

## TO START / TO SHARE

<b>ARTISANAL CHEESE</b>	\$22
Selection of four local and International Cheeses Fig Jam, Dried Fruit and Candied Walnuts	
<b>CHARCUTERIE</b>	\$24
Virginia Salami Cacciatorini, Coppa, Truffle Salami Prosciutto Parma, Chef's choice Pickles	
<b>OTR SLIDERS</b>	
Crab Cake, Tartar Sauce OTR Burger, Onion, Wild Mushrooms, Bacon, Gruyère	
Choice of 3	\$12
Choice of 6	\$23
Choice of 9	\$35
<b>MAC AND CHEESE FRITTERS</b>	\$16
Truffle Mayonnaise	
<b>COMTE CHEESE FONDUE DIP</b>	\$15
Diced Potatoes, Mushroom and Rustic Bread	
<b>CHORIZO AND CARAMELIZED ONION PIZZA</b>	\$24
San Marzano Tomato, Mozzarella, Chorizo, Caramelized Onion and Arugula	
<b>SEAFOOD PLATTER</b>	\$44
6 East Coast Oysters, 6 Fresh South Carolina Shrimp, ½ Maine Lobster, Mignonette and Cocktail Sauce	

## SALADS

<b>BABY ICEBERG WEDGE</b>	\$13
Smoked Bacon, Pearl Onion, Blue Cheese Dressing	
<b>BURRATA</b>	\$16
Mix Baby Beet and Blood Orange, Citrus Vinaigrette	
<b>YELLOWFIN TUNA TARTARE</b>	\$18
Red Chili, Ginger Sesame Dressing	
<b>HEIRLOOM ROOT AND VEGETABLE SALAD</b>	\$14
Red Beet Tahini, Whipped Goat Cheese	
<b>THE HAY-ADAMS COBB SALAD</b>	\$19
Hearts, Smoked Turkey, Avocado, Egg, Blue Cheese Sugar Cured Bacon, House Made Vinaigrette	

## SANDWICHES

<b>NEW ENGLAND MINI LOBSTER ROLLS</b> Artisan Greens	\$18
<b>SMOKED SALMON TARTINE</b> Vanilla & Bourbon Cured, Lightly Smoked Salmon, Crème Fraiche, Shaved Radishes, Chives	\$16
<b>72 HRS SLOW BRAISED SHORT RIBS PANINI</b> Gruyère Cheese, Caramelized Onions and Mushrooms	\$16
<b>OTR BURGER</b> Caramelized Onions, Wild Mushrooms Sugar Cured Bacon, Gruyère Cheese, OTR Mayo and Fries	\$18

## ENTRÉES

<b>PAPARDELLE PASTA</b> Shaved Green Asparagus, Broccoli and Creamy Morel Sauce der Alpen Käse Cheese	\$24
<b>PAN SEARED SKUNA BAY SALMON</b> Lemon-Fennel Puree, Sunchokes, Spinach, Pickled Vegetable Relish	\$28
<b>ORGANIC CHICKEN BREAST</b> Salsify, Lacinato Kale, Hedgehog Mushroom, Natural Jus	\$26
<b>GRILLED BLACK ANGUS STRIP STEAK</b> Petit Romaine, Hand Cut Fries, Maître d'Hotel Butter	\$28

## SWEETS

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

## COCKTAILS

<b>PEAR MARTINI</b>	\$19
Grey Goose Pear Vodka, St. Germain Liqueur, Chambord, Pineapple Juice	
<b>TITO'S AGAVE MULE</b>	\$18
Tito's Vodka, Ginger Beer, Lime Juice, Agave	
<b>TRUMPY SOUR</b>	\$18
Knob Creek Whiskey, Lemon Juice, Thyme, Honey	
<b>HILLARY'S LAST WORD</b>	\$18
Bombay Gin, Luxardo Maraschino, Chartreuse Green, Grenadine Syrup, Lime Juice	
<b>SMOKING BARREL</b>	\$19
Laphroaig 10, Bullet Rye, Fernet Branca, Maple Syrup, Soda	
<b>WINTER PEACH</b> 🍑	\$16
Absolut Peach Vodka, Chambord, Orange Juice, Honey	

