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	*Page 04-07*
OUR FAVORITES & GLORIOUS GIMLETS	*Page 08*
SUMMER VIBES	*Page 09*
GIN CLASSICS	*Page 10*
TOASTIES & SPIRIT FREE	*Page 11*
GIN FLIGHTS	*Page 12*
BEER & WINE	*Page 13*
CIVIL DECORUM HOW TO ENJOY YOUR TIME HERE	*Page 14-15*

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

THINGS TO EAT

BOARDS

with crostini & accoutrement

TINNED SEAFOOD	**Fangst Regnbue Ørred** *smoked trout, with juniper & lemon thyme*	**$16**
TINNED SEAFOOD	**Tenorio** *tuna with lemon & chili*	**$16**
TINNED SEAFOOD	**Conservas de Cambados** *octopus in galician sauce*	**$16**
TINNED SEAFOOD	**Ekone** *lemon pepper smoked oysters*	**$16**
TINNED SEAFOOD	**Nuri** *spiced sardines*	**$16**
TINNED SEAFOOD	**Fishwife** *wild-caught cantabrian anchovies in spanish evoo*	**$16**

SEA FARE

Half Dozen Raw Oysters **$24**
house minonette, cocktail sauce, lemon

Slurpees **$30**
half dozen raw oyster, black garlic-lemongrass-fennel granita, green onions, tobiko

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

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

THINGS TO EAT

SMALL PLATES

Poached Pear & Prosciutto Salad **(gf, contains nuts)** **$20**
brandy poached pears, arugula, prosciutto, pine nuts, fennel, honey vinaigrette

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Wagyu Carpaccio **(gf)** **$26**
thin sliced japanese nanchiku A5 wagyu, parmesan, arugula, capers, shallots, lemon & oil

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Kale Salad **(gf, v+)** **$17**
lacinato kale, avocado, toasted chickpeas, sumac-onions, cherry tomatoes, tahini dressing

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Soft Shell Crab **(contains shellfish)** **$26**
pan seared chesapeake soft shell, asparagus, fingerling potatoes, capers, garlic, lemon, dill

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Watermelon Salad **(gf, v)** **$15**
seedless watermelon, arugula, goat cheese, pumpkin seeds, vincotto, mint

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Cabbage & Carrot **(gf, v+)** **$16**
seasoned roasted cabbage, carrot purée, chickpea gremolata

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

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

~ Menu by Chef Pete Davis ~

THINGS TO EAT

TOASTS

Avocado Motzi (v) — **$17**
sesame rye bread, avocado, zahtar, soft boiled egg, chili flakes

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Smoked Salmon Motzi — **$18**
sesame rye bread, chesapeake smokehouse smoked salmon, dill crème fraiche, shallots, capers, lemon oil

LARGE PLATES

The Bird (gf) — **$28**
oven roasted chicken leg quarter, potatoes, celery, carrots, cipollini onions, cherry tomatoes, pan gravy

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The Sea — **$36**
pan seared halibut, asparagus pea puree, cherry tomatoes, zucchini, lemon, fine herbs

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The Hog — **$32**
pork schnitzel, asparagus, cabbage slaw, lemon, mushroom gravy

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The Fields (gf) — **$45**
japanese nanchiku A5 wagyu, spring onions, fingerlings, garlic tamari reduction

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The Forest (v+) — **$32**
mushroom medley, black rice, red onion, cherry tomatoes, pesto

DESSERTS

Flourless Chocolate Cake (gf) — **$13**
jimmy's espresso chocolate cake, butterscotch, chantilly cream

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Bananas Fosters (gf, v+, contains nuts) — **$14**
caramelized baby bananas, dark rum, pecans, charmery vegan toasted coconut ice cream

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The Charmery Vegan Toasted Coconut Ice Cream — **$6**

OUR FAVORITES

JEFFERSON SOUR $13

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

THE ELEANOR $13

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

D.C.O.F. $15

barr hill "dutch courage barrel pick" tom cat gin, cinnamon, scrappy's cardamom bitters

4 LITTLE BIRDS $15

hamilton pot stil black rum, la favorite rhum, planteray oftd rum, capitoline tiber aperitivo, sfumato amaro, lime, liber pineapple gum, sour cherry tincture, dehydrated lime, 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

I'MA BAIJIU A DRINK $14

bayab palm-pineapple gin, chinola mango liqueur, ming river baijiu, lime, vanilla-mango-honey, thai basil oil, torched bay leaf

CANTEEN SALAD $14

j. rieger midwestern gin, acid adjusted watermelon, chévre washed pandan, st. george agua perfecta basil, honey, clarified with agar agar

SUMMER VIBES

SPANISH MOSS $15

boomsma oude genever, st. george terrior gin, poli chamomile grappa liqueur, zirbenz stone pine liqueur, alta verde amaro, ipa-honey, lemon, lime, scrappy's orange bitters

