

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

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

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

CHAR-GRILL OYSTERS
chef selection of local oysters
chili garlic parmesan crunch, house-made
DC mambo, lemon
26

BRUSSELS SPROUTS **VG GF**
crispy brussels sprouts, roasted cauliflower,
toasted pine nuts, tare sauce
12

TUNA TARTARE
cilantro, unagi sauce, onion, sesame seeds
avocado crème, crispy wonton
18



V vegetarian • VG vegan • GF gluten-free

ArticleONE

AMERICAN GRILL

LAND

BRAISED SHORT RIB **9oz** braised liquid, horseradish gremolata
Pairs well with Decoy Red Blend or Guinness Extra Stout

30

RIBEYE DELMONICO **GF 10oz** 1855 black angus, white truffle potato, green peppercorn jus
Pairs well with Stag's Leap Artemis Cabernet Sauvignon or DC Brau Corruption IPA

48

AMERICAN WAGYU BURGER **8oz** 100% american wagyu beef patty, aged white cheddar,
bibb lettuce, beef steak tomato, brioche bun, steak fries
Pairs well with Austin Hope Cabernet Sauvignon or Devil's Backbone 8 Point IPA

26

HERITAGE PORK CHOP **GF** locally sourced bone-in pork chop from Hatfield (PA), creamy polenta,
fennel & green apple salad
Pairs well with Rombauer Chardonnay or Devil's Backbone Vienna Lager

34

ROASTED CHICKEN BREAST **GF** all-natural ABF chicken from *Free Bird Farms (PA)*,
sweet creamy corn, chicken demi
Pairs well with Hess Collection Chardonnay or Yuengling Lager

28

LOCAL ROCKFISH orange, olive & harissa salad, orange miso butter
Pairs well with Whispering Angel Rose or Pacifico Lager

30

CRAB CAKE **GF** Maryland blue crab, gluten-free panko, local corn succotash, Old Bay, lemon
Pairs well with Cloudy Bay Sauvignon Blanc or Blue Moon Belgian Wheat Ale

31

FAROE ISLAND SALMON parsnip puree, haricot verts, roasted almond
Pairs well with Boen Pinot Noir or Wicked Weed Perni Haze Hazy IPA

35

POACHED LOBSTER lobster butter sauce, fettuccini, panko, chili oil
Pairs well with Hess Collection Chardonnay or Atlas Ponzi IPA

36

VEGAN RAVIOLI **VG** golden almond romesco, charred asparagus salad, chef's mix mushrooms, basil oil
Pairs well with Banfi Le Rime Pinot Grigio or Yuengling Lager

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.*

A service charge of 20% is applied to parties of 6 or more. This service charge is fully distributed to our service team

WHERE CAPITOL CONNECTIONS ARE CRAFTED.

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, candy strip beets, *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

CHARRED BROCCOLINI **VG GF** 12
crispy onion, olive oil, garlic flakes

TRUFFLE SEASHORE FRIES **V GF** 12
truffle vinaigrette, fine herbs, shaved parmesan

ROASTED BABY CARROTS **V GF** 8
dry rub, honey, labneh, mint

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

HARICOT VERTS **VG GF** 8
toasted almonds, balsamic glaze, sea salt

DINNER MENU