## WINES

### CHAMPAGNE

Taittinger Brut "La Francaise", France	\$20
Billecart-Salmon Brut Reserve, France	\$30
Billecart-Salmon Rose, France	\$35

### WHITE

Barboursville Reserve Chardonnay, Virginia 2015	\$14
Far Niente Chardonnay, Napa Valley 2015	\$23
La Follette, North Coast, Chardonnay, Sonoma County 2014	\$15
Brochard Sancerre, France 2015	\$14
Domaine Lorenzon, Montagny 1er Cru, France 2015	\$20
San Angelo Pinot Grigio, Italy 2015	\$16
Yalumba Viognier, Australia 2014	\$13
Lake Chalice Sauvignon Blanc, Marlborough, Australia 2015	\$16
Forrest Estate "The Doctors" Riesling, Marlborough, NZ 2014	\$15

### ROSE

Domaine Aureillan Rose, Côtes de Provence, France 2015	\$14
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### RED

Barboursville Reserve Cabernet Franc, Virginia 2013	\$16
TR Elliott Pinot Noir "Queste", California 2013	\$23
Jordan, Alexander Valley, California 2012	\$24
Novelty Hill Merlot, Columbia Valley, Washington 2013	\$14
Chateau Fayon, Bordeaux, France 2011	\$15
Alta Vista Malbec, Argentina 2015	\$14
Banshee Pinot Noir, Sonoma County, California 2014	\$15
Cune Reserva Tinto, Rioja, Spain 2012	\$17

## MOCKTAIL

<b>POM SPRITZER</b>	\$10.00
Pomegranate and Berry Tea, Homemade Lemonade, Sprite	

## ORGANIC CIDERS

Eric Bordelet Sidre Tendre	\$8.00
Eric Bordelet Poire Authentique	\$8.00

## DRAFT BEERS

Atlas Brew Works Rowdy Rye	\$7.50
Stella Artois	\$8.00
The Infinite	\$8.50
DC Brau The Corruption	\$8.00

## BEERS BY THE BOTTLE

Amstel Light, Miller Light, Sam Adams	\$6.50
Sierra Nevada, Fat Tire, Blue Moon	\$7.00
Heineken, Guinness, Corona	\$7.50

## BOURBON

Basil Hayden's	\$14.50
Baker's	\$14.50
Woodford Reserve	\$15.50
Knob Creek	\$15.50
Bulleit 95 Rye	\$15.50
Bulleit Bourbon	\$16.50
Booker's	\$16.50
Whistle Pig Rye	\$18.50

## COGNAC

Hennessy XO	\$38.00
Remy Martin XO	\$40.00
Martell Cordon Bleu	\$40.00
Kelt Petra	\$150.00
Remy Martin Louis XIII	\$400.00

## SCOTCH

### HIGHLAND

Macallan 12 years	\$15.50
Dalwhinnie 15 years	\$15.50
Glenmorangie 10 years	\$17.50
Talisker 10 years	\$17.50
Oban 14 years	\$18.50
The Macallan 15 years	\$20.50
Glenmorangie 18 years	\$27.50
The Macallan 18 years	\$27.50

### SPEYSIDE

The Balvenie 12 years	\$15.50
The Balvenie 15 years	\$17.00
Cragganmore 12 years	\$15.50
The Glenlivet 12 years	\$17.50
The Glenlivet 15 years	\$19.50
The Glenlivet 18 year	\$27.50

### ISLAY

Laphroaig 10 years	\$15.50
Lagavulin 16 years	\$21.50

### BLEND

Dewar's 12 years	\$17.50
Jameson 18 years	\$26.50
JW Blue Label	\$50.50

