

BRUNCH

EAT WHAT MAKES YOU *Happy*



Family-Style Unlimited Brunch

38/person, 15/kids under 10
a la carte menu available

To Share

MONKEY BREAD v
with maple-pecan praline, caramel 14

For family-style, choose three from below for the table

DEVILED EGGS GF
dill, chives, smoked trout roe 12

KALE CAESAR SALAD 10
baby kale, romaine, caesar dressing, grana padana, focaccia croutons

CRISPY BRUSSELS SPROUTS v 15
fresno chili, hot honey, ginger, mint, cilantro, roasted peanuts

NASHVILLE HOT CHICKEN TENDERS 3 for 14
slaw, pickles, comeback sauce

SPINACH & ARTICHOKE DIP 15
mozzarella, roasted garlic, tortilla chips

BREAKFAST NACHOS 16
house queso, tortilla chips, pico de gallo, pickled jalapenos
& fresno peppers, bacon & chorizo,
sunny-side up egg*, sriracha aioli, chives

Cocktails

BOTTOMLESS MIMOSAS 29
choice of classic or mango

*two-hour time limit. tax and tip not included.
please drink responsibly.

WAKE UP WHARF 11
skyy vodka espresso infusions, iced coffee, whip

MAKERS BLOODY MARY 14
vodka, mild or spicy george's bloody mary mix,
celery, deviled egg, bacon, everything bagel rim

SWINGS ESPRESSO MARTINI 14
tito's vodka, grind espresso liqueur, swings espresso



Brunch Favorites

For family-style, choose three for the table

MARYLAND CRAB CAKE BENEDICT 28
jumbo lump crabcake, poached eggs*, buttermilk biscuit,
hollandaise, breakfast potatoes

MAKERS SCRAMBLE 18
4 scrambled eggs, applewood smoked bacon,
chicken sausage, breakfast potatoes, cheddar cheese,
mushrooms, onions, red bell peppers,
tomatoes, scallions, garlic bread

SMOKED SALMON LOX* 25
toasted focaccia, lemon-parsley cream cheese,
fried capers, grape tomato, radish, red onion,
poached eggs

CLASSIC EGGS BENEDICT* 18
country ham, soft poached eggs, buttermilk biscuits,
hollandaise, breakfast potatoes

MIXED BERRY WAFFLES v 15
maple syrup, whipped cream

MAKERS UNION BREAKFAST* 22
3 eggs any style, thick-cut maple glazed grilled ham,
breakfast potatoes, buttermilk biscuit, honey butter

CORNFLAKE CRUSTED FRENCH TOAST v 17
maple-pecan praline syrup, fresh berries

SMASHED AVOCADO TOAST* 18
grape tomato, parsley, radish, evoo, focaccia bread, poached eggs
sub gluten free bun +1

WARREN'S FINE FRIED CHICKEN & WAFFLES 27
4 pcs., bourbon maple syrup, honey butter

*to-go food not permitted for family-style brunch

*This item may be served raw or under-cooked. Consuming raw or under-cooked foods may increase your risk of food-borne illness, especially in certain medical conditions. GF=gluten-free | V=vegetarian

LUNCH

EAT WHAT MAKES YOU *Happy*



Starters

BROCCOLI CHEDDAR SOUP v
charred broccoli, cheddar crisp 9

CRISPY BRUSSELS SPROUTS v
fresno chili hot honey, ginger, mint, cilantro, roasted peanuts 15

MAKERS WINGS
chargrilled or fried, old bay, phoenix rub,
lemon garlic parm or buffalo, celery, ranch
5 for 13 | 10 for 23

NASHVILLE HOT CHICKEN TENDERS
slaw, pickles, comeback sauce 3 for 14

MAKERS MAC & CHEESE
cavatappi, gruyere, jalapeños, parmesan-herb bread crumbs 14
add maryland jumbo lump crab or lobster + 20

SPINACH & ARTICHOKE DIP
mozzarella, roasted garlic, tortilla chips 15

FRIED CALAMARI
semolina breaded, crispy fried, charred lemon aioli, parmesan 17

MAKERS NACHOS v
house queso, pico de gallo, guacamole,
pickled fresno & jalapeño peppers, sour cream, micro cilantro 13
add chicken +7 | add steak* +10

Greens & Bowls

SOUP & SIGNATURE SALAD COMBO
cup of broccoli cheddar soup with choice of:
kale caesar or simple salad 15

ASIAN STEAK SALAD* GF
grilled flat iron, romaine, field greens, tomatoes,
red onion, cucumber, cilantro, mint,
thai chili dressing, sriracha mayo 22

