

**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 \$13 <i>creamy & umami cashew-soy based from brooklyn, ny</i>
CHEESE	Espresso BellaVitano \$13 <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 \$13 <i>earthy double cream cow's milk from sweet grass, ga</i>
MEAT	Prosciutto \$13 <i>18-month dry-cured ham</i>
MEAT	Gin & Juice Salami \$14 <i>lamb, pork, juniper, citrus peel</i>
MEAT	Spanish Chorizo \$14 <i>pork with sherry, garlic, paprika, black peppercorns</i>
MEAT	Pork & Rabbit Terrine \$14 <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 capers</i>	\$16
TINNED SEAFOOD	Ati Manel (contains gluten) <i>octopus in garlic sauce</i>	\$16
TINNED SEAFOOD	Ekone <i>lemon pepper smoked oysters</i>	\$16
TINNED SEAFOOD	Nuri <i>spiced sardines</i>	\$16
TINNED SEAFOOD	Fishwife <i>wild-caught cantabrian anchovies in spanish evoo</i>	\$16

SEA FARE

Half Dozen Raw Oysters **\$24**

house minonette, cocktail sauce, lemon

Thanksgiving Oyster Bake **\$24**

four fortune bay oysters, bacon, celery, panko, butter cream sauce, chervil

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

Persimmon Salad (gf, v, contains nuts) **\$18**

*radicchio, lacinato kale, fuyu persimmon, marcona almonds,
feta, pomegranate vinaigrette*

Sweet Potato Hash (gf, contains nuts) **\$16**

*roasted seasoned sweet potatoes, bacon, cipolini onion,
walnuts, maple bourbon glaze*

Beets & Goat Cheese (gf, v, contains nuts) **\$17**

*candy cane beets, arugula, chevre, roasted walnuts,
citrus vinaigrette*

Chicken Pot Pie **\$23**

chicken breast, celery, carrots, onions, peas, garlic, puff pastry

Harvest Squash (gf, v+, contains nuts) **\$18**

*butternut squash, acorn squash, baby pumpkin, pumpkin seeds,
vegan ricotta cheese, maple sage*

Creamy Brussels Sprouts (gf) **\$17**

*roasted brussels, bacon, garlic, cream, parmesan, chicken stock,
fine herbs*

MD Crab Dip (contains shellfish) **\$26**

*jumbo lump crab, oloroso sherry, lemon-herb breadcrumb,
baguette, crudite, fine herbs*

Patatas Bravas (v) **\$16**

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

~ Menu by Chef Pete Davis ~

THINGS TO EAT

TOASTS

BLT Motzi

sesame rye bread, bacon jam, marinated tomato, arugula, vincotto

\$17

Smoked Salmon Motzi

sesame rye bread, chesapeake smokehouse smoked salmon, dill crème fraîche, shallots, capers, lemon oil

\$18

LARGE PLATES

The Bird

duck confit, pappardelle pasta, cipollini onions, mushrooms, demi glaze, chervil

\$34

The Sea (gf)

prosciutto wrapped monkfish, broccolini, fingerling potatoes, saffron cream sauce, fine herbs

\$36

The Hog (gf, contains nuts)

heritage pork tenderloin, brussels sprouts, butternut squash, marcona almonds, plum-bourbon sauce

\$32

The Fields (gf)

japanese nanchiku A5 wagyu, broccolini, wagyu tallow potatoes, tamari garlic glaze

\$45

The Forest (v+)

mycopia mushroom medley, black rice, sweet potato, brussels, vegan pesto

\$32

DESSERTS

Black Raspberry Cheesecake

chambord infused cheese cake, chocolate sauce, chantilly cream

\$14

Apple Crumble (gf, v+)

granny smith apple, cinnamon, gf granola, pumpkin seeds, charmery vegan toasted coconut ice cream

\$15

The Charmery Vegan Toasted Coconut Ice Cream

\$6

OUR FAVORITES



JEFFERSON SOUR

\$14

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



THE ELEANOR

\$14

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



PERFECT DARK

\$15

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



BLACK MAGIC

\$14

- 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, sezechuan tincture, egg white, dehydrated lime

