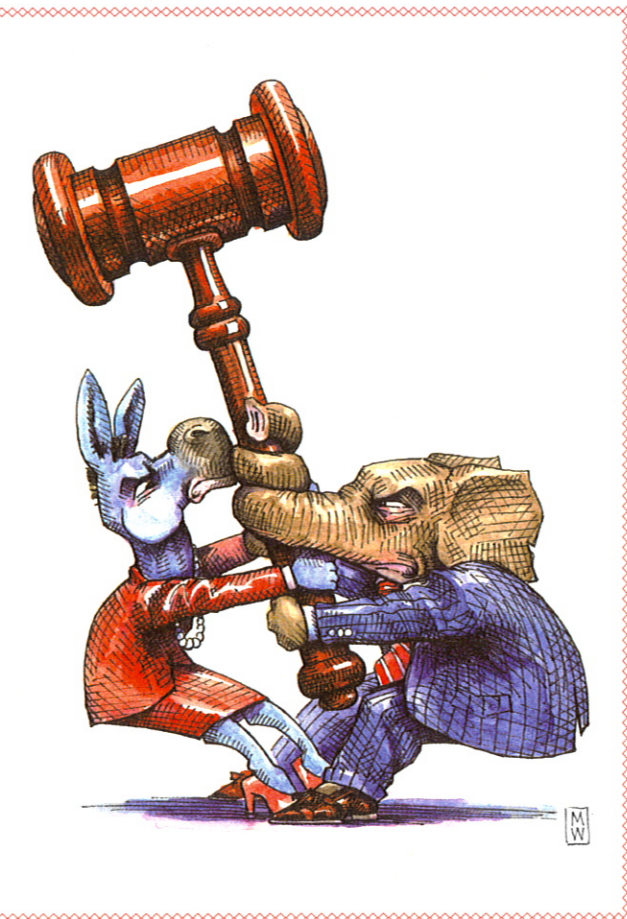


{ COCKTAILS & APERITIFS }



**GRAPEFRUIT AND BASIL MOJITO**

Belvedere Pink Grapefruit Vodka Muddled with Basil Syrup,  
Fresh Grapefruit Segments, Shredded Basil,  
and Topped with Prosecco.

**HAND SQUEEZED MARGARITA**

Don Julio Silver Tequila, Cointreau,  
Hand Squeezed Limes and Agave Nectar.

**DAVID'S WASHINGTONIAN**

Absolut Citron Vodka, Limoncello, Chambord,  
House Made Frothy Sour blend,  
Finished with a Sugar Rim.

**DARK AND STORMY**

Gosling's Dark Rum, Hand Squeezed Lime Juice,  
Agave Nectar and Topped with a Splash of  
Fentiman's Ginger Beer.

**THE KNOBBY SIDECAR**

Knob Creek Bourbon, Cointreau and Freshly  
Squeezed Lemon Juice.

**WHITE "SANGRIA"**

Hay-Adams signature Tropical Blend Accented with  
Fresh Strawberries, Tom Mint, and topped with Prosecco

Cocktails \$15

{ OFF THE RECORD }

{ WINES }

**WHITE**

- Yalumba Viognier 2010  
10
- Terre Di Tufi Tuscany Italy 2009  
\$11
- Mas de la Dame Rosé 2008  
12
- Newton Sonoma County Chardonnay 2009  
\$12
- Whitehaven Wines Sauvignon Blanc 2009  
\$14
- Schloss Old Vines Riesling 2007  
\$14
- San Angelo Pinot Grigio Italy 2009  
\$16
- Far Niente Napa Valley Chardonnay 2008  
\$21

**RED**

- NxNW Cabernet Sauvignon 2007  
\$10
- Gouguenheim Merlot 2009  
\$11
- Nine Stone Shiraz 2008  
\$12
- Andeluna Malbec 2009  
\$13
- Steele Carneros Pinot Noir 2007  
\$14
- Patricia Green Cellars Pinot Noir 2007  
\$18
- Jordan Napa Valley Cabernet Sauvignon 2006  
\$23

**CHAMPAGNE & SPARKLING**

- Villa Sandi NV Prosecco Il Fresco  
\$12
- Taittinger Brut "La Francaise" NV  
\$20

{ SPIRITS }

**BOURBON**

- Basil Hayden's \$12
- Baker's \$13
- Woodford Reserve \$14
- Knob Creek \$14
- Blanton's \$15
- Booker's \$16

**SCOTCH**

- Dewar's 12 years \$12
- Macallen 12 years \$14
- The Balvenie 12 years \$14
- Dalwhinnie 15 years \$14
- Laphroaig 10 years \$14
- Cragganmore 12 years \$14
- Glenmorangie 10 years \$16
- Talisker 10 years \$16
- Oban 14 years \$17
- Lagavulin 16 years \$17
- Macallen 15 years \$18
- Macallen 18 years \$25

