salsa bravas, garlic aioli, fried shallot,
fines herbs*

THINGS TO EAT

TOASTS

Butternut Motzi (v, contains nuts)

seasoned butternut squash, whipped goat cheese, hazelnuts, sage, rosemary maple drizzle

\$17

Foie Gras PBJ Motzi (v, contains nuts)

seared foie gras, house made nut butter and jam

\$22

LARGE PLATES

The Bird (gf) (cooked medium rare)

mainard duck breast, smoked parsnip purée, port poached cipollini onions, golden berries, honey balsamic glaze

\$36

The Sea

rainbow trout with garlic-herb stuffing, broccolini, lemon caper sauce

\$26

The Hog (gf) (cooked medium)

heritage bone-in pork loin, sweet potato purée, turnips, apple rum sauce

\$32

The Fields (gf, contains shellfish) (cooked medium rare)

12oz new york strip, house made black garlic molasses, porcini dry rub, seasonal vegetable, oyster compound butter

\$44

The Forest (v+, gf)

mycopia mushroom medley, farro, spinach, pesto, white balsamic glaze

\$28

DESSERTS

Chocolate Gateau (gf)

flourless chocolate fudge cake, matcha milk jam

\$14

Pumpkin Roll (v+)

vegan pumpkin spice cake, brown sugar ermine frosting, spiced candied walnuts

\$15

~ Menu by Chef Pete Davis ~

OUR FAVORITES



JEFFERSON SOUR

\$13

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



THE ELEANOR

\$12

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



D.C.O.F.

\$15

two james "old cockney" barrel reserve gin, cinnamon, scrappy's cardamom bitters



PERFECT DARK

\$15

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



BLACK MAGIC

\$13

- In memory of our friend Bryan -

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



A JAPANESE BREAKFAST

\$15

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

GLORIOUS GIMLETS



GIMME GAZPACHO

\$14

moleto tomato gin, junipero smoked rosemary gin, don ciccio finocchietto, lime, simple, roasted garlic honey syrup, hatch-fennel-tomato tincture, dehydrated hatch pepper



CYBERTRUCK DESTROYER

\$13

j. rieger midwestern gin, spiced pear lime cordial, lime, spiced pear liqueur, bittermens elemakule tiki bitters

STICK SEASON



MUSTACHE RIDE *contains nuts \$14

green river rye, meletti coffee liqueur, house praline orgeat, acid adjusted pomegranate, amontillado sherry, saline solution, maple foam, shaved chocolate



JIM BOGART \$15

olive oil fat washed fords gin, trakal patagonian spirit, salers gentiane aperitif, aperitivo nonino, saline, olive oil, thyme sprig



SWEET HEAT \$15

wilde irish gin, heirloom genepy, st. elizabeth's allspice dram, sweet potato-cinnamon, orange, lime, thai chili tincture



SLICE OF LIFE \$14

catoctin creek applejack, monkey shoulder scotch, amontillado sherry, b.b.a. syrup, king floyd's scorched pear & ginger bitters, citric acid, biscoff cookie



BIG TROUBLE & A LIL CHINA \$15

uncle val's pepper gin, cantonese master stock shrub, honey, japanese shiso bitters, plum hoisin gelée cube, powdered doctor bird pineapple rum



PILLOW PRINCESS \$14

clairfied cocktail: boomsma oude genever, blackdraft vodka, averell damson plum, lustau px sherry, pink peppercorn, honey, baking spices, vanilla tincture, fee brothers plum bitters



PURPLE RAIN \$14

two james dr. bird pineapple rum, hamilton black rum, giffard crème de mûre, st. elizabeth's allspice dram, cinnamon, orange, lemon, sage leaf, torched cinnamon stick



SNACKTIME *contains nuts \$14

arette blanco tequila, lustau px sherry, celery cordial, egg white, peanut butter orgeat, raisin, celery

GIN CLASSICS



PINK LADY

\$13

gin, applejack, lemon, grenadine, egg white, cherry

The earliest known recipe for the Pink Lady was published in Jacques Straub's 1913 Manual of Mixed Drinks.



GIN BUCK

\$13

old tom gin, lime, ginger, angostura bitters, soda, dehydrated lime, candied ginger

Of an unknown origin, the Buck cocktail dates to the mid-1800s.



20TH CENTURY

\$13

gin, crème de cacao, cocchi americano, lemon

Created in 1937 by a British bartender named C.A. Tuck, and named in honor of the 20th Century Limited Train which ran between New York City and Chicago from 1902 until 1967.



Quill

\$13

gin, campari, antica torino, absinthe, orange oil

Published in 1930, is Harry McElhone's "Harry's ABC of Mixing Cocktails" is where this cocktail first appeared.



HOUSE 50/50 MARTINI

\$13

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

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



PSL RAMOS GIN FIZZ

\$13

gin, pumpkin spice demerara, cold brew, orange, cream, egg white, ginger bitters, vanilla tincture, nutmeg

A delicious seasonal Dutch Courage variation on the 1880s classic Ramos Gin Fizz.

TOASTIES



DUNES OF ARRAKIS

\$15

barr hill tom cat gin, meletti amaro, the tea spot spiced chai, heavy cream, hot water



REMEDY FOR A COLD NIGHT

\$12

pasubio amaro, chamomile tea, cardamon-clove-honey, hot water, lemon peel

SPIRIT FREE



N.A.GRONI

\$13

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



DIVINE DRAUGHT

\$13

ritual n.a. whiskey, roots divino, sweet potato-cinnamon, all the bitters aromatic bitters



COUPE OF JOE *contains nuts \$14

pathfinder n.a. amaro, lyres n.a. amaretti, cold brew, house praline orgeat, all the bitter orange bitters, orange peel

NA WINE	Opia Organic Sparkling Chardonnay France NV	\$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

SPICE SPICE BABY

\$16

darnleys view spiced gin: *cinnamon, clove & cumin*

two james barrel reserve gin: *heavy juniper, spicy black pepper, cumin, vanilla & star anise*

uncle vals peppered gin: *sharp peppercorn, bell pepper & pimento*

BELOW THE MASON DIXON

\$18

gray wolf timber gin: *floral, zippy peppercorn & unique sassafras finish*

mcclintock reserve gin: *warm caraway, spiced citrus, plum & toasted oak*

bsc & dutch courage collab pineau de charentes finished gin: *baked stone fruit, vanilla pastry, fresh pine & lingering spice*

WEIRD AS F*CK

\$18

424 gin: *shochu distilled in a wooden pot still*

notes: exotic savory spices, tropical lychee & raspberry

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*

LA DOLCE VITA

\$17

elena gin: *piney juniper, elderflower & wild mint*

ma e co' gin: *fresh citrus, soft garden herbs & a hint of rose*

moletto tomato gin: *ripe tomato, basil, oregano, gentle juniper & a garden-like aromax*

WORTH THE SQUEEZE

\$16

wild roots grapefruit cucumber gin: *green cucumber, grapefruit & mild juniper*

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

st. george valley gin: *orange blossom, juniper, cucumber, black pepper & wild flower honey*

BOTTLES & CANS

Peabody Heights Old Oriole Park 16oz.	\$5
Monument City “Penchant” Pilsner	\$7
Stone Buenaveza Mexican Lager	\$7
Calvert Brewing Co. "I Just Crush A Lot" Sour Ale	\$7
Peabody Heights “Mr. Trashwheel” Session IPA	\$7
Troeg’s “Perpetual” IPA	\$7
Checkerspot “Fancy Pants” NEIPA 16oz.	\$10
1623 Brewing Co. Dry Irish Stout	\$7
Old Westminster “Happy Camper” Wild Cider	\$9
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 '24</i>	\$8 ⁰⁰ / \$28 ⁰⁰
WHITE	Eola Hills Pinot Gris <i>Willamette Valley, Oregon '22</i>	\$11 ⁰⁰ / \$40 ⁰⁰
WHITE	Monopole Rioja Blanco <i>Rioja, Spain '24</i>	\$10 ⁰⁰ / \$36 ⁰⁰
ROSÉ	Girasole Vineyards Rosé <i>Mendocino, California '24</i>	\$10 ⁰⁰ / \$36 ⁰⁰
RED	Domaine Saint Cyr Beaujolais <i>Burgundy, France '23</i>	\$11 ⁰⁰ / \$40 ⁰⁰
RED	El Pacto Rioja <i>Rioja, Spain '22</i>	\$12 ⁰⁰ / \$44 ⁰⁰
RED	Domaine Gassier "Nostre Païis" Rhone Rouge <i>Rhone, France '21</i>	\$14 ⁰⁰ / \$52 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.



No Smoking

All smoking, vapes included, must be done outside.

Please dispose of cigarette butts
in our receptacles outside.



OUR BAR

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

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



HAVE FUN & ENJOY OUR BAR



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

Dutch Courage Team