

ARTICLE ONE

AMERICAN GRILL

CHOSEN BY THE PEOPLE FOR THE PEOPLE

Starters

Senate Bean Soup or Chef's Seasonal Soup Chef's Signature Recipe	8	Stone Ground Grits * ⊗ Choice of Sautéed Shrimp with BBQ Sauce or Blackened Salmon with Sriracha Aioli	14
Fried Shrimp and Calamari Jalapeño Chips, Sriracha Aioli	14	Grilled Chicken Quesadilla Shredded Mozzarella, Pico de Gallo, Avocado Roasted Tomato Salsa	12
Crispy Chicken Wings * Buffalo, BBQ or DC Mumbo	12	Crostini Delight ✓ Avocado Toast & Feta Cheese, Baba Ganoush, Parmesan Crispy Shallots, Chickpea Hummus & Smoked Paprika	12

Signature Handhelds

With your choice of French Fries, Onion Rings, or House Salad

Maryland Crab Cake Sandwich * Old Bay Mayo, Cole Slaw Toasted Brioche Bun	25
Vegetable Wrap ✓ Roasted Vegetables, Hummus Spread Flour Tortilla	15
Shrimp Po Boy * Fried Shrimp, Lettuce, Tomato, Cole Slaw Spicy Remoulade	21
BBQ Pulled Pork Sandwich Slow Braised BBQ Pork, Cole Slaw Ciabatta	18
Hot Fried Chicken Sandwich * Buffalo Style Chicken, Crumbled Blue Cheese Bread & Butter Pickles	18
Turkey Club Bacon, Butter Lettuce, Tomato Herb Mayo, Toasted Wheat	18
Corned Beef Reuben Sauerkraut, Swiss Cheese Thousand Island Dressing, Marble Rye	18

Lighter Options

Grilled Atlantic Salmon Salad ⊗ Mixed Greens, Green Beans, Tomatoes Olives, Mustard Vinaigrette	21
Cobb Salad * Chicken, Bacon, Tomato, Blue Cheese Egg, Avocado, Green Goddess Dressing	18
Chicken Parmesan Salad * Panko Chicken, Pesto, Mozzarella, Cherry Tomatoes Crisp Romaine Lettuce, Balsamic Dressing	18
Hearts of Romaine and Baby Kale ✓ Shaved Parmesan, Garlic Crostini Egg, Creamy Caesar Dressing	12
Roasted Beet Salad ✓ Frisée, Arugula, Orange Segments, Goat Cheese Candied Pecans, Citrus Dijon Vinaigrette	16

Chef's Specialties

Signature Seafood Pasta * Fettucine, Shrimp, Crab Meat Tomatoes, Basil, Garlic-White Wine Sauce <i>Gluten Free Pasta Available on Request</i>	25
Fish & Chips * Beer Battered Cod, Cole Slaw Tartar Sauce	23
Autumn Rice Bowl ✓ ⊗ Basmati Rice, Beans, Carrots, Red Cabbage, Sweet Potatoes, Brussels Sprouts, Tofu, Honey Dijon	16
Seared Line Caught Swordfish * ⊗ Tomatoes, Olives, Roasted Winter Vegetables Caper and White Wine Sauce	24
Grilled Skirt Steak * ⊗ Basmati Rice, Cucumber and Tomato Salad Chimichurri Sauce	25
Capellini Primavera ✓ Angel Hair Pasta, Seasonal Market Vegetables Parmesan, Spicy Tomato Sauce	16

Monumental Burgers

With your choice of French Fries, Onion Rings, or House Salad

Abe's Top Hat Burger * All-Natural Beef, Barbecue Sauce, Onion Rings Cheddar and American Cheese, Crispy Bacon	18
Grass-Fed Burger * All-Natural Beef, Choice of Cheese, Bibb Lettuce Tomato, Onion, Herb Mayo	18
DC Farmhouse Burger * All Natural Beef, Fried Eggs, Braised Pork Belly Herb Mayo, Cheddar Cheese	20
The Beyond Burger ™  100% Plant-Based Vegan Burger, Choice of Cheese, Sriracha Ketchup, Ciabatta	20
The Impossible ™  Burger Plant-Based Protein Burger, Vegan Smoked Gouda, Sautéed Mushrooms, Vegan Herb Aioli, Ciabatta	22

Build Your Protein Bowl

Basmati Rice with your choice of Salmon or Chicken
Choose your additions:

Roasted Sweet Potatoes, Brussels Sprouts, Beans
Avocado, Tomatoes, Cucumbers, Carrots, Olives
Spiced Lentils, Feta Cheese, Crispy Wonton Strips
Citrus Dijon Vinaigrette or Green Goddess Dressing

Amendments

Crab Cake • 16	Steak • 14	Salmon • 14
Chicken • 8	Truffle Fries • 8	Onion Rings • 7

⊗ Gluten Free ✓ Vegetarian  Vegan

Food. Thoughtfully Sourced. Carefully Served.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please notify your server if you have any food allergies.*