



## OUR FEATURED FLIGHTS

### JUNE OYSTER FEST \$15

**GRANBAZÁN ALBARIÑO**  
Rias Baixas, Spain 2018  
*mineral and salty with great acidity*

**WEINGUT BUCHEGGER**  
**GRÜNER VELTLINER**  
Kremstal, Austria 2018  
*when a landlocked country matches  
your seafood choices fruity & green*

**SANCERRE VIEUX**  
**PRUNIERS**  
Loire, France 2018  
*zesty, savory, and floral*

### ROSÉ ALL DAY \$15

**LA FERME DE GICON**  
Côtes du Rhône, France 2017  
10/32  
*Grenache Blend - fresh, summery with  
strawberries on the palate*

**BODEGAS LOS BERMEJOS**  
Listan Rosado, Canary Islands  
2018 12/36  
*beautiful pink from volcanic island of  
Lanzarote*

**JOSEF EHMOSE**  
Zweigelt, Austria 2018  
10/32  
*fresh and aromatic with a fuller body*

## RESTAURANT WEEK WINE BOTTLE SPECIALS

**LA FERME DE GICON**  
**ROUGE**  
Côtes du Rhône, France 2017  
25

**LA VENTOLA GAVI**  
*Piedmont, Italy 25*

**CASALFORNO CHIANTI**  
**CLASSICO**  
*Tuscany, Italy 25*

20% off any bottle from our wine cellar  
excludes wine specials listed above



## SPARKLING

LC VILLA SPARKLING ROSE

*Veneto, Italy 10/32*

DESIDERIO JEIO PROSECCO

*Veneto, Italy NV 11/35*

COMTE DE BUCQUES BRUT

*Bourgogne Mousseux, France NV 11/35*

PAUL GOERG, BRUT RESERVE

*Champagne, NV 16/64*

## WHITE

RIVIERA PINOT GRIGIO

*Terre Siciliana IGP, 2017 10/32*

DARTING "DURHEIMER NONNENGARTEN"

REISLING KABINETT

*Pfalz, Germany 11/35*

CHÂTEAU PONTENEY "BORDEAUX BLANC"

*Bordeaux, France, 2016 11/35*

FRENZY SAUVIGNON BLANC

*Marlborough, New Zealand 2018 11/35*

VIEUX PRUNIERS SANCERRE

*Loire, France 2018 14/47*

VITese ORGANIC CHARDONNAY

*Sicilia, Italy 2017 10/35*

WEINGUT BUCHEGGER GRÜNER VELTLINER

*Kremstal, Austria 11/36*

EL PORTALÓN VERDEJO

*Rueda, Spain 10/32*

GRANBAZÁN ALBARIÑO

*Rias Baixas 12/40*

MARIE ANTOINETTE WHITE BURGUNDY

*Pouilly-Fuisse 2017 15/58*

DIATOM M-BAR CHARDONNAY

*Santa Barbara, California 18/65*

## NON-ALCOHOLIC

NAVARRO PINOT NOIR

*Anderson Valley 2017 10/36*

NAVARRO GEWURTZTRAMINER

*Anderson Valley 2018 10/36*

WÖLFFER ESTATE PETITE ROSÉ

*Long Island, New York 12 - 355ml*

## ROSÉ

PLEASE REFER TO FLIGHT MENU

## RED

LE GUARDIE

*Montepulciano d'Abruzzo, 2016 10/35*

CHAD PINOT NOIR

*Willamette Valley 2017 15/65*

ZOLO MALBEC

*Mendoza, Argentina 2017 11/42*

TERRE DA VINO BAROLO

*Piedmont, Italy 2013 15/65*

CASALFORNO BRUNELLO DI MONTALCINO

*Tuscany, 2012 18/80*

CHATEAU NEGRIT BORDEAUX

*Montagne Saint-Emilion, France 2015 13/48*

CHATEAU LA GARDERA

CABERNET SAUVIGNON & MERLOT BLEND

*Bordeaux, France 2014 16/69*

DUGAL CA DE ROCCHI

CABERNET SAUVIGNON BLEND

*Veneto, Italy 2015 12/45*

PURITY & GRACE BY DAOU

CABERNET SAUVIGNON

*Paso Robles 2017 16/72*

FREEMARK ABBEY CABERNET SAUVIGNON

*Napa Valley, 2014 23/105*



## OYSTER SELECTION

<sup>RAW</sup> GF LOCAL OYSTERS

*cocktail sauce & Beach Plum mignonette* 2.50

<sup>RAW</sup> GF CHEF'S FEATURED OYSTERS

*cocktail sauce & Beach Plum mignonette* 3.50

<sup>RAW</sup> GF KEY WEST OYSTERS

*jicama, cucumber, apple, mango, crème fraîche, wasabi tobiko* 16

## APPETIZERS

LOBSTER BISQUE

*sherry, chives* 13

GF BEET & GOAT CHEESE SALAD

*arugula, walnuts, mustard seed vinaigrette* 12

GRILLED SPRING ASPARAGUS SALAD

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

GF CHARRED BABY SPANISH OCTOPUS

*green garbanzo beans, cucumber, heirloom tomato, citrus vinaigrette,  
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, chunky scallion mash, seasonal vegetables 34*

### SEAFOOD CIOPPINO

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

### GF MEDITERRANEAN BRANZINO

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

### GF BRAISED CREEKSTONE RANCH SHORT RIBS

*grits, asparagus, bacon marmalade, horseradish cream 35*

### FREE RANGE MEYERS STEAK

*roasted cipollini onions, sautéed spinach, brandy mustard cream, chunky scallion mash 32*

### GF GRILLED FILET MIGNON

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

### GF THE VEGAN

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

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

