

TONIGHT'S SPECIALS

CRAB AND CORN CHOWDER 🍲 14

roasted poblano cream, pancetta, crostini bread

HAND PULLED BURRATA 16

charred peppers, prosciutto, roasted cherry tomatoes, olives & capers,
parsley vinaigrette, grilled sourdough bread

BLACK MISSION FIGS 🍷 17

gorgonzola & mascarpone mousse, baby arugula, prosciutto,
port wine reduction, walnut-raisin bread

CRISPY FRIED BRUSSELS SPROUTS 15

feta cheese, andouille sausage, pepper aioli, thyme vinaigrette, crispy tortilla strips

CHILLED SHRIMP 🍷 GF 18

mango, papaya & pineapple salsa, lemon aioli, micro cilantro

BRAISED CREEKSTONE RANCH SHORT RIB 🍷 GF 36

goat cheese polenta, sautéed broccolini, roasted cippolini onions,
horseradish-parsley gremolata

GRILLED SWORDFISH 🍷 🍲 GF 38

sesame sushi rice cake, flashed baby bok choy, miso-ginger beurre blanc, lobster salad

10 OZ. CHATHAM NEW ZEALAND LOBSTER TAIL 🍲 69

fresh pappardelle pasta, brandy-lobster cream, baby spinach, cherry tomatoes, chili oil

PLANCHA SEARED SALMON 🍷 🍷 GF 34

cauliflower-parsnip purée, pine nut, caper, & currant relish, garlic sautéed spinach,
roasted plum tomato, brown butter, pomegranate molasses

WASHINGTON INN CRAB CAKES 🍲 39

fresh lump crabmeat, roasted asparagus, vegetable hash, chive aioli, micro greens

CELLAR FEATURE

LA CASA IN COLLINA BARBARESCO 75 Bottle

Piedmont Italy, 2016

SPARKLING

PROSECCO ROSÈ, LC VILLA Veneto, Italy, NV 12/32

CHAMPAGNE, TATtinger 'CUVÉE PRESTIGE BRUT' Champagne, France, NV 20/72

WHITE

CHEF'S SEAFOOD WHITE, CHENIN BLANC, PASCAL BIOTTEAU, ANJOU BLANC France, 2019 12/39

RIESLING, DARTING Pfalz, Germany, 2020 12/55

ORGANIC SAUVIGNON BLANC, REYNEKE South Africa, 2017 12/45

ORGANIC SANCERRE, CROCHET Loire, 2020 13/49

PINOT GRIGIO, FOSSA MALA Friuli Grave, Italy, 2019 11/38

ALBARINO, GRANBAZAN ETIQUETA VERDE Rias Baxias, Spain, 2019 12/42

VIOGNIER/SAUVIGNON BLANC, SAINT COSME Cote du Rhone, France, 2019 13/49

CHARDONNAY, LINGUA FRANCA Willamette, Oregon, 2018 20/79

CHARDONNAY, FRANK FAMILY Carneros, California, 2018 17/79

ROSÈ

SYRAH BLEND, PEYRASSOL Provence, France, 2019 14/36

HABLO "GULP" ORANGE WINE La Mancha, Spain, 2020 14/55

PROVENCE ROSÈ, BY.OTT Côtes De Provence, France, 2019 13/40

RED

BARBERA, LA LUNA E L FALO Piedmont, Italy, 2017 15/58

PINOT NOIR, VILLA MARIA PRIVATE BIN Marlborough, New Zealand, 2019 14/58

BLAUFRÄNKISCH, WEINGUT WALLNER Eisenberg, Austria, 2016 14/52

MALBEC BLEND, VALENÇAY Valençay, France, 2018 12/39

SYRAH-GRENACHE BLEND, STÉPHANE OGIER, LE TEMPS EST VENU Côtes du Rhône, 2018 14/45

GAMAY, LOUIS JADOT MORGON Beaujolais, France, 2018 15/59

BORDEAUX, CHATEAU MAZERIS BELLEVUE Bordeaux, France, 2010 16/69

CABERNET SAUVIGNON, VIÑA ROBLES Paso Robles, California, 2018 17/65

CABERNET SAUVIGNON, CAPTURE INNOVANT Alexander Valley, California, 2016 25/90

OYSTER SELECTION

CHEF'S FEATURED OYSTERS 3.75 each

local Beach Plum Mignonette, cocktail sauce & lemon

KEY WEST OYSTERS 16

cucumber, apple, pear, jicama, ginger, sesame oil, lime crème fraîche, wasabi tobiko

LOCAL SMOKED OYSTER'S ROCKEFELLER 16

creamy spinach, bacon, Panko crumb, Parmesan, smoked paprika

APPETIZERS

ORGANIC ROMAINE SALAD 14

heirloom cherry tomatoes, crouton, sliced red onion, parmesan cheese tuile, avocado dressing

HEIRLOOM BEET & GOAT CHEESE SALAD 14

organic baby arugula, frisee, walnuts, mustard seed vinaigrette

WASHINGTON INN CRAB CAKE 19

chive aioli, micro greens

ESCARGOT GRATIN 15

Gruyere cheese, garlic, wine & herb butter, crostini

YELLOWFIN TUNA POKE STACK 19

cucumber, mango, avocado, seaweed salad, sushi rice, radish, sliced scallion, sesame seeds, Sriracha aioli

CHARRED BABY SPANISH OCTOPUS 17

green garbanzo beans, cucumber, heirloom tomato, baby arugula, pickled radish, citrus vinaigrette, romesco

BRAISED LAMB CAVATELLI 16

broccoli rabe, Manchego cheese, lamb jus

BREAD BASKET 5

house made focaccia with garlic & Parmesan oil

ENTREES

LOCAL SEAFOOD CIOPPINO 🍤 34

shrimp, scallops, local fish, clams, & mussels, spicy tomato broth, garlic aioli, toasted focaccia

MEDITERRANEAN BRANZINO 🍷 38

roasted fingerling potatoes, baby arugula & fennel salad, Capri tomatoes,
lemon vinaigrette, salsa verde, grilled lemon

PAN-SEARED HALIBUT 🍷 39

summer succotash, purple mash potatoes, french beans, saffron beurre blanc, micro greens

GRILLED MEYERS RANCH FLATIRON STEAK 🍷 37

gruyere potato gratin, roasted Brussels sprouts, bacon diced carrots, brandy mustard cream

GRILLED 8 OZ. FILET MIGNON 🍷 54

grilled asparagus, baby carrots, roasted potatoes, red pepper, caramelized onion, mushrooms,
herb butter, red wine reduction

RACK OF NEW ZEALAND LAMB 40

chunky scallion mashed potatoes, garlic sautéed broccoli rabe, baby carrots,
herb bread crumbs, lamb demi glaze

GRILLED 14 OZ. TOMAHAWK PORK CHOP 🍷 34

creamy celery root mash, bacon lardon braised collard greens, mostarda, rosemary demi

THE VEGAN 🍷 🌱 27

grilled romanesco broccoli steak, seared royal trumpet mushrooms, eggplant caponata,
caramelized chicory, pistachios relish, parsley basil pesto, olive verde