GRILLED CHICKEN KALE CAESAR SALAD
baby kale, romaine, caesar dressing, grana padana,
focaccia croutons 18

POKE BOWL* GF
choice of salmon or yellowfin ahi tuna,
jasmine rice, avocado, cucumber,
edamame, shaved carrots, radish, red onion,
sesame ginger dressing, sriracha mayo 24

NASHVILLE HOT CHICKEN BOWL
fried chicken, Nashville hot sauce, baby kale, romaine,
slaw, pickles, comeback sauce 18

PESTO GRAIN BOWL v
warm barley, farro & quinoa, roasted broccoli, parsnip,
butternut squash, zucchini & pistachio pesto,
goat cheese, orange-maple vinaigrette 16
add grilled chicken +7 | "impossible" kebabs +9 | salmon* + 11

Sandos & Burgers

served with french fries

MAKERS CLASSIC BURGER*
chargrilled Creekstone angus burger, bacon, lettuce,
tomato, pickles, warm brioche bun
choice of: cheddar, swiss, blue cheese 19
sub impossible burger +2 | sub GF bun +1

PRIME RIB FRENCH DIP
slow roasted, thinly sliced, swiss cheese, fried onions,
horseradish cream, french roll, au jus 28

GRILLED CHICKEN SANDWICH
grilled chicken breast, swiss cheese, lettuce,
tomato, bacon, dijonaise, brioche bun 19

FRICKIN' GOOD FRIED CHICKEN SANDWICH
crispy fried chicken breast, sliced avocado,
buttermilk ranch, shredded lettuce, pickles,
warm brioche bun 19
make it Nashville Hot +1

FRIED COD SANDWICH
devil's backbone beer battered cod, lettuce,
tomato, pickles, charred jalapeño tartar, brioche bun 17

Mains

WARREN'S FINE FRIED CHICKEN & WAFFLES
2 pcs., bourbon maple syrup, honey butter 18

MOROCCAN-STYLE "IMPOSSIBLE" KEBABS GF, V
seasoned impossible chargrilled on skewers,
fresno chilis, roasted mushrooms, roasted sweet potatoes,
broccolini, jasmine rice, avocado,
pickled red onion, harissa aioli 23

FISH & CHIPS
crispy fried beer battered cod, coleslaw,
french fries, charred jalapeño tartar 18

HICKORY SMOKED SALMON* GF
house smoked salmon, creamy mushroom quinoa,
green beans, mustard vinaigrette 25

ALFREDO PASTA
gruyere-parmesan cream sauce, linguini, garlic bread
chicken 22 | shrimp 26

MAKERS STEAK* & FRIES
flatiron steak, chimichurri, grilled broccolini,
parmesan garlic butter fries 23

BEVERAGE

DRINK WHAT MAKES YOU *Happy*



Cocktails

BLOOD ORANGE MULE

skyy blood orange vodka, lime, sparkling blood orange, q ginger beer 14

LIFE AFTER DEATH

tiki inspired, spiced rum, pineapple, orgeat, raspberry, ginger, lemon 15

SPICY MANGO MARGARITA

jalapeno infused patron silver, lime, agave, mango, tajin rim 16

SIPPIN' SANGRIA

tempranillo wine, berry brandy, triple sec, pomegranate juice, orange juice, blackberry 12 glass/ 45 carafe

PRICKLY PEAR MARGARITA

tequila, prickly pear, lime, lemon, frozen 13

SEASONAL FROZEN SLUSHIE

ask server 13

MAKERS MAPLE OLD FASHIONED

makers mark bourbon, vermont maple syrup, angosutra bitter, expressed orange peel 15

YUZU LEMONDROP MARTINI

tito's vodka, yuzu, lemon, simple, sugar rim 14

MAKERS PRIVATE SELECT SMOKED OLD FASHIONED

makers union private select bourbon, simple, orange bitters, applewood smoked 20

WHALIN' G&T

gray whale botanical gin, Q elderflower tonic, lime, mint, edible flower-butterfly tea ice 18

THE RIFF

suntory whisky toki, honey ginger syrup, lemon juice, honeycomb, candied ginger 18