**COGNAC**

- Delamain XO \$28
- Hennessey XO \$38
- Courvoisier XO \$40
- Martell Cordon Bleu \$40
- Hine Antique Triomphe \$48
- Kelt Petra \$150
- Remy Martin Louis XIII \$225

{ FOOD } ▶

{ STARTERS }

**FARM STAND TOMATO SOUP**

Pesto Drizzle  
\$10

**SOUP OF THE DAY**

\$10

**BUTTERHEAD SALAD**

Roasted Plum Tomatoes, Crumbled Goat Cheese, Crisp Prosciutto, Toasted Pine Nuts, White Balsamic Vinaigrette  
\$10

**TRADITIONAL CAESAR SALAD**

Hearts of Baby Romaine, Garlic Croutons, Grated Reggiano  
\$12

**EDAMAME DUMPLINGS**

Daikon and Carrot Salad, Sesame Glaze and Lemongrass-Soy Dipping Sauce  
\$14

**CRISPY ARTICHOKEs**

Lemon Gremolata, Roasted Pepper Aioli  
\$15

**CHILLED SHRIMP COCKTAIL**

Lemon Horseradish Sauce  
\$16

{ SHARES }

**CHARCUTERIE PLATTER**

Saucisse de Morteau, Coppa, Saucisson Sec, Prosciutto di Parma, Liver Pate, House Made Bread and Butter Pickles  
\$24

**2, 4, OR 6 OTR SLIDERS**

Maine Lobster and Roasted Tomatoes  
Pepper Dusted Ahi Tuna, Wasabi and Japanese Radish  
Pastrami, Spicy Mustard, Sweet and Sour Pickles  
OTR Burger, Caramelized Onion, Wild Mushrooms, Bacon Gruyere  
\$9 / \$16 / \$21

**GRILLED HALLOUMI AND LAMB**

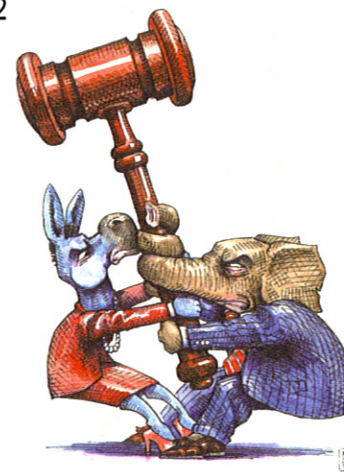
Hummus, Marinated Olives, Cumin Tzatziki and Pita  
\$19

**SHRIMP QUESADILLA**

Guacamole, Sour Cream and Tomato Salsa  
\$18

**ARTISAN CHEESE PLATTER**

Merry Goat Round, Cambra La Mancha, Appalachian, Asher Blue, with Fig Jam, Dried Fruit and Candied Walnuts  
\$22



{ MAINS }

**EBERLY FARM ORGANIC CHICKEN PANINI**

Aged Fontina, Tomato and Chipotle Aioli  
\$16

**OTR BURGER**

Brioche Roll, OTR Sauce and Fries, Caramelized Onion, Wild Mushrooms, Sugar Cured Bacon, Gruyere Cheese  
\$17

**JUST THE BURGER**

With Fries  
\$15

**GRILLED EGGPLANT AND MOZZARELLA PANINI**

Roasted Eggplant Provençal with Buffalo Mozzarella and Basil  
\$15

**GOAT CHEESE, ASPARAGUS AND TOMATO OMELET**

Fresh Tomato Salsa and Arugula Salad  
\$16

**THE HAY ADAMS COBB**

Romaine Hearts, Smoked Turkey, Avocado, Sliced Egg, Blue Cheese Crumbles and Sugar Cured Bacon  
With House Made Vinaigrette or 1000 Island  
\$17

**FLAT BREAD PIZZA**

Prosciutto di Parma, Roasted Red Peppers, Preserved Tomatoes, Balsamic Drizzle  
\$18

{ OFF THE RECORD }

**GRILLED SKIRT STEAK SALAD**

Lola Rosa and Watercress, Caramelized Shallots, Red Wine Jus  
\$20

**PEPPER CRUSTED YELLOWFIN TUNA LOIN**

Mangos, Daikon Noodles and Wakame  
\$24

**CERTIFIED ANGUS RIB EYE STEAK**

Truffled Potato Sticks, Buttered Baby Vegetables  
Rosemary Compound Butter  
\$30

**SEAFOOD FETTUCCINE**

Seafood and Shellfish Medley, Baby Spinach Leaves, Light Saffron Cream Sauce  
\$25

{ SIDES \$6 }

**TRUFFLED POTATO STICKS**

**BUTTERED BABY VEGETABLES**

**YUKON GOLD WHIPPED POTATOES**

**SAUTEED WILD MUSHROOMS**

{ SWEETS \$10 }

**KEY LIME PIE**

**FRESH BERRY SHORT CAKE**

**TURTLE CHEESE CAKE**

**CHOCOLATE GANACHE TART WITH SEA SALT CARAMEL**

**VARIETY OF HOUSE MADE ICE CREAMS AND SORBETS**

◀ { DRINK }