

# Wine Selection

## Bubbles

	Glass	Bottle
<b>Cremant</b> , Saint-Hillaire Brut, France	16	70
<b>Champagne</b> , Veuve Cliquot Brut, France	32	150
<b>Rosé Cava</b> , Campo Viejo, Spain	14	68
<b>Rosé Champagne</b> , Laurent-Perrier, France		208
<b>Imprial Nectar Rosé Champagne</b> , Moët & Chandon, France	36	178
<b>Brut Sparkling</b> , Sokol Blosser Cuvee Oregon	22	110
<b>Champagne</b> , Ruinart Brut, France		300
<b>Franciacorta</b> , Ca Del Bosco, Italy		150

## White & Rosé

	Glass	Bottle
<b>Chardonnay</b> , Skyside, California	15	60
<b>Chardonnay</b> , Cave De Lungy, France	19	76
<b>Chardonnay</b> , Stag's Leap, California	26	104
<b>Pinot Grigio</b> , Bottega Vinaia, Italy	18	72
<b>Rosé</b> , Whispering Angel, France	20	80
<b>Rosé</b> , Daou, California	18	72
<b>Sauvignon Blanc</b> , The Crossing, New Zealand	16	64
<b>Sauvignon Blanc</b> , Merry Edwards, California		120
<b>Sancerre</b> , Le Garenne, France	24	98

## Red

	Glass	Bottle
<b>Blend</b> , Rodney Strong Meritage, "Symmetry," California		160
<b>Barolo</b> , G.D. Vajara Albe, Italy	32	127
<b>Cabernet</b> , Austin Hope, California	18	72
<b>Merlot</b> , Duckhorn, California		85
<b>Pinot Noir</b> , Willamette Valley, "Whole Cluster," Oregon	19	76
<b>Cabernet</b> , Frank Family Vineyards, California	28	115
<b>Red Blend</b> , Rabble, California	18	72
<b>Bordeaux</b> , Clarendelle, France	20	78

## Craft Cocktails

<b>Salamander G&amp;T</b> 20	<b>The Best Dirty Martini</b>
Ford's Gin, Italicus, Rosemary, Juniper Berries	<b>You've Ever Had</b> 21
Pink Peppercorn, Winter Citrus	Wheatley Vodka, House-Spiced Pickling Brine Manzanilla Sherry, Expressed Lemon
<b>Teddy With A Kick</b> 21	<b>Old Sage</b> 22
Tito's Vodka, St. Germain, Cucumber, Jalapeño, Citrus	Brown Butter Washed Four Roses Bourbon Sage Infused Demerara Syrup, House Blended Bitters
<b>La Paloma</b> 22	<b>So Fresh, &amp; So</b> 22
Espolon Blanco Tequila, Cointreau, Fresh Grapefruit Q Grapefruit Soda, Pink Himalayan Salt	<b>Clean, Clean</b>
<b>French 76</b> 25	Diplomatico Rum, Fresh Lime, Honey, Mint Oil
Beefeater Gin, Butterfly Pea, Fresh Lemon, Veuve Clicquot	

\*18% Gratuity will be automatically added to parties of 6 or more

\*We kindly request a maximum of 3 split checks per table

# Spirits List

## Tequila

Don Julio Reposado	26
Don Julio 1942	48
Patron Silver	22
Patron Reposado	26
Patron Anejo	28
Clase Azul	31
Kosmos Anejo	30
Kosmos Rosa	28

## Cognac

Courvoisier VS	18
Courvoisier VSOP	22
Hennessy VS	24
Hennessy XO	50
Hennessy Paradis	362
Remy Martin VSOP	22
Remy Martin Louis XIII	400
Martell Cordon Blu	32
Martell XO	40

## Blended Scotch

Chivas Regal 12	18
Chivas Regal 18	28
Dewar's White Label	18
Johnnie Walker Red Label	13
Johnnie Walker Black Label	19
Johnnie Walker Blue Label	65
Johnnie Walker 18 Years	19

## Single Malts

<b>Highlands</b>		<b>Speyside</b>	
Glenmorangie	44	Glenfiddich 12	21
Glenmorangie Signet	62	Glenfiddich 14	25
Oban 14	32	Glenfiddich 21	48
Talisker 10	27	Glenlivet 12	22
Glenmorangie 12	19	Macallan 12	24
Glenmorangie 14	26	Macallan Gold	21
		Macallan Rare Case	88
		Belvenie 21	73
<b>Lowlands</b>			
Auchentoshan Classic	19		
Auchentoshan 21	53	<b>Islay</b>	
		Lagavulin 16	33
		Laphroaig 10	22