Draft Beer

(ALL DRAFT BEERS BY DC MAKERS!)
make it a people's pour +4

ATLAS BLOOD ORANGE GOSE

gose 4.4% washington dc 9

MAKERS LIGHT LAGER

lager 4.5% washington dc 7.5

HELLBENDER BARE BONES KOLSCH

kolsch, 4.7% washington dc 9

RIGHT PROPER RAISED BY WOLVES

pale ale 5% washington, dc 9

MAKERS IPA

ipa 6.5% washington, dc 9

DC BRAU THE CORRUPTION

ipa, 6.5% washington dc 9

Bottles & Cans

BUD LIGHT

lager, 4.2%, 7

MILLER LITE

lager, 4.2%, 7

MICHELOB ULTRA

lager, 4.2%, 8

MODELO ESPECIAL

lager, 4.4%, 9

CORONA

lager, 4.6%, 8

TOPO CHICO STRAWBERRY GUAVA

hard seltzer, 4.7%, 8

STELLA ARTOIS

lager, 5%, 9

BLUE MOON BELGIAN ALE

belgian wheat, 5%, 8

HEINEKEN

lager, 5%, 8

ATLAS DISTRICT COMMON

hybrid, 5.1%, 9

DEVIL'S BACKBONE VIENNA LAGER

lager, 5.2%, 8

HEAVY SEAS HAZY CANNON

hazy ipa, 7.25%, 9

ATHLETIC BREWING CO RUN WILD

n/a ipa, 0.5%, 8

Non-Alcoholic

ACQUA PANNA SM 5 | LG 7.5

SAN PELLEGRINO SPARKLING SM 5 | LG 7.5

LEMONADE 4

COKE | DIET COKE | SPRITE 4

ICED TEA 4

HOT TEA - black, green, herbal 5

SWINGS COFFEE - reg & decaf 6

ESPRESSO 6

CAPPUCCINO 6

CAFÉ LATTE 6

CARAMEL MACCHIATO 6

flavors: vanilla, sugar-free vanilla, mocha, hazelnut, caramel

Spirit Free

PASSIONFRUIT NOJITO

fresh mint, lime, passionfruit, sprite 10

BLACKBERRY JALAPEÑO MOCKARITA

muddled blackberries & jalapeños, lime, agave 10

POMEGRANATE MOCKMULE

pomegranate juice, lime, simple, ginger beer 10

Wine

WHITES

Prosecco, CARLETTO, IT 9

Prosecco, JEIO, IT 53

Champagne, GOSSET GRAND BRUT, FR 160

Brut Rosé, McBRIDE SISTERS, NZ 64

Rosé, BOLT, WA 11 | 17 | 53

Moscato, EOS, CA 9.5 | 14 | 36

Riesling, PIERRE SPARR, FR 48

Pinot Grigio, BENVOLIO, IT 9.5 | 14 | 36

Sauvignon Blanc, FRENZY, NZ 12.5 | 18.5 | 47

Chardonnay, LA CHEVALIERE, FR 11 | 17 | 53

Chardonnay, CHALK HILL, CA 16 | 24 | 62

REDS

Pinot Noir, BANSHEE, CA 14 | 22 | 68

Sangiovese, FALESCO VITIANO ROSSO, IT 9 | 14 | 43

Malbec, BODEGA NORTON, AR 9 | 14 | 43

Grenache, LA JASSINE CÔTES DU RHÔNE, FR 52

Red Blend, UNSHACKLED BY THE PRISONER, CA 20 | 30 | 76

Red Blend, ORIN SWIFT PAPILLON, CA 192

Cabernet, SEAGLASS, CA 11 | 17 | 53

Cabernet, ROUTESTOCK NAPA, CA 19 | 30 | 93

Cabernet, DAOU RESERVE, CA 120

DINNER

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Starters

BROCCOLI CHEDDAR SOUP v
charred broccoli, cheddar crisp 9

CRISPY BRUSSELS SPROUTS v
fresno chili, hot honey, ginger, mint, cilantro,
roasted peanuts 15

MAKERS NACHOS v
house queso, pico de gallo, guacamole, pickled Fresno & jalapeño peppers,
sour cream, micro cilantro 13
add chicken +7 | add steak* +10

NASHVILLE HOT CHICKEN TENDERS
slaw, pickles, comeback sauce 3 for 14

MAKERS WINGS
chargrilled or fried, old bay, phoenix rub, lemon garlic parm or buffalo,
celery, ranch 5 for 13 | 10 for 23

SPINACH & ARTICHOKE DIP
mozzarella, roasted garlic, tortilla chips 15

MAKERS SIGNATURE MAC & CHEESE
cavatappi, gruyere, jalapeños,
parmesan herb bread crumbs 14
add maryland jumbo lump crab or lobster + 20

LOCAL VIRGINIA OYSTERS ON THE HALF SHELL* GF
champagne mignonette, cocktail sauce
half dozen 15 | full dozen 29

