

· THE ·
YARD
 — Brunch Menu —

\$45.00
 PER PERSON

Starters

shrimp lettuce wraps
 SLAW, HOUSE CHILI SAUCE

tomato toast
 ROASTED GARLIC, FRESH HERBS, LOCAL GOAT CHEESE

local prosciutto wrapped summer melon
 PEACH VINEGAR REDUCTION

tj's crab mac & cheese
 MARYLAND CRAB, TRUFFLE

local selection of charcuterie

Mains

orange crème pancakes
 FLUFFY PANCAKES WITH ORANGE RICOTTA FILLING & HOUSEMADE CURD

eggs benedict
 CHESAPEAKE HOLLANDAISE, CHOICE OF: CANADIAN BACON, SMOKED SALMON, CRAB, OR SPINACH

white balsamic watermelon
 LOCAL BURRATA, CRISPY CAPERS, WATERCRESS, OLIVE OIL

district steak street tacos
 SPICY PICKLED CABBAGE, AVOCADO

white stone oysters
 CARAMELIZED LEMON MIGNONETTE, HALF-DOZEN OYSTERS

scratch made mini corn dogs
 HONEY BATTER, MUSTARD, ROASTED GARLIC KETCHUP

flatbread
 FRESH PESTO, CONFIT CHICKEN, SUNFLOWER SPROUTS, PICKLED ONIONS

georgetown melt
 FRIED EGG, LOGAN SAUSAGE, WHITE CHEDDAR CHEESE

roast turkey hash
 YUKON POTATOES, SHREDDED TURKEY, FRIED EGG, PEPPERS, ONIONS

south street s'mores french toast
 CHOCOLATE, MARSHMALLOW, GRAHAM CRACKER

south street burger
 ALLEN BROTHERS BLACK ANGUS, OLLI VIRGINIA PROSCIUTTO, BRIE, LTO
 OPTION: FRIED EGG

DESSERT

Sweet Enhancements \$4.00

bourbon panna cotta
 GRILLED PEACHES, MINT

cookies
 SALTED CARAMEL, LOCALLY PRODUCED CHOCOLATE

strawberry shortcake
 SOUTHERN BISCUIT

green tea & white chocolate mousse
 HIBISCUS

BOTTOMLESS

*The
 Bootleg Mary*



upgrade your bloody

JALAPENO POPCORN MOONSHINE,
 HOUSEMADE HORSERADISH
 BLOODY MARY MIX

+\$10 PER PERSON

*Make Your Own
 Bloody Mary*



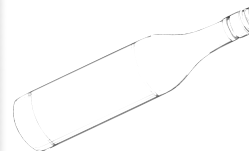
rim

SEA SALT
 KOSHER SALT
 SMOKED SALT



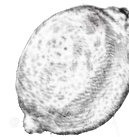
base

TOMATO
 GREEN TOMATILLO
 EXTRA SPICY TOMATO



liquor

TITO'S
 KETTLE ONE
 GREY GOOSE



garnish

LIME
 LEMON
 CELERY STALK
 PICKLED OKRA
 SLICE OF BACON
 BLUE CHEESE OLIVES

*The Yard
 Mimosa*

CHAMPAGNE,
 FRESH SQUEEZED ORANGE JUICE



· THE ·
YARD
 — Cocktail Menu —

Local Craft Beers \$8.00

devils backbone vienna lager
 VA // MALTY AROMA, SUBTLE TOASTY SWEETNESS

port city optimal wit
 VA // WITBIER, CITRUS, SPICES

flying dog numero uno
 MD // MEXICAN STYLE AGAVE LARGER, HINT OF LIME

dc brau the pils
 DC // LIGHT BODY, AROMA OF EARTHY NOBLE HOPS, MALTY NOTES

jail break feed the monkey
 MD // GERMAN STYLE HEFEWEIZEN, NOTES OF CLOVE & BANANA, CITRUS AROMAS

fairwinds quayside kolsch
 VA // GERMAN STYLE GOLDEN ALE, FLORAL AROMAS, SPICY FLAVORS

dc brau corruption ipa
 DC // MALTY AROMA, ASSERTIVE HOP, WOODSY AROMA

dogfish head 90 minute ipa
 DE // MALT BACKBONE, PUNGENT HOP FLAVOR

3stars peppercorn saison
 DC // SLIGHTLY FRUITY NOSE, HINTS OF GRASS & CORIANDER, CLEAN DRY FINISH

Bubbles

LAMBERTI PROSECCO, **VENETO, ITALY** \$13
 MOËT & CHANDON IMPERIAL, **EPERNANY, FRANCE** \$23
 VEUVE CLIQUOT YELLOW LABEL, **REIMS, FRANCE** \$28
 BRUNO PAILLARD ROSÉ PREMIÈRE CUVÉE, **REIMS, FRANCE** \$30

White Wine

ST. CLEMENT CHARDONNAY, **NAPA VALLEY, CA** \$16
 WHITEHAVEN SAUVIGNON BLANC, **MARLBOROUGH, NEW ZEALAND** \$17
 TERLATO PINOT GRIGGIO, **FRIULLI, ITALY** \$18
 NEWTON VINEYARD RED LABEL, **CHARDONNAY, NAPA, CA** \$18
 JOSEPH PHELPS FREESTONE CHARDONNAY, **SONOMA, CA** \$19
 PATIENT COTTAT SANCERRE, **LOIRE, FRANCE** \$20
 CLOUDY BAY SAUVIGNON BLANC, **MARLBOROUGH, NEW ZEALAND** \$21
 CAKEBREAD CELLARS CHARDONNAY, **NAPA, CA** \$25

