

Collation

[kuh-ley-shuh n]

noun; any light meal

Porchetta Sliders 15

Traditional Italian Roast Pork, Pickled Onion, House Aioli

Mid-Atlantic Catch 22

Spicy Atlantic Tuna & Chesapeake Crab Hand Roll, Escolar Nigiri

Fromage 14

Pennsylvania French-Style Cheeses

Charcuterie 18

Local Virginia Charcuterie

Smoked Trout Rillettes Crostini 15

Crisp Grilled Artisanal Bread, House Smoked Trout

Crab Bisque 16

Dill, Lemon Crème Fraiche, Caviar

The Fondre 13

Local Cheese, House Made Sausage, Peppers, Roasted Corn

TJ's Crab Mac-N-Cheese 24

Chesapeake Crab, Truffle Essence

District Braised Beef Meatballs 15

Smoked Polenta, Spicy Fire Roasted Tomato Sauce

Oysters OTHS 19

Regional Oysters on the Half Shell

Local Craft Beers

8

Devils Backbone Vienna Lager – Virginia

Malty Aroma, Subtle Toasty Sweetness

Port City Optimal Wit – Virginia

Witbier, Citrus, Spices

Flying Dog Blood Orange Ale – Maryland

Brewed with Blood Orange Peel & Juice

DC Brau The Pils – Washington, DC

Light Body, Aroma of Earthy Noble Hops
Malty Notes

Jail Break Infinite – Maryland

Amber Ale, Roasted Caramel, Semi-Dry Finish

Port City Porter – Virginia

Bittersweet Chocolate, Roasted Coffee Notes

DC Brau Corruption IPA – Washington, DC

Malty Aroma, Assertive Hop, Woodsy Aroma

Dogfish Head 90 Minute Ipa – Delaware

Malt Backbone, Pungent Hop Flavor

Bold Rock Cider IPA – Virginia

Dry-hopped, Notes of Passionfruit
Grapefruit, Citrus

Bud Light – Miller Lite – Sam Adams – Blue Moon
Corona Extra – Heineken – Stella Artois – O'Douls

6 / 7

Wines by the Glass

BUBBLES

LAMBERTI PROSECCO, *VENETO, ITALY* \$13

JUVE Y CAMPAS ROSE, BRUT, CAVA, SPAIN \$16

MOET & CHANDON IMPERIAL, *EPERNAY, FRANCE* \$23

VEUVE CLIQUOT YELLOW LABEL, *REIMS, FRANCE* \$28

WHITE WINE

ST. CLEMENT CHARDONNAY, *NAPA VALLEY, CA* \$16

WHITEHAVEN SAUVIGNON BLANC, *MARLBOROUGH, NZ* \$17

TERLATO PINOT GRIGGIO, *FRIULLI, ITALY* \$18

NEWTON VINEYARDS "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 VALLEY, CA* \$25

ROSÉ

JOLIE-PITT & PERING, *COTES DE PROVENCE, FRANCE* \$18

RED WINE

ST FRANCIS CABERNET SAUVIGNON, *SONOMA, CA* \$14

MEIOMI BELL GLOS PINOT NOIR, *SONOMA COAST, CA* \$16

FINCA DECERO MALBEC, *MENDOZA, ARGENTINA* \$16

SMOKE TREE PINOT NOIR, *SONOMA COUNTY, CA* \$17

WILD HORSE PINOT NOIR, *SANTA BARBARA, CA* \$19

TORRES CELESTE CRIZIANA TEMPRANILLO,

RIBERA DEL DUERO, SPAIN \$21

LOUIS M. MARTINI CABERNET SAUVIGNON, *SONOMA COUNTY, CA* \$22

MELVILLE ESTATE PINOT NOIR, *SANTA BARBARA, CA* \$24

JORDAN CABERNET SAUVIGNON, *ALEXANDER VALLEY, CA* \$28

Living Room Happy Hour

Monday - Friday

5pm-7pm

Order a Cocktail and get a Fireside Bite with it

Cocktail

[kok-teyl]

noun; any eclectic mixture or miscellaneous collection

17

The Ex-Pat

Barrel Aged Chamomile Infused Bulleit Rye, Campari
Carpano Antica Formula, Cinzano Rosso

The Frenchmen

Barrel Aged Rye Whiskey, Cognac, Benedictine
Sweet Vermouth, Angostura & Peychauds Bitters

The Peruvian Hemingway

Pineapple Infused Pisco, Lime Juice
Simple Syrup, Luxardo Cherry

The Burton

Bulleit Bourbon, Angostura Bitters, Simple Syrup

Grace Street Coffee Cocktail

Ron Zacapa Rum, Rumchata, Patron XO
Grace Street Cold Brew Coffee, Nutmeg

Smoking George

Madeira, Rye Whiskey, Crème Yvette, Maple Smoke

Martha's Cider

Vodka, Domain Canton, Spiced Syrup
Muddled Ginger, Bold Rock IPA float

The English Elixir

Angel's Envy Bourbon, Maple Syrup, Earl Grey Tea
Clove, Orange Slice, Lemon Slice, Angostura Bitters

Political Gambler

Spice Infused DC Green Hat Gin, Lime Juice
Maple Syrup, Soda Water

BREAKFAST

EGG FEATURES

Eggs Benedict with Chesapeake Hollandaise

Canadian Bacon, Smoked Salmon, Spinach 25
Local Crab 27

Two Farm Fresh Eggs any Style 21

Breakfast Potatoes, Choice of Bacon, Sausage, Ham

Three Egg Omelet 23

Breakfast Potatoes, Choice of Filling:
Mushrooms, Onion, Tomato, Spinach, Peppers, Ham, Bacon, Mozzarella, Cheddar

