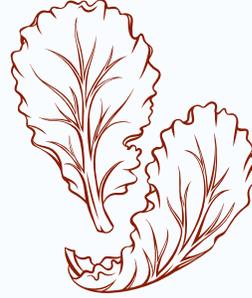


ARTICLE ONE

AMERICAN GRILL



STARTERS

HOUSE BEAN SOUP \$10

smoked ham | navy bean | tomato

FRITTO MISTO \$17

crook shrimp | calamari | jalapeno chips | spicy marinara sauce

CRISPY CHICKEN WINGS \$16

Choice of buffalo | DC mumbo sauce or jerk seasoning

AVOCADO HUMMUS DIP \$15

olive tapenade w/ grilled artisanal bread

BLACKENED SALMON STONE \$16

GROUND GRITS

sautéed Cajun style blackened salmon or shrimp | lemon butter

HANDHELDS

served with choice of french fries OR house salad

BEYOND BURGER \$18

ciabatta roll | lettuce | tomato | red onion | vegan smoked gouda cheese | sriracha ketchup spread

GRASS-FED BURGER \$18

sharp aged cheddar cheese | lettuce | red onion | tomato | herb spread | brioche bun

add avocado \$2

add fried egg \$2

add bacon \$2

add pulled pork \$4

REUBEN \$18

pastrami | sauerkraut | A1 aioli | on pumpernickel bread

MARYLAND CRAB CAKE \$27

SANDWICH

chive honey mustard | mix lettuce

BAHN MI SANDWICH \$18

spicy chicken | pickled vegetables | spicy mustard

GRILLED TURKEY MELT \$18

tomatoes | cheddar cheese | herb mayo

SALADS

HOUSE CAESAR SALAD \$15

baby romaine | focaccia croutons | shaved parmigiano reggiano | white anchovies | creamy caesar dressing

GARDEN SALAD \$15

baby oak | frisee | arugula | lola rosa | heirloom tomato | orange segments | candied walnuts | romaine

BEET SALAD \$16

roasted red & yellow beets | burrata cheese | baby sorrel | basil oil | citrus zest

FRISÉE & ARUGULA \$15

pear | walnut | heirloom tomato | shaved manchego | fig dressing

ADD A PROTEIN

grilled chicken breast \$6

sautéed shrimp \$8

grilled salmon \$8

butcher's cut \$10

ENTRÉES

PAN SEARED SALMON \$32

atlantic salmon | truffle parmesan risotto | watercress | orange salad

SEARED CHICKEN \$27

brined & pan seared chicken breast | quinoa pilaf | artichoke | farm kale | truffle chicken jus

GRILLED RIBEYE STEAK \$38

garlic whipped potato's | roasted asparagus | red wine reduction

ROASTED CAULIFLOWER \$24

bbq scented cauliflower | gigantic beans ragout | seasonal vegetables | basil oil

A1 SEAFOOD PASTA \$32

pappardelle pasta | shrimp | crab meat | wild shiitake mushroom | cherry tomatoes

CATCH OF THE DAY

MARKET PRICE

Hyatt Regency Washington on Capitol Hill

202 737 1234 | 400 New Jersey Ave NW | Washington, DC

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness