

WINE

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| Maison Salasar Crémant de Limoux Brut <i>Languedoc, France, NV</i> | \$10 / \$36 |
| Domaine Bousquet Brut Rosé <i>Mendoza, Argentina, NV</i> | \$9 / \$32 |
| Raza Vinho Verde <i>Minho, Portugal '24</i> | \$8 / \$28 |
| Eola Hills Pinot Gris <i>Willamette Valley, OR '22</i> | \$11 / \$40 |
| Monopole Rioja Blanco <i>Rioja Spain '24</i> | \$10 / \$36 |
| Girasole Vineyards Rosé <i>Mendocino, California '24</i> | \$10 / \$36 |
| Domaine Saint Cyr Beaujolais <i>Burgundy, France '21</i> | \$11 / \$40 |
| El Pacto Rioja <i>Rioja, Spain '20</i> | \$12 / \$44 |
| Dom. Gassier "Nostre País" Rhone Rouge <i>Rhone, France '21</i> | \$14 / \$52 |

merry & bright



IT'S A MAJOR AWARD \$14

tabernero acholado pisco, cocchi americano, suze, spicy lamp, lemon, star anise, mint

\$15 REINDEER FEED

palomo mezcal, nixta elote liqueur, lime, elote sirop, cilantro tincture, crumbled cotija, cilantro sprig



\$14 SANTA'S SOLUTION



doctor bird rum, la favorite rhum, st. elizabeth's allspice dram, pomegranate, spiced-honey, lemon, egg white, nutmeg

\$15 A PATRICK SWAYZE CHRISTMAS *contains nuts

gabriel boudier saffron gin, de borgen malt genever, heavy cream, honey, lemon, rosewater, house vanilla tincture, house grenadine, crushed pistachios



'tis the season



D.C. EGGNOG \$14

smith & cross jamaican rum, ararat apricot brandy, house nog, baking spices

\$14 TOM & JERRY

planteray 5 yr. rum, bsc pechuga brandy, tom & jerry batter, warm milk, baking spices



so delightful



\$14 TAMARINDO TURBOMAN

arete blanco tequila, parajote tamarind liqueur, orange, tamarind-cinnamon, hot water, torched cinnamon

\$15 SUGAR PLUM FAIRY

hamilton black pot still rum, haymans sloe gin, st. elizabeth's allspice dram, heavy cream, dark chocolate, thai chili tincture, orange bitters, toasted marshmallow



\$14 onE fAT duck



duck fat washed nixta elote liqueur, dutch advocaat, duck fat washed lairds 7 1/2 yr. apple brandy, lustau manzanilla sherry, msg solution, clove-thyme whip, thyme leaves

peace on earth -spirit free-

\$15 BY THE CHIMNEY WITH CARE

pathfinder n.a. amaro, dark chocolate, cream, all the bitter orange bitters, toasted marshmallow



\$14 COMFORT & JOY



seedlip spice 94, lietzn.a. riesling, house spiced grenadine, lime, plum bitters

BOTTLES & CANS

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| Peabody Heights Old Oriole Park 16oz. | \$5 |
| Monument City "Penchant" Pilsner | \$7 |
| Stone Buenaveza Mexican Lager | \$7 |
| Calvert Brewing "I Just Crush A Lot" Sout 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" Cider | \$9 |
| Peabody Heights Pineapple-Prickly Pear Seltzer | \$7 |

bah humbug



THE SCROOGE \$14

boomsma oude, grady's cold brew, meletti coffee liqueur, pairidaeza banana liqueur, cream, coffee-chocolate pearls

\$15 LA BEFANA

catoctin creek rye, green river bourbon, antica torino vermouth di torino, fernet menta, pairidaeza creme de cacao, white chocolate-szechuan bark



\$15 SILENT NIGHT

*contains nuts



barr hill "dutch courage barrel" tom cat gin, catoctin creek applejack, don ciccio nocino, alessio chinato vermouth, smoketop

\$15 THIS SIMPLE PHRASE

st. george "dutch courage barrel" dry rye gin, pierre ferrand 1840 cognac, lustau amontillado sherry, gluhwein cordial, scrappy's cardamom bitters, orange peel