Georgetown's Breakfast Melt 19

Breakfast Potatoes, Large English Muffin, Virginia Sausage, White Cheddar Cheese, Fried Egg

HEALTHY STARTS

Egg White Scramble 22

Sautéed Baby Kale, Fresh Tomato, Yogurt Berry Parfait

Seasonal Fruit 14

Cantaloupe, Honeydew, Orange, and Grapes

Mixed Berries 15

Blueberry, Raspberry, Blackberry, Strawberry
Served with Honey & Greek Yogurt

Regional Lox and Bagel 22

Smoked Salmon, Toasted Bagel, Cream Cheese, Capers, Shaved Red Onion

SIGNATURE ITEMS

South Street S'Mores French Toast 19

Sweet Pain Perdu, Local Chocolate, Marshmallow, Graham Cracker Streusel

Orange Crème Pancakes 19

Fluffy Pancakes with Orange Ricotta Filling and House Made Curd

Biscuits and Gravy 16

Local Dog Tag Bakery Wheat Biscuits, Savory Spicy Sausage, Gravy

District Chicken and Waffles 24

Cornmeal Dusted Chicken, Thick Belgian Waffles, Sausage, Gravy

Roast Turkey Hash 21

Yukon Potatoes, Shredded Turkey, Peppers, Onions, Fried Egg

CLASSIC FARE

Buttermilk Malted Waffle 17

Fresh Berries, Berry Compote, Vanilla Cream

Brown Sugar Bruleed Oatmeal 12

Raisins, Toasted Almonds, Cinnamon



DINNER

STARTERS

Baby Kale Salad 17

Roasted Brussels Sprouts, Crisp Virginia Pancetta
Pecorino Cheese, Lemon Dressing
Add Chicken 22 - Shrimp 25 - Steak 27 - Salmon 24

Char Grilled Caesar 16

Grilled Local Baby Romaine, Focaccia, White Anchovies
Crisp Bacon, Domestic Parmesan Cheese
Add Chicken 21 - Shrimp 24 - Steak 26 - Salmon 23

Common Plate 24

Local Virginia Charcuterie, White Bean-Peanut Hummus
Selection of House Pickles, Pimento Cheese, Deviled Eggs

District Hot Chicken 22

Crisp Chicken, Thick Pickles, Virginia Hot Sauce

District Braised Beef Meatballs 15

Smoked Polenta, Spicy Fire Roasted Tomato Sauce

ENTREES

Seared Striped Bass 28

Warm Tomato Salad, Wilted Garlic Spinach, Herb Beurre

Seared Wanchese Scallops 29

Southern Succotash, Charred Corn, Fresh Tomato

Butcher's Cut Sirloin Steak 31

Tomato Marmalade, Roasted Broccolini, Whiskey Reduction

DC Brau Brined Cornish Hen 25

Spring Carrots

Spicy Southern Broccoli and Sausage Skillet 24

Orecchiette Pasta, Garlic, Pecorino Cheese, Broccoli Pesto Sauce
Vegetarian option available

SIDES

Smoked Gouda Polenta 10

Roasted Brussels Sprouts 10

Broccolini 8

Grilled Asparagus 10

Crisp Roasted Shiitake Mushrooms 9

LUNCH

STARTERS

Baby Kale Salad 17

Roasted Brussels Sprouts, Crisp Virginia Pancetta Pecorino Cheese, Lemon Dressing
Add Chicken 22 - Shrimp 26 - Steak 25 - Salmon 23

Char Grilled Cesar 16

Grilled Local Baby Romaine, Focaccia, White Anchovies Crisp Bacon, Domestic Parmesan Cheese
Add Chicken 22 - Shrimp 26 - Steak 25 - Salmon 23

BBQ Braised Chicken Arancini 9

Hot Mustard Sauce

Rappahannock Oyster Fritters 13

Spicy Maryland Remoulade

Mixed Local Pickle 8

Okra, Radish, Cauliflower, Marinated Goat Cheese, Grilled Bread

Chesapeake Cioppino 24

Mussels, Crab, Striped Bass, Scallops, and Shrimp

Shrimp and Grits 18

Carolina Whites, Stone Ground Yellow Grits, Roasted Mushrooms, Spicy Cherry Tomato Emulsion

Chesapeake Duck Rolls 16

Duck Confit, Cabbage, Handmade Bourbon/Ginger BBQ

District Braised Beef Meatballs 15

Smoked Gouda Polenta, Spicy Fire Roasted Tomato Sauce

ENTREES

Served with our signature char house fries or mixed green salad

Soft Shell Crab BLT 26

Whole Crisp Softshell, Thick Logan's Bacon, Fresh Tomato, Chesapeake Sauce

Incinerator Chicken Sandwich 22

Grilled Breast, White Cheddar, Pickled Red Onion, Homemade BBQ Sauce

South Street Burger 25

Allen Brothers Black Angus, Olli Virginia Prosciutto, Brie, LTO

Seared Stripped Bass 27

Warm Tomato Salad, Wilted Garlic Spinach, Herb Beurre

Capital City Hot Brown 22

Toasted Bread, Bourbon Candied Bacon, Home Roast Turkey, Vermont Cheddar, Mornay Sauce
Add Crab 27 - Add Fried Egg 24

