



MENU ADDITIONS

BLUE CRAB BISQUE

tarragon & sherry 13

GRILLED SPRING ASPARAGUS SALAD

*house made ricotta, spring onions,
radish, crimini mushrooms, lemon brioche crumb 14*

GF CHILLED MAINE LOBSTER TAIL

mango salsa, avocado, lime aioli 18

GF GRILLED TOMAHAWK PORK CHOP

celery root mash, dandelion greens salad, bacon lardons, roasted garlic demi 35



SPARKLING

Comte de Bucques Brut

Bourgogne Mousseux, France NV 11/35

Desiderio Jeio Prosecco

Veneto, Italy NV 11/35

WHITE

Era Organic Pinot Grigio

Veneto, Italy 2017 11/35

Vitese Organic Chardonnay

Sicilia, Italy 2017 10/35

Sandhi Chardonnay

Santa Barbara, California 2015 15/58

Frenzy Sauvignon Blanc

Marlborough, New Zealand 2018 11/35

Royal Tokaji "Late Harvest"

Hungary, 2016 12/42

Domaine Daulny Sancerre

France, 2016 14/47

ROSE

La Ferme De Gicon

Cotes du Rhone, France 2017 10/35

RED

Mark West Pinot Noir

Santa Lucia Highlands 2016 12/45

Terre da Vino Barolo

Piedmont, Italy 2013 15/65

Chateau Negrit Bordeaux

Montagne Saint-Emilion, France 2015 13/42

Route Stock Cabernet Sauvignon

Napa Valley 2015 15/69

Secateurs Shiraz Blend

South Africa 2016 11/42



OYSTER SELECTION

^{RAW} GF CHESAPEAKE BAY OYSTERS
cocktail sauce & beach plum mignonette 2.50

^{RAW} GF CHEF'S FEATURED OYSTERS
cocktail sauce & beach plum mignonette 3.50

WI OYSTERS BIENVILLE
classic NOLA
shrimp, mushrooms, tasso, crumb topping 14

APPETIZERS

GF BEET & GOAT CHEESE SALAD
arugula, walnuts, mustard seed vinaigrette 12

HAND PULLED BURRATA
charred peppers, roasted cherry tomatoes, olives, marjoram, grilled focaccia 15

GF CHARRED BABY SPANISH OCTOPUS
green garbanzo beans, romesco, toasted hazelnuts 16

WASHINGTON INN CRAB CAKE
roasted corn salsa, red pepper aioli 15

BRAISED LAMB CAVATELLI
broccoli rabe, manchego cheese 15



ENTREES

WASHINGTON INN CRAB CAKES

roasted corn salsa, red pepper aioli, whipped potatoes 34

SEAFOOD CIOPPINO

clams, shrimp, scallops, fish, spicy tomato broth, garlic aioli, toasted focaccia 31

GF MEDITERRANEAN BRANZINO

*grilled lemon, caramelized fennel, fingerling potatoes,
oven roasted plum tomato, black olive tapenade* 38

GF PLANCHA SEARED ORGANIC SALMON

pineapple salsa, black Thai rice, ginger tamari 29

GF THE VEGAN

*grilled cauliflower, poached golden beets, sautéed spinach,
coconut curry mousse, toasted coconut* 24

ESPRESSO RUBBED HUDSON VALLEY DUCK BREAST

shiitake bread pudding, sautéed spinach, blackberry demi, foie gras cream 34

GF FREE RANGE MEYERS STEAK

roasted cipollini onions, seasonal vegetables, brandy mustard cream, whipped potatoes 32

GF GRILLED FILET MIGNON

duck fat roasted potatoes, sage & parmesan, mushroom melange, truffle aioli 45

*Please see server for additional information regarding split charges
\$10 split plate charge for all Entrees*