FRIED CALAMARI
semolina breaded, crispy fried, charred lemon aioli, parmesan 17

NEW ZEALAND LAMB LOLIPOPS* GF
mint quinoa tabbouleh, harissa sauce 18

PAN-SEARED SCALLOPS GF
brown butter sauce, orange & grapefruit segments,
pomegranate molasses 21

SEA-CUTERIE BOARD* GF
poached 1/2 lb lobster tail, 6 local oysters, jumbo shrimp,
jumbo lump crab cocktail, warm butter,
cocktail sauce, champagne mignonette 90

Greens & Bowls

PESTO GRAIN BOWL v
warm barley, farro & quinoa, roasted broccoli, parsnip,
butternut squash, zucchini & pistachio pesto,
goat cheese, orange-maple vinaigrette 16
add grilled chicken +7 | "impossible" kebabs +9 | salmon* + 11

GRILLED CHICKEN KALE CAESAR SALAD
baby kale, romaine, Caesar dressing, Grana Padana,
focaccia croutons 18

POKE BOWL* GF
choice of salmon or yellowfin ahi tuna, jasmine rice, avocado,
cucumber, edamame, shaved carrots, radish, red onion,
sesame ginger dressing, sriracha mayo 24

On A Roll

MAKERS CLASSIC BURGER*
chargrilled creekstone angus burger, bacon, lettuce, tomato,
pickles, warm brioche bun
choice of: cheddar, swiss, blue cheese 19
sub impossible burger *2 | sub gf bun +1

FRICKIN' GOOD FRIED CHICKEN SANDWICH
crispy fried chicken breast, sliced avocado,
buttermilk ranch, shredded lettuce,
pickles, warm brioche bun 19
make it nashville hot +1

PRIME RIB FRENCH DIP
slow roasted thinly sliced prime rib,
swiss cheese, fried onions, horseradish cream,
french roll, au jus 28

The Main Event



3 COURSE TOMAHAWK RIBEYE* DINNER FOR TWO
42 oz. long bone ribeye steak with garlic butter
includes choice of salad, two sides and shared dessert 165

add a side salad to your entrée: simple green or kale caesar salad +5

CHILI-LIME RAINBOW TROUT GF
grilled vegetables, lemon 26

FISH & CHIPS
devils backbone beer battered cod, french fries,
coleslaw, charred jalapeño tartar 24

MARYLAND CRAB CAKE
jumbo lump crab, coleslaw, jalapeño tartar,
french fries 42

BUTTERNUT SQUASH & SCALLOP RISOTTO
butternut squash and mushroom risotto, pan-seared scallops, pesto oil 38

HICKORY HOUSE SMOKED SALMON* GF
smoked salmon, creamy mushroom quinoa,
green beans, mustard vinaigrette 29

PAN-SEARED HALIBUT
roasted broccoli, parsnip, butternut squash & zucchini,
chive beurre blanc sauce, pesto oil 45

MAKERS FLATIRON STEAK* & FRIES
chimichurri, broccoli, parmesan garlic butter fries 35

ALFREDO PASTA
gruyere-parmesan cream sauce, linguini, garlic bread
chicken 22 | shrimp 26

GRILLED NEW ZEALAND LAMB CHOPS* GF
mint quinoa tabbouleh, harissa sauce 40

MOROCCAN-STYLE "IMPOSSIBLE" KEBABS GF, v
seasoned impossible chargrilled on skewers, jasmine rice, fresno chilis,
roasted mushrooms, roasted sweet potatoes, broccoli, avocado,
pickled red onion, harissa aioli 25

WARREN'S FINE FRIED CHICKEN & WAFFLES
4 pcs., bourbon maple syrup, honey butter 27

GRILLED RIBEYE* GF
14oz. choice ribeye, garlic-herb butter,
chargrilled broccoli, loaded baked potato 46

A La Carte Sides

CHILI-ROASTED SWEET POTATO 8
MAC AND CHEESE 8 | add crab +8 | lobster +13
PARMESAN GARLIC BUTTER FRIES 8
CREAMY ROASTED MUSHROOM QUINOA 8

GRILLED BROCCOLINI 8
GARLIC GREEN BEANS 8
GRILLED VEGETABLES 8
LOADED BAKED POTATO 8

*This item may be served raw or undercooked. Consuming raw or undercooked foods may increase your risk of food-borne illness, especially in certain medical conditions. GF-gluten-free, V-vegetarian

