



THE WINE BAR

SPECIALTY COCKTAILS

LOCAL BEACH PLUM MARTINI

vodka, Washington Inn Beach Plum puree, mint 13

THE AMETHYST

Thai flower infused gin, lemon, agave, rhubarb bitters shaken & served in a coupe glass garnished with a Luxardo cherry 14

BROOKLYN GIRL

mezcal, Contratto Bitters, sweet vermouth stirred & served over ice, garnished with an orange twist 13

CUCUMBER MARTINI

cucumber vodka, lemon, basil, & sugar shaken vigorously, served in a martini glass & garnished with a twist of cucumber 13

WINE BAR SMASH

rye whiskey, lemon, mint, sugar shaken vigorously & served over ice, garnished with mint 13

THE FIERY FRIDA

jalapeño infused tequila, lime, orange liqueur, & simple syrup, garnished with a slice of jalapeño shaken & served on ice 14

PEACHY KEEN 2.0

Stoli peach vodka, white peach puree, basil, a splash of peach schnapps, club soda, served in a highball glass 13

BITES

RAW **GF** CHEF'S FEATURED OYSTER SELECTION
cocktail sauce, Beach Plum mignonette 3.50 each

RAW **GF** CHESAPEAKE BAY OYSTERS
cocktail sauce, Beach Plum mignonette 2.50 each

WI OYSTERS BIENVILLE

classic NOLA

shrimp, mushrooms, tasso, crumb topping 14

GF BACON WRAPPED DATES

arugula, blue cheese, walnuts, port wine reduction 7

PARMESAN & TRUFFLE FRENCH FRIES

sea salt 5

WASHINGTON INN CRAB CAKE

roasted corn salsa, red pepper aioli 15

CHARGRILLED BURGERS

Bacon & Cheddar

Caramelized Onion & Blue Cheese

Mushroom & Gruyere

all burgers are served on a brioche bun

with french fries, lettuce, tomato, & red onion 14

HAPPY HOUR

GF RAW CHESAPEAKE BAY OYSTERS
Beach Plum mignonette, cocktail sauce 1 each

HUMMUS

fresh tomato & cucumber salad, feta cheese, pita 5

PORK BELLY FLATBREAD

roasted red pepper salad, parmesan cheese 5

SMOKED DUCK CROSTINI

red onion jam, hazelnuts, chocolate pieces 5

LA FERME DE GIRON CÔTES DU RHÔNE

red & white wine 7

Happy Hour from 5pm until 7pm