STRANGER IN PARADISE $15

***contains nuts**

green river rye, rittenhouse bonded rye, chinola mango liqueur, st. elizabeth's allspice dram, velvet falernum, lime, cinnamon orgeat, scrappy's cardamon bitters, mint, torched cinnamon, dehydrated lime

DUCK SEASON $14

duck fat washed ford's gin, cherry heering, orange, balsamic-thyme demerara, whole egg, scrappy's orange bitters, arugula tincture, nutmeg, thyme sprig

NOTHING GOLD CAN STAY $15

diplomatico reserva exclusiva rum, batavia arrack, dandelion-honey, peychauds bitters, vieux pontelier absinthe, bourage flowers

PINK FAIRY $14

catoctin creek shanendoah gin, st. germain elderflower liqueur, lemongrass-ginger, lemon, rosewater, dehydrated lemon, rose bud

FRANK THE RABBIT $15

gin mare gin, apologue carrot root liqueur, ardbeg 10 yr. scotch, drambuie, suze, scrappy's celery bitters, topo chico mineral water

LIGHTBRINGER $14

palomo mezcal, ancho reyes chili liqueur, lime, cucumber-dill shrub, saline, chili oil, dill oil

GIN CLASSICS

CLOVER CLUB $14

gin, raspberry, lemon, dry vermouth, egg white

This early 20th century signature cocktail was named for the Philadelphia hotel bar at the Bellevue-Stratford Hotel.

GIN BUCK $14

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

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

CLOISTER $14

gin, forthave genepi, simple, grapefruit, lemon, grapefruil peel

From the Playboy Bartender's Guide first published in 1971, now a modern classic.

WHITE NEGRONI $14

gin, suze, cocchi americano, lemon oil

While traveling from England to France in 2001 Nick Blacknell and Wayne Collins created this Negroni variation.

HOUSE 50/50 MARTINI $14

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

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

PINEAPPLE EXPRESS (RAMOS) $14

hayman's old tom gin, tf creme de banane, cold brew, heavy cream, pineapple, lime, cinnamon demerara, egg white, angostura bitters, torched spices

A house riff on the classic concocted by Henry C. Ramos in 1888 at the Imperial Cabinet Saloon in New Orleans.

FANCY G&Ts

WEREWOLF TONIC — $13

martin miller's westbourne gin, gray wolf sassafras gin, strega, deez bitters, thomas henry cherry blossom tonic

POET'S MUSE — $13

wilde irish gin, creme de mure, lemon, honey, lemongrass tincture, fever tree tonic, mint sprig, dehydrated lemon

SPIRIT FREE

N.A.GRONI — $14

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

FIRST LADY — $13

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

BIRD OF PARADISE — $13

rituals n.a. rum, roots divino rosso, lime, liber pineapple gum, all the bitters new orleans bitters

CLEAR CITYSCAPE — $14

ritual n.a. whiskey, pathfinder n.a. amaro, all the bitters aromatic 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

IN BLOOM **$17**

bluecoat elderflower gin*: dried elderflower, jasmine, earthy & hints of juniper*

glendalough rose gin*: blooming flowers, orange oil & licorice*

uncle vals botanical gin*: cucumber, herbs, orange cream & lavender*

OAK AGED **$23**

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

st. george "dutch courage barrel pick" merlot cask dry rye gin*: caramelized pineapple. wintergreen. earl grey, cola & clove*

barr hill "dutch courage barrel pick" tom cat gin*: peppery baking spice, floral juniper, hickory & tawny carame*

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*

EMERALD ISLE **$19**

glendalough "wild botanical" gin*: fresh grass, blooming flowers & touch of spice*

gunpowder irish gin*: jasmine green tea, grapefruit & honeyed vanilla*

dingle irish gin*: crisp mint, chamomile & orange marmalade*

WORTH THE SQUEEZE **$18**

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
Anxo Dry Blanc Cider	$9
Peabody Heights Pineapple-Prickly Pear Seltzer	$7

WINE

SPARKLING	*Maison Salasar, Crémant de Limoux* *Brut Languedoc, France, NV*	$10^{00} / $36^{00}
SPARKLING	*Domaine Bousquet Brut Rosé* *Mendoza, Argentina, NV*	$9^{00} / $32^{00}
SPARKLING	*Cantina de Sobara Lambrusco* *Emilia-Romagna, Italy NV*	$10^{00} / $36^{00}
WHITE	*Raza Vinho Verde Minho,* *Portugal ‘24*	$8^{00} / $28^{00}
WHITE	*Eola Hills Pinot Gris* *Willamette Valley, Oregon '22*	$11^{00} / $40^{00}
WHITE	*Monopole Rioja Blanco* *Rioja, Spain '24*	$10^{00} / $36^{00}
RED	*L'Ancien Beaujolais* *Burgundy, France ‘23*	$13^{00} / $48^{00}
RED	*El Pacto Rioja* *Rioja, Spain '22*	$12^{00} / $44^{00}
RED	*Domaine Gassier* "Nostre Païs" Rhone Rouge *Rhone, France, '21*	$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.

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