

PLATES

SMALL

SOUP DE JOUR **VG, GF**
seasonal inspired soup
10

SENATE BEAN SOUP **GF**
inspired by soup served in the Sen-
ate's Restaurant every day since 1903.
navy beans, ham hocks, yukon gold
10

CHESAPEAKE BAY OYSTER **GF**
chef selections of local oysters,
Hess Brothers (MD) green apple mignonette,
house-made DC mambo, lemon
21

CHAR-GRILL OYSTERS
chef selection of local oysters,
Iberian tapenade, house-
made DC mambo, lemon
26

BRUSSELS SPROUTS
crispy brussels sprouts, roasted cauliflower,
chorizo relish, toasted pine nuts, tare sauce
12

DUO OF DIPS **V, GF**
muhammara, za'atar hummus,
persian cucumber, baby carrots, cauli-
flower, baby bell pepper, focaccia crisp
17



V vegetarian • VG vegan • GF gluten-free

ArticleONE

AMERICAN — GRILL

LAND

MAIN

LOCAL

FRESH

BRAISED SHORT RIB *9oz* braised liquid, horseradish gremolata 30

PRIME RIBEYE *14oz* **GF** 1855 black angus, house smoked garlic & thyme butter 60

BEEF TENDERLOIN **GF** 1855 black angus, sun-dried tomato chimichurri *6oz 36 / 8oz 42*

HERITAGE PORK CHOP **GF** locally sourced bone-in pork chop from Hatfield (PA),
stone fruit agrodolce 28

BERBERE CHICKEN BROCHETTE **GF** all-natural ABF chicken from *Free Bird Farms* (PA),
coriander chermoula, frisée asparagus salad, labneh 26

LOCAL ROCKFISH mushroom bread pudding, orange miso butter 30

CRAB CAKE **GF** Maryland blue crab, gluten-free panko, local corn succotash, Old Bay, lemon 31

CHESAPEAKE LITTLE NECK CLAMS blistered cherry tomato, kale, garlic, lemon,
anchovy, piquant peppers, bucatini 28

BERBERE BRAISED LENTILS **VG, GF** roasted cauliflower, pickled red onion,
muhammara, pomegranate, dill 22

** May contain raw or undercooked ingredients. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

SALADS

BABY GEM CAESAR **GF** *half 10 / full 16*
garlic parmesan crumble, creamy caesar

ARTICLE SALAD **V, GF** *half 8 / full 15*
baby *Gotham Greens*, radish medley, heirloom tomato,
toasted pecan, *Firefly Farms* (MD) goat cheese, *Hess*
Brothers (PA) apple citrus vinaigrette

BURRATA **V** 16
grilled sour dough, confit tomato, *Lioni* burrata (NJ)
con panna, basil oil, balsamic glaze, black sea salt

WE ENCOURAGE FAMILY-STYLE DINING

Add on a few sides to to be shared with the table.

SIDES

EXTRAS

LOCAL FORAGED MUSHROOMS **V GF** 12
garlic herb oil, fine herbs, sea salt

PORCINI ARANCINI **V** 14
porcini, arborio rice, parmesan, spiced tomato jam

BRAISED KALE **V GF** 10
garlic herb oil, baby peppers, sea salt

LOCAL CORN SUCCOTASH **VG, GF** 8
yellow corn, bell pepper, sweet onion, french bean,
garlic

GRILLED ASPARAGUS **V, GF** 12
white balsamic drizzle, shaved parmesan

GARLIC CONFIT POTATO **V, GF** 10
yukon gold, cream, fine herbs

BLISTERED SHISHITO PEPPER **V, GF** 8
charred lemon, awaze (berbere oil)

WHERE CAPITOL CONNECTIONS ARE CRAFTED.

DINNER MENU

