



MENU ADDITIONS

SHRIMP BISQUE

fresh herbs 11

ROASTED FALL SALAD

grilled radicchio, spinach, crispy garbanzo beans, pomegranate, roasted plum tomatoes,
roasted acorn squash, apple cider & orange vinaigrette 11

HONEY GLAZED PEARS

prosciutto, house made ricotta, frisee, focaccia toast, port wine vinaigrette 14

GF HAND PULLED BURRATA

crispy sage, butternut squash, roasted red peppers, micro greens, maple-dijon vinaigrette 14

GRILLED BRUSSEL SPROUTS

apple, crispy tortilla strips, cotija cheese, cilantro, jalapeño aioli 11



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

Darting Riesling Kabinett
Pfalz, Germany 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

Le Mont Sancerre
Loire Valley, France 2015 14/42

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

Casalforno Brunello di Montalcino
Italy 2013 17/68

Route Stock Cabernet Sauvignon
Napa Valley 2015 15/69

Carl Roy Proprietary Red Blend
Napa Valley 2016 16/72

Secateurs Shiraz Blend
South Africa 2016 11/42



APPETIZERS

Ⓜ RAW DELAWARE BAY OYSTERS OR SOUTH BAY SALTS
2.50 beach plum mignonette

Ⓜ RAW TODAY'S OYSTER SELECTION
beach plum mignonette 3.50

Ⓜ RAW KEY WEST OYSTERS
jicama, mango-lime creme fraiche, wasabi tobiko 15

Ⓜ CHARRED BABY SPANISH OCTOPUS
broccolini, romesco, toasted hazelnuts 16

WASHINGTON INN CRAB CAKE
red pepper cream 15

Ⓜ SHAVED FENNEL & ARUGULA SALAD
toasted pine nuts, shaved parmesan, lemon vinaigrette 10

BRAISED LAMB CAVATELLI
broccoli rabe, manchego cheese 15



ENTREES

SEAFOOD CIOPPINO

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

WASHINGTON INN CRAB CAKES

scallion mashed potato, mixed vegetables, roasted red bell pepper cream 34

GF MEDITERRANEAN BRONZINO

caramelized fennel, roasted potatoes, roasted tomatoes, black olive tapenade 36

GF PLANCHA SEARED SALMON

purple ginger mash, roasted broccolini, saffron beurre blanc 29

GF THE VEGAN

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

GF RED WINE BRAISED SHORT RIBS

cheddar grits, roasted carrots, horseradish-beet gremolata, horseradish jus 32

ESPRESSO RUBBED HUDSON VALLEY DUCK BREAST

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

GRILLED MEYERS RANCH FLATIRON STEAK

chimichurri, scallion mashed potatoes, roasted romanesc broccoli 34

GF GRILLED FILET MIGNON

duck fat roasted potatoes, sage & parmesan, maitake mushrooms, truffle aioli 45

Please see server for additional information regarding split charges

\$10 split plate charge for all Entrees

