

FRUITS DE MER

| | | | |
|-----------------------|----|----------------------------------------------|-----|
| Jumbo Shrimp Cocktail | 22 | 30g Osetra Caviar* | 175 |
| Lobster Cocktail | 22 | <i>North Carolina</i> Traditional Garnish | |
| Alaskan King Crab | MP | 50g Siberian Caviar* | 125 |
| Served Chilled or Hot | | <i>Russia</i> Traditional Garnish | |



20 BLUE RIBBON 17

FEDERAL GRILL

LUNCH

Served from 11:30am to 4:00pm

BURGERS

The Blue Ribbon 17
Fried Chicken Thigh,
Special Slaw, Tomato & Pickles

Mahi Mahi 23
Red Cabbage Slaw,
Avocado & Corn Tartar Sauce

Bar Burger* 18
6oz Ground Chuck
Herb Butter, Homemade English Muffin
& Taro Chips

The "Fed" Burger* 26
8oz Ground Chuck
Thick Cut Bacon, Blue Cheese,
Onion Poppy Seed Bun & French Fries

SIDES

| | | | |
|-------------------|----|-------------------|----|
| Green Salad | 9 | Cheesy Spätzle | 10 |
| Grilled Asparagus | 9 | Brussels Sprouts | 10 |
| French Fries | 9 | Truffled Potatoes | 16 |
| Roasted Mushrooms | 14 | Marinated Avocado | 8 |

STARTERS

| | |
|--------------------------------------------|----|
| Chilled Soup of the Day | 14 |
| Please Enquire | |
| Cream of Tomato Soup | 12 |
| Chives | |
| Roasted Shishito Peppers | 9 |
| Malt Vinegar Ponzu | |
| Hummus | 13 |
| Housemade Pita | |
| Baby Kale Caesar | 16 |
| Anchovy Dressing & Parmesan Bread Crumbs | |
| Yellowtail Crudo* | 21 |
| Asparagus & Blood Orange Yuzu Vinaigrette | |
| Ahi Tuna Poke* | 21 |
| Grilled Avocado, Ginger & Black Sesame | |
| Endive & Treviso | 17 |
| Asian Pear, Blue Cheese & Port Vinaigrette | |
| Spicy Pork Meatballs | 15 |
| Cauliflower, Tomato & Grana Padano Cheese | |
| Bone Marrow & Oxtail Marmalade | 21 |
| Toasted Challah & Salted Parsley | |

PLATES

| | |
|----------------------------------------------------------|----|
| Market Salad | 21 |
| Field Greens, Avocado, Flax Seeds & Seasonal Vegetables | |
| Add Grilled Chicken 6 / Shrimp 7 / Hanger Steak 8 | |
| Greek Salad | 18 |
| Marinated Feta, Olives & Sumac | |
| Add Grilled Chicken 6 / Shrimp 7 / Hanger Steak 8 | |
| Grilled Vegetable Panino | 19 |
| Taleggio, Coupole & Basil Pesto | |
| Smoked Lamb Club | 22 |
| Bacon, Lettuce, Tomato & Fennel Slaw | |
| Farro & Shrimp | 23 |
| Poblano Peppers, Grilled Corn, Pomegranate & Mint Labneh | |
| 8oz Filet* | 47 |
| Truffled Potatoes & Beef Jus | |
| Arctic Char | 34 |
| Celery Root, Daikon & Mushroom Broth | |
| 10oz NY Strip Steak* | 43 |
| Smoked Onions & Mushrooms | |
| Sole "Meunière" | 58 |
| Riesling, Capers & Crispy Artichokes | |
| Tuna au Poivre* | 26 |
| Mache & Watermelon Radish | |

