

TO START / TO SHARE

ARTISANAL CHEESE	\$22
Selection of Four Local and International Cheeses Fig Jam, Dried Fruit, Candied Walnuts	
CHARCUTERIE	\$24
Virginia Salami Cacciatorini, Coppa, Truffle Salami Prosciutto di Parma, Chorizo, Homemade Pickles	
OTR SLIDERS	
Crab Cake, Tartar Sauce Burger, Gruyère Cheese	
Choice of 3	
Choice of 6	\$12
Choice of 9	\$23
	\$35
HAM AND GRITS FRITTERS	\$16
Sriracha Mayonnaise	
ARTICHOKE AND BABY SPINACH DIP	\$15
Pleasant Ridge Reserve Cheese, Rustic Bread	
MUSHROOM AND PROSCIUTTO PIZZA	\$24
San Marzano Tomatoes, Caramelized Onions, Mozzarella, Red Peppers, Arugula	
SEAFOOD PLATTER	\$36
6 East Coast Oysters, 6 Fresh Jumbo Shrimp, ½ Maine Lobster, Mignonette and Cocktail Sauce	
EAST COAST OYSTERS	
½ Dozen	\$17
1 Dozen	\$31

SALADS

BABY ICEBERG WEDGE	\$14
Smoked Bacon, Pearl Onions, Bleu Cheese Dressing	
BURRATA	\$16
Compressed Watermelon, Baby Heirloom Tomato, Grapefruit, Arugula Pesto	
SUMMER VEGETABLE SALAD	\$14
Spiced Carrot Mousse, Baby Vegetables, Whipped Goat Cheese	
THE HAY-ADAMS COBB SALAD	\$19
Romaine Hearts, Smoked Turkey, Avocado, Egg, Bleu Cheese Sugar Cured Bacon, House Made Vinaigrette	
TRADITIONAL CAESER SALAD	\$14
Heart of Romaine, Garlic Crouton, Parmigiano Reggiano, <i>Add Chicken Breast - 10, Add Salmon - 15</i>	

SANDWICHES

NEW ENGLAND MINI LOBSTER ROLLS	\$18
Artisan Greens	
AVOCADO AND ROASTED TOMATO TARTINE	\$18
Pickled Onions, Cauliflower, Shaved Radish	
72 HRS SLOW BRAISED SHORT RIBS PANINI	\$16
Gruyère Cheese, Caramelized Onions and Mushrooms	
OTR BURGER	\$20
Caramelized Onions , Wild Mushrooms, Sugar Cured Bacon, Gruyère Cheese, OTR Mayo, Hand Cut Fries	

ENTRÉES

TROFIETTE PASTA	\$24
Fava Bean Ragout, Baby Artichoke, Morel Mushroom, Summer Truffle	
PAN SEARED ORGANIC SALMON	\$28
Lemon-Fennel Purée, Rainbow Swiss Chard, Carnival Cauliflower, Fennel & Red Pepper Relish	
ROASTED ORGANIC CHICKEN BREAST	\$26
Potato Gnocchi, Baby Carrot, Green Asparagus, Carrot Purée	
GRILLED BLACK ANGUS STRIP STEAK	\$28
Petit Romaine, Hand Cut Fries, Maître d'Hotel Butter	

SWEETS

BARTLETT PEAR AND HAZELNUT TART	\$10
Puff Pastry, Hazelnut Frangipane, Amish Honey and Sage Ice Cream	
CRÈME CARAMEL	\$10
Spiced Fruits, Gooseberry	
CRANBERRY CROISSANT BREAD PUDDING	\$10
Cape Cod Cranberries, Whipped Cream	
S'MORES CHEESECAKE	\$10
Toasted Marshmallow, Chocolate Cheesecake, Graham Cracker	
HOMEMADE ICE CREAM AND SORBETS	\$10
Prepared fresh daily by our Culinary Team.	
½ DOZEN HAY-ADAMS BAKED COOKIES	\$10
Chocolate Chip and Oatmeal with Michigan Cherries	

COCKTAILS

NO BOEHNER	\$17
Basil Hayden's Bourbon, Drambuie, Ginger Syrup, Maple Syrup, Fresh Squeezed Grapefruit Juice	
FILL A BUSTER	\$18
Hendrick's Gin, Domaine De Canton, Cucumber, Basil, Champagne	
TITO'S AGAVE MULE	\$18
Tito's Vodka, Ginger Beer, Lime Juice, Agave	
TRUMPY SOUR	\$18
Knob Creek Whiskey, Lemon Juice, Thyme, Honey	
PEAR MARTINI	\$19
Grey Goose Pear Vodka, St. Germain, Chambord, Pineapple Juice	
PISCO BLOSSOM	\$21
Porton Mosto Verde Pisco, St. Germain, Luxardo, Fresh Lemon Juice, Egg White	