Rosé

DOMAINE SARRAGOUSSE ROSÉ, **PROVENCE, FRANCE** \$14
 PYRANESE VINEYARD, **OREGON** \$16
 JOLIE-PITT & PERING, **CÔTES DE PROVENCE, FRANCE** \$18
 CHATEAU D'ESCALANS WHISPERING ANGEL, **PROVENCE, FRANCE** \$20

Red Wine

ST. FRANCIS CABERNET SAUVIGNON, **SONOMA, CA** \$14
 MEIOMI BELL GLOS PINOT NOIR, **SONOMA COAST, CA** \$16
 LOUIS M. MARTINI CABERNET SAUVIGNON, **SONOMA, CA** \$22
 JORDAN CABERNET SAUVIGNON, **ALEXANDER VALLEY, CA** \$28

Georgetown Blend



a special blend of
 bourbon
 \$22

MADE EXCLUSIVELY FOR
 THE RITZ-CARLTON, GEORGETOWN
 BOTTLED BY JOSEPH A MAGNUS, A LOCAL DC DISTILLERY

Bourbon Selection

bulleit \$12
 LOUISVILLE, KY
maker's mark \$12
 LORETTA, KY
basil hayden's \$12
 CLEARMONT, KY
angel's envy \$14
 LOUISVILLE, KY
baker's \$14
 CLEARMONT, KY
i.w. harper \$16
 TULLAHOMA, TN
booker's \$16
 CLEARMONT, KY
woodford reserve \$17
 CLEARMONT, KY
joseph a magnus \$18
 WASHINGTON, DC
orphan barrel barterhouse \$35
 TULLAHOMA, TN

Rye Selection

bulleit \$12
 LOUISVILLE, KY
catoctin creek roundstone \$13
 PURCELLVILLE, VA
high west double rye \$14
 PARK CITY, UT
whistlepig \$18
 SHOREHAM, VT

· THE ·
YARD
 — Food Menu —

Light Bites

- shrimp lettuce wraps* \$10
SLAW, HOUSE CHILI SAUCE
- summer garden rolls* \$7
RADISH, PICKLED CARROT, MINT SAUCE, VIRGINIA PEANUT SAUCE
- tomato toast* \$8
ROASTED GARLIC, FRESH HERBS, LOCAL GOAT CHEESE
- local prosciutto wrapped summer melon* \$8
PEACH VINEGAR REDUCTION
- fresh crab salad* \$11
CRISP ROMAINE, POMEGRANATE

Shareable Snacks

- white balsamic watermelon* \$14
LOCAL BURRATA, CRISPY CAPERS, WATERCRESS, OLIVE OIL
- crispy jerk chick wings* \$15
HOMEMADE CHIPOTLE RANCH, CELERY
- district steak street tacos* \$14
SPICY PICKLED CABBAGE, AVOCADO
- beef slider trio* \$16
PICKLED ONION, PEPPER JACK CHEESE, MAYO
- white stone oysters* \$13 / \$21
CARAMELIZED LEMON MIGNONETTE, HALF-DOZEN/DOZEN OYSTERS
- scratch made mini corn dogs* \$12
HONEY BATTER, MUSTARD, ROASTED GARLIC KETCHUP
- mixed tartare* \$15
WHITE & RED TUNA, BLACK MOJO, HOUSE AIOLI, CARROT, & CITRUS
- flatbread* \$13
FRESH PESTO, CONFIT CHICKEN, SUNFLOWER SPROUTS, PICKLED ONIONS

DESSERT

Desserts \$4.00

- bourbon panna cotta*
GRILLED PEACHES, MINT
- cookies*
SALTED CARAMEL, LOCALLY PRODUCED CHOCOLATE
- strawberry shortcake*
SOUTHERN BISCUIT
- green tea & white chocolate mousse*
HIBISCUS

Cocktails \$17.00



*south street spritzer
popsicle cocktail*

PEACH NECTAR VODKA, APEROL, PROSECO, APEROL SPRITZ POPSICLE



cherry bounce

SHERRY, COINTREAU, ROSE WINE, HOUSEMADE CHERRY BOUNCE MARMALADE, CHERRY BITTERS



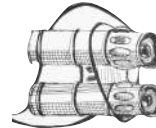
the ex-pat

BARREL AGED CHAMOMILE INFUSED BULLEIT RYE, CAMPARI, CARPANO ANTICA FORMULA, CINZANO ROSSO



the frenchman

BARREL AGED RYE WHISKEY, COGNAC, BENEDICTINE SWEET VERMOUTH, ANGOSTURA, PEYCHAUD'S BITTERS



*the explorer**

PINEAPPLE INFUSED PISCO, LIME JUICE, SIMPLE SYRUP, PINEAPPLE WEDGE
 *\$1 DONATED TO THE JEAN-MICHEL COUSTEAU'S OCEAN FUTURES SOCIETY



the burton

BULLEIT BOURBON, ANGOSTURA BITTERS, SIMPLE SYRUP



afternoon wake up call

I.W. HARPER BOURBON, COLD BREW COFFEE, RUM CHATA, AMARO NONINO



summer smoke

MEZCAL, CRÈME DE CASSIS, GRAPEFRUIT JUICE, FRESCA



things going south

PYRAT DARK RUM, RICE WINE VINEGAR, LEMON JUICE, ORANGE JUICE, CHERRY BITTERS, ABSINTH MIST, RON ZACAPA RUM FLOATER



political gambler

VIGILANT GIN, LIME JUICE, ORANGE HONEY, SWEET PEPPER THYME TINCTURE



the bootleg mary

JALAPEÑO POPCORN MOONSHINE, HOUSEMADE HORSERADISH BLOODY MARY MIX