PRIX FIXE 26

Bar Steak
Hanger*
Bourbon, Black Pepper
& French Fries



Quarter Fried Chicken
White or Dark Meat
Mashed Potatoes
& Wildflower Honey



Branzino
White Beans, Chorizo,
Rosemary Croutons & Garlic Aioli



Spätzle
Wild Mushrooms
& Truffle Butter

Choice of Dessert

Cookies & Milk

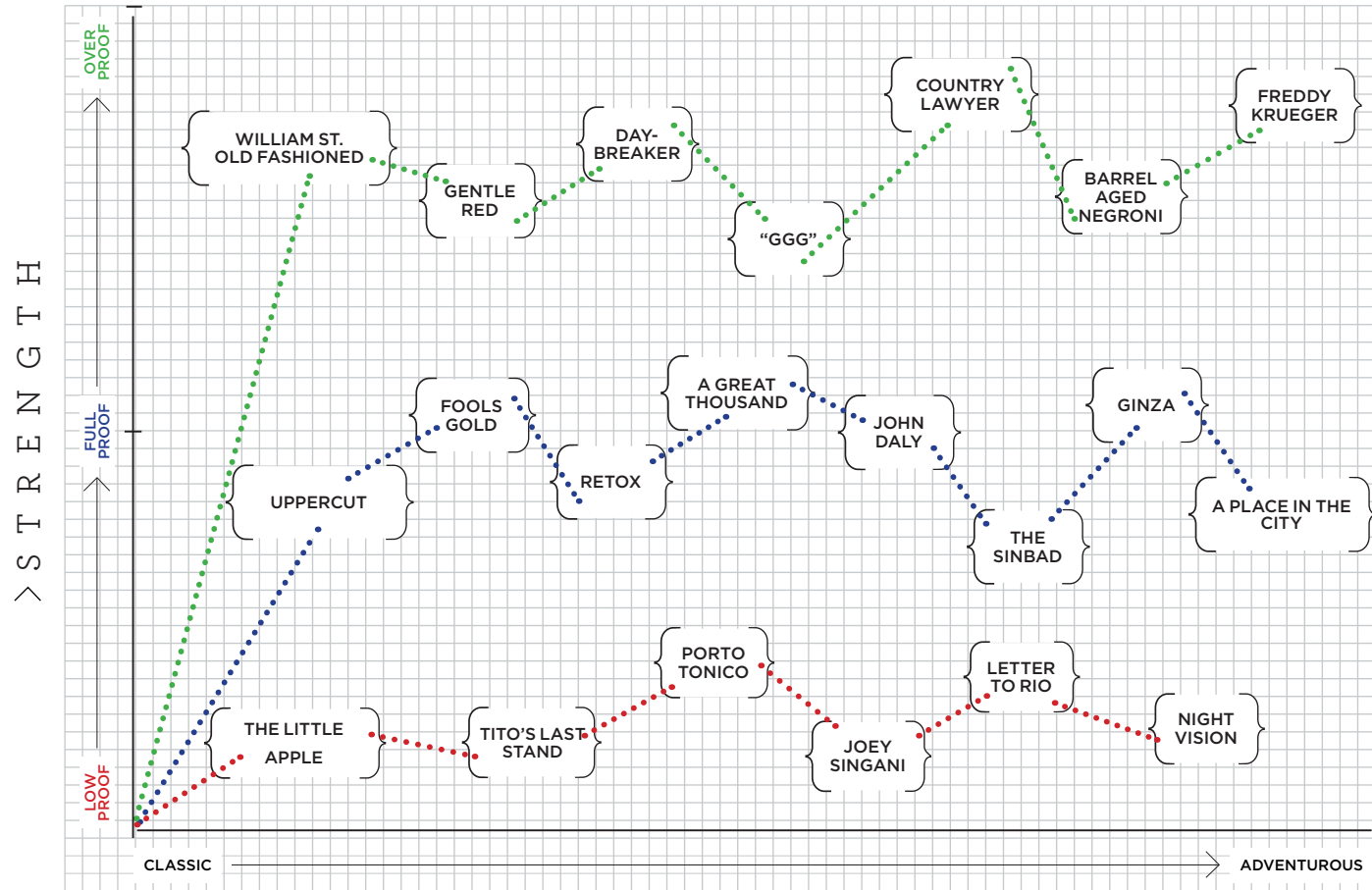
or

Almond Cake

or

Affogato

COCKTAILS PLOTTED ACCORDING TO STRENGTH & DISPOSITION



> DISPOSITION

NO PROOF

- FIRE SALE**
Lime, Bitter Lemon & Pickled Peppers
- THE BENJAMIN**
Apple Juice, Lime, Cucumber & Ginger Ale
- SARSAPARILLA FIZZ**
Lychee Purée, Lemon & Sarsaparilla
- WAVERTREE REFRESHER**
Lemonade, Honey, Basil & Club Soda