MOCKTAILS

SWEET MELANIA	\$12
Ginger Beer, Pineapple Juice, Lemon Juice, Agave Syrup, Fresh Squeezed Lemon Juice	
STRAWBERRY LEMONADE	\$8
Homemade Lemonade, Ginger Ale, Strawberries, Mint	

WINES

CHAMPAGNE	
Taittinger Brut "La Francaise," France	\$20
Billecart-Salmon Brut Reserve, France	\$30
Billecart-Salmon Rosé, France	\$35
WHITE	
Sancerre, Domaine Brochard, France 2015	\$14
Sauvignon Blanc, Lake Chalice, New Zealand 2015	\$16
Riesling, Forrest Estate "The Doctors," New Zealand 2014	\$15
Pinot Grigio, San Angelo, Italy 2015	\$16
Viognier, Yalumba, Australia 2014	\$13
Chardonnay, Barboursville Reserve, Virginia 2015	\$14
Chardonnay, La Follette, North Coast, Sonoma County 2014	\$15
Chardonnay, Far Niente, Napa Valley 2015	\$23
Bourgogne, Domaine Lorenzon, Montagny 1er Cru, France 2015	\$20
ROSE	
Domaine Aureillan, Côtes de Provence, France 2016	\$14
RED	
Pinot Noir, Banshee, Sonoma County, California 2014	\$15
Pinot Noir, TR Elliott "Queste," California 2013	\$23
Malbec, Alta Vista, Argentina 2015	\$14
Merlot, Novelty Hill, Columbia Valley, Washington 2013	\$14
Cabernet Franc, Barboursville Reserve, Virginia 2013	\$16
Tempranillo, Cune Reserva, Rioja, Spain 2012	\$17
Bordeaux, Chateau Fayon, France 2011	\$15
Cabernet Sauvignon, Jordan, Alexander Valley, California 2012	\$24

ORGANIC CIDERS

Eric Bordelet Sidre Tendre	\$8
Eric Bordelet Poire Authentique	\$8

DRAFT BEERS

Atlas Brew - Works Rowdy Rye	\$7.5
Stella Artois	\$8
Three Stars - Saison	\$8.5
DC Brau - The Corruption	\$8

BEERS BY THE BOTTLE

Amstel Light, Miller Light, Sam Adams	\$6.5
Sierra Nevada, Fat Tire, Blue Moon	\$7
Heineken, Guinness, Corona	\$7.5

BOURBON

Basil Hayden's	\$16
Baker's	\$14.5
Woodford Reserve	\$15.5
Knob Creek	\$15.5
Bulleit 95 Rye	\$15.5
Angel's Envy	\$16
Bulleit Bourbon	\$14
Booker's	\$16.5
Whistle Pig Rye	\$18.5
Angle's Envy Rye	\$19
Japanese Whisky Yamazaki 12 years	\$27

COGNAC

Hennessy XO	\$38
Courvoisier XO	\$28
Remy Martin XO	\$40
Martell Cordon Bleu	\$40
Kelt XO	\$44
Kelt Petra	\$150
Remy Martin Louis XIII	\$400

SCOTCH

HIGHLAND

Macallan 12 years	\$15.5
Macallan 15 years	\$20.5
Macallan 18 years	\$27.5
Dalwhinnie 15 years	\$15.5
Glenmorangie 10 years	\$17.5
Talisker 10 years	\$17.5
Oban 14 years	\$18.5
Glenmorangie 18 years	\$27.5

SPEYSIDE

Balvenie 12 years	\$22
Balvenie 15 years	\$32
Balvenie 21 years	\$38
Cragganmore 12 years	\$15.5
Glenlivet 12 years	\$17.5
Glenlivet 15 years	\$22
Glenlivet 18 years	\$27.5
Glenfiddich 12 years	\$18
Glenfiddich 15 years	\$21

ISLAY

Laphroaig 10 years	\$15.5
Lagavulin 16 years	\$21.5

BLEND

Dewar's 12 years	\$17.5
Jameson 18 years	\$26.5
JW Blue Label	\$50.5