THE WHARF

PEOPLES HOUR MENU

3pm-6pm
monday thru friday



Bar Bites

DROP IT LIKE ITS HOT

nashville hot chicken tenders, mustard slaw, pickles, comeback sauce 8

LIL B

4oz creekstone angus beef burger, cheddar, pickle chips, comeback sauce 6

MAKERS MINI NACHOS ^v

house queso, pico de gallo, guacamole, pickled freso & jalapeño peppers, sour cream, micro cilantro 7

add chicken +4 | add steak* +5

MAKERS WINGS

chargrilled or fried, old bay, phoenix rub or buffalo, celery, ranch 5 for 10

TACO-BOUT FISH

breaded and fried cod tacos, cabbage, pickled red onion, charred lemon aioli, pickled freso peppers 8

THE LITTLE DIPPER

spinach & artichoke dip, mozzarella, roasted garlic, tortilla chips 7

Cocktails

PRICKLY PEAR MARGARITA

tequila, prickly pear, lime, lemon, frozen 7

CIRCUS CRUSH

pink lemonade vodka, lemon, simple, sprite 7

POST WORK PICK ME UP

coffee infused whiskey, sweet vermouth, orange bitters 7

DIRTY VODKA MARTINI

vodka, olive juice, queen olives 7

RAIL MIXED DRINKS

Choice of: vodka, tequila, gin, rum, whiskey 6

Wines

GUENOC CABERNET

california red 6

ILAURI TAVO PINOT GRIGIO

italian white 6

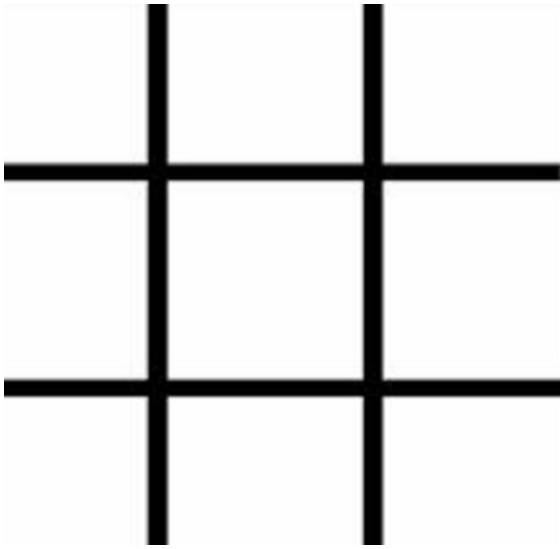
Beers

MAKERS LIGHT LAGER

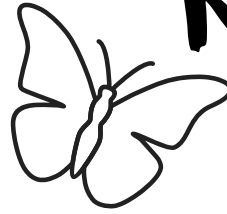
lager 4% washington dc 6

MAKERS IPA

ipa 6.5% washington, dc 6



Kids Menu



Ages 10 & Under
All Day Menu | \$8



SEE WHO YOU CAN FIND IN THE FARM?

F	C	A	T	H
D	O	G	E	O
U	W	X	G	R
C	P	I	G	S
K	O	W	L	E



includes choice of milk, soda, orange juice or apple juice

Maker's Kids Mac & Cheese
Hamburger or Cheeseburger
served with french fries
Chicken Tenders (2) & Fries
Grilled Chicken Breast

served with broccolini

Butter Noodles

Kid's Strawberry Lemonade | \$4

Brunch Menu | \$8

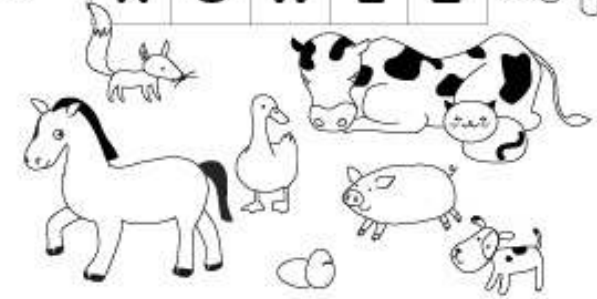
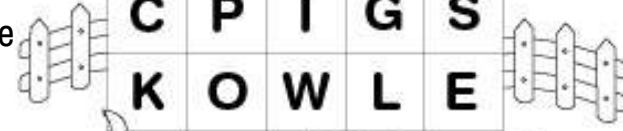
Saturday & Sunday 10 am - 3 pm

includes choice of milk, soda, orange juice or apple juice

Mixed Berry Waffles

Mini Makers Union Breakfast

2 scrambled eggs with bacon



CAT DOG FOX DUCK FIG EGG HORSE OWL COW