GLORIOUSGIMLETS



CABLE KNIT CARDIGAN

\$14

**contains nuts*

j. rieger midwestern gin, maraska green walnut liqueur, lustau amontillado sherry, cranberry-cherry-lime cordial, candied cranberries



IL GINBRUSCO

\$14

smoked rosemary junipero gin, plum, lime, cantina di sorbara lambrusco, torched rosemary

LEAF PEEPING



PLUTO *contains nuts \$14

boomsma jonge genever, st. elizabeth's allspice dram, fig infused liber orgeat, orange, bay leaf tincture



SOMETHING TO PONDER \$15

etsu pacific ocean gin, four pillars yuzu gin, towari shochu, t.f. crème de banane, skins mastiha, scrappy's black lemon bitters, hella ginger bitters, lemon peel



WU-TANG CRAN \$14

palomo mezcal, koval cranberry gin liqueur, acid-adjusted cranberry, cinnamon demerara, thai chili tincture, cinnamon-sugar rim



AMERICAN PIE \$15

catocin creek applejack, st. george dry rye reposado gin, lustau px sherry, acid adjusted granny smith apple, cinnamon demerara, egg white, cream, vanilla tincture, soda, apple-cinnamon-graham powder



NAUGHTY VINE \$14

green river 1885 bourbon, lustau oloroso sherry, squash medley, angostura bitters, torched cinnamon stick



MISO TINI \$15

porcini mushroom infused fords gin, gabriel boudier nori liqueur, rice-washed bermutto vermouth, nori oil, marinated tofu



SIMMERING ORCHARD \$15

no. 3 london dry gin, le verger terroir calvados liqueur, persimmon honey shrub, lemon, bittermens elemakule tiki bitters, pickled persimmon



DIRTY HANDS, CLEAN WORK \$15

martin miller's westbourne gin, moletto tomato gin, cocchi rosa, sun dried tomato shrub, citric acid solution, msg solution, basil oil



RUM HAM *contains nuts \$14

bacon fat-washed rum blend [hamilton black, clairin communal, wray & nephew], amaro nonino, lemon, toasted chestnut-vanilla demerara, angostura bitters, orange oil, nutmeg

GIN CLASSICS



PINK LADY

\$14

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

\$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.



MARTINEZ

\$14

old tom gin, antica torino, maraschino, orange bitters

A classic 19th-century drink is often considered the direct historical precursor and link between the Manhattan and the martini.



QUILL

\$14

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

\$14

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

\$14

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

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

FANCY G&Ts



BLOSSOMS FOR ALGERNON \$14

barr hill gin, don ciccio ambrosia aperitif, pear, lemon, chervil tincture, scrappy's cardamom bitters, thomas henry cherry blossom tonic, pumpkin seed, borage



PERSEPHONE'S FAREWELL \$14

wilde irish gin, averall dansom plum liqueur, lemon, pomegranate-sage, bittermens winter melon bitters, house botanical sirop, fever tree tonic, sage leaf

— 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 \$14

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



FALL-FINDER \$14

rituals n.a. whiskey, pathfinder amaro, lemon, honey-persimmon shrub, all the bitter aromatic



SCHOOL NIGHT \$14

ritual n.a. gin, lyres n.a. rosso aperitivo, cranberry-cherry-lime cordial, fee bros. plum bitters

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

BIG IN JAPAN

\$19

awayuki strawberry gin: vibrant strawberry, rose, apricot & subtle juniper

ki no tea gin: warming green tea, floral, grassy & light juniper

etsu pacific ocean gin: ocean salinity, yuzu, bitter orange & earthy juniper

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 caramels

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

SAVORY SIPPERS

\$16

citadelle cornichon gin: briny pickle, vinegar, classic juniper & sweet citrus

gin mare: herbal thyme, rosemary, fresh basil, olive & lemon

moletto tomato gin: ripe tomato, juniper, savory herbs & soft citrus

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