THINGS TO EAT



snacks

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| White Cheddar Snacks by Porch Party <i>locally made cheez-its</i> | \$8 |
| Giant Corn Nuts <i>jamaican jerk seasoned</i> | \$6 |
| Marinated Castelvetrano Olives <i>lemon, garlic confit, rosemary, thyme</i> | \$8 |
| Pickled Things <i>ask what pickled goodies we are currently offering</i> | \$7 |

boards

with crostini & accoutrement

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| The Blue Jay - cheese <i>rich cow's milk with juniper from deer creek, wi</i> | \$12 |
| Honey Bee Gouda - cheese <i>creamy goat's milk with honey from holland</i> | \$13 |
| Green Hill - cheese <i>double cream cow's milk from sweet grass, ga</i> | \$11 |
| Prosciutto - meat <i>18-month dry-cured ham</i> | \$11 |
| Gin & Juice Salami - meat <i>lamb, pork, juniper, citrus peel</i> | \$14 |
| Spanish Chorizo - meat <i>air-dried, salted beef aged 2-3 months</i> | \$12 |
| Tinned Seafood of the Day <i>ask your server what we are offering</i> | \$16 |
| Chesapeake Smokehouse - seafood <i>locally smoked chilean mussels, crostini, mustarda</i> | \$14 |
| Chesapeake Smokehouse - seafood <i>locally smoked salmon, crostini, dill crème fraîche</i> | \$16 |

small plates

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| Oysters <i>~ 1/2 doz. raw salt grass oysters</i> <i>~ 4 roasted oysters chili, bacon, lemon & herb panko, shallot & garlic butter</i> | \$24 \$20 |
| Stuffed Acorn Squash (v+) <i>roasted acorn squash, brussel sprouts, pumpkin seeds, cipollini onions, vegan parmesan</i> | \$17 |
| Sweet Potato Hash (gf, contains nuts) <i>roasted sweet potato, lardon, walnuts, sage maple bourbon glaze</i> | \$15 |
| Steak Tartare <i>sirloin steak, charred onion puree, dijon, rosemary oil, pistachios, porcini powder, baguette</i> | \$23 |
| Mussels (sf) <i>pei mussels, bacon, garlic, shallot, saffron, white wine cream sauce, baguette</i> | \$18 |
| MD Crab Dip <i>jumbo lump crab, sherry, lemon-herb breadcrumb, baguette, crudite</i> | \$24 |
| Brussels Sprout Salad (gf) <i>shaved brussels sprouts, radicchio, bacon, shallots, blue cheese, juniper vinaigrette</i> | \$15 |
| Patatas Bravas (v) <i>seared fingerling potato, salsa bravas, garlic aioli, fried shallot, fines herbs</i> | \$16 |
| Fig Prosciutto & Pomegranate (gf, contains nuts) <i>black mission figs, pomegranate, prosciutto, hazelnuts, whipped goat cheese, rosemary maple drizzle</i> | \$18 |
| Cranberry Citrus Salad (v+, contains nuts) <i>arugula, orange segments, dried cranberries, hazelnuts, citrus vinaigrette</i> | \$16 |

toasts

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| Motzi Bread & Smoked Salmon <i>chesapeake smokehouse smoked salmon, dill crème fraîche, shallots, capers, lemon oil</i> | \$18 |
| Butternut Motzi (v, contains nuts) <i>seasoned butternut squash, whipped goat cheese, hazelnuts, sage, rosemary maple drizzle</i> | \$17 |

large plates

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| The Bird (gf) <i>mainard duck breast, pomme puree, cipollini onions, lardon, demi glaze</i> | \$38 |
| The Hog <i>crispy pork belly, farro, butternut squash, honey garlic chili</i> | \$32 |
| The Sea (gf) <i>sockeye salmon, bok choy, bonito broth, pickled carrots, tamari reduction</i> | \$30 |
| The Fields (gf) <i>beef short rib, pomme puree, carrots, celery, onions, au jus</i> | \$40 |
| The Forest (v+, gf) <i>crimini and button mushroom risotto, vegan parmesan, truffle oil</i> | \$30 |

desserts

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|---|-------------|
| Chocolate Mousse (v+, gf) <i>coconut creme chocolate mousse, shaved dark chocolate, rum-coconut whipped cream</i> | \$12 |
| Meletti Coffee Cheesecake <i>graham cracker crust, silky smooth meletti coffee liqueur cheesecake</i> | \$12 |

menu by
Chef Pete Davis