LOW PROOF

- THE LITTLE APPLE**
Cognac, Yellow Chartreuse, Apple, Lemon & Bitters
- TITO'S LAST STAND**
Vodka, Peychaud's Aperitivo, Cherry Cordial, Soda
- PORTO TONICO**
White Port, Tonic, Cinnamon & Orange
- JOEY SINGANI**
Singani, Espresso & Simple Syrup
- LETTER TO RIO**
Cachaça, Cava, Honey & Lime
- NIGHT VISION**
Mezcal, Cynar, "Rise & Shine," Lemon, Ginger Beer

PLEASE INQUIRE ABOUT OUR
**"LIMITED RELEASE"
 BEER & CIDER CANS!**

8 FULL PROOF

- UPPERCUT**
Gin, Swedish Punsch, Lemon, Honey & Whiskey Bitters
- FOOL'S GOLD**
Bourbon, Cynar, Orange & Honey
- RETOX**
Greenhook Gin, "Daily Greens," Lemon, Honey
- A GREAT THOUSAND**
Chamomile Rum, Lemon, Honey & Orange Bitters
- JOHN DALY**
Housemade Tea Vodka & Lemonade
- THE SINBAD**
House Rum Blend, Orgeat, Lime, Salt & Smoked Almond
- GINZA**
Hendricks, Blanco Tequila, Cucumber & Lemon
- A PLACE IN THE CITY**
Grappa, Creme de Violette, Lemon & Cassis

OVER PROOF

- WILLIAM ST. OLD FASHIONED**
Rye Whiskey, Cherry Cordial & Bitters
- GENTLE RED**
Byrrh, Bourbon, Elderflower, Lillet Blanc, Lemon & Basil
- DAYBREAKER**
Apple Brandy, Curacao, Bourbon & Orange Blossom
- "GGG"**
Gin, Ginger Liqueur, Gentian & Lime
- COUNTRY LAWYER**
Bourbon, Benedictine & Rhubarb Amaro
- BARREL AGED NEGRONI**
Gin, Campari & Sweet Vermouth
- FREDDY KRUEGER**
Mezcal, Ginger Liqueur, Lemon & Hot Sauce

DRAFT BEER

| | |
|---------------------------------------------------------------------|------|
| PILSNER - Threes Brewing "Vliet" Gowanus | 5.1% |
| WITBIER - Westbrook "White Thai" South Carolina | 5.0% |
| BLONDE ALE - Greenpoint Beer & Ale Co. "Milk & Honey" Greenpoint | 4.9% |
| SESSION IPA - Other Half "Forever Ever" Carroll Gardens | 4.7% |

9 BOTTLES & CANS

| | | | |
|-----------------------------------------------|------|------|---|
| LIGHT LAGER Miller Lite, Milwaukee | 4.1% | 12oz | 7 |
| LAGER Narragansett, Pawtucket | 5.0% | 16oz | 7 |
| PILSNER Jever, Germany | 4.9% | 12oz | 8 |
| KOLSCH Gaffel, Germany | 4.8% | 12oz | 8 |
| WITBIER Westbrook, "White Thai" S. Carolina | 5.0% | 12oz | 8 |
| KEY LIME PIE GOSE Westbrook, S. Carolina | 4.0% | 12oz | 8 |
| PALE ALE, Sierra Nevada Brewing Co., Chico CA | 5.5% | 12oz | 8 |
| HIPSTER ALE, Evil Twin, CT | 5.5% | 12oz | 8 |

| | | | |
|--------------------------------------------------|-------|------|---|
| FARMHOUSE PALE ALE, Stillwater, Baltimore | 6.0% | 16oz | 9 |
| IPA Evil Twin "Falco," Williamsburg | 7.0% | 16oz | 9 |
| STOUT Stillwater Artisanal, "On Fleek" Baltimore | 13.0% | 12oz | 9 |

**WE DO NOT USE PLASTIC STRAWS.
 PAPER STRAWS ARE AVAILABLE UPON REQUEST.**