## Whiskey

<b>Bourbon and Blends</b>		<b>Rye</b>	
Angel's Envy	20	Angel's Envy Rye	25
Basil Hayden	22	Hudson Rye	18
Booker's	25	Knob Creek Rye	18
Garrison Brothers	44	Redemption Rye	12
Hudson	17	Whistlepig Rye	20
Four Roses Small Batch	20		
Jack Daniel's	13		
Jefferson Reserve	22		
Knob Creek	18		
Maker's Mark	15		
Woodford Reserve	19		
Willett	18		
Jack Single Barrel	21		

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## Spirit-Free

18

### **NA Spritz**

Giffard Aperitif, Blanc Verjus, Soda, Orange

### **D.C.**

Ginger, Lemongrass, Makrut Lime Leaf, Soda Water, Lime

### **Tea No-Jito**

Black Currant and Hibiscus Tea, Elderflower, Ginger Ale, Lime

## Digestifs

12

### **Benedictine**

French Sweet Liqueur with Herbs And Spices

### **B&B**

A Delightful Blend of Benedictine & Brandy

### **Fernet Branca**

Italian Amaro that is Dry, Bitter & Astringent

### **Limoncello**

Classic Italian Liqueur from Summer Lemons

### **Sambuca**

Anise Liqueur with Hints of Licorice

## Beer

10

**Budweiser**, Lager, USA

**DC Brau, Corruption**, IPA, Washington DC

**Guinness, Draught** Stout, Ireland

**Heavy Seas “Loose Cannon”** IPA, Baltimore MD

**Kirin Ichiban**, Lager, Japan

**Lagunitas, Little Sumpin’ Sumpin’** IPA, USA

**Miller Lite**, Lager, USA

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## Starters

<b>Blue Crab Deviled Eggs</b>	15
Old Bay, Chilis, Chervil, Lemon Zest	
<b>Braised Short Rib Potato</b>	18
Twice-Fried Potato, Pickled Shallot Bleu Cheese, Crema	
<b>Roasted Oysters</b>	20
Smoked Umami Butter, Charred Lemon	
<b>Beef Tartare</b>	30
Smoky Horseradish Cream, Cipollini Onion House Potato Chips	
<b>Charred Octopus</b>	25
Fingerling Potatoes, Chorizo Vinaigrette, Garlic Aioli	
<b>Tuna Crudo</b>	33
Jalapeño, Avocado, Finger Lime	
<b>Herb Truffle Fries (V)</b>	15
Garlic Aioli, Parmesan Cheese, House Ketchup	
<b>Local Cheese &amp; Charcuterie Board</b>	38
Fresh Honeycomb, Seasonal Preserves Assortment of Pickles	
<b>Maine Lobster Bisque</b>	22
Jumbo Lump Blue Crab Croquette, Espellete Pepper	

## Mains

<b>Warm Burrata Salad (V)</b>	20
Strawberry-Rhubarb Agrodolce, Arugula Pickled Chili, Crusty Bread	
<b>Salamander Caesar Salad</b>	19
Charred Gem Lettuce, Confit Tomato Raisins Garlic-Anchovy Emulsion	
<i>Add On: Chicken 10, Salmon 14, Shrimp 16</i>	
<b>Pork Belly “Wedge” Salad</b>	20
Lacquered Bacon, Midnight Moon Bleu Cheese, Chives	
<b>Maryland Blue Crab Cake</b>	47
Creamed Leeks, Heirloom Tomato, Meyer Lemon	
<b>Salamander Club Sandwich</b>	23
Smoked Turkey, Bacon, Lettuce, Tomato and Sriracha Mayo. Choice of Fries or Salad	
<b>Signature Steak Burger</b>	32
Bacon Jam, Caramelized Onion, White Cheddar Garlic Mayo, Brioche. Choice of Fries or Salad	
<b>Garlic Prawns</b>	26
Toasted Shallots, White Wine, Lemon, Chives	

## Sweet Treats

<b>Vanilla Crème Brûlée</b>	15
Fresh Berries & Chocolate Baton	
<b>Baked Chococolate Ganache (GF)</b>	16
55% Dark Chocolate with Raspberry Compote	
<b>Madagascar Vanilla Cheesecake</b>	16
Confit of Blueberries & Raspberry Chocolate Ribbon	
<b>Strawberry Gateaux</b>	16
Vanilla Whipped Ganache & Berry Compote	
<b>Chocolate Profiterole</b>	16
Valhrona Cremeux With Pralines & Chantilly Cream	

V = Vegetarian | GF = Gluten Free

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