








ARTICLE ONE

AMERICAN GRILL

Appetizers

Fava Bean & Spring Pea Hummus   10	Chef's Seasonal Soup 9
Warm Pita, Crisp Vegetables	Senate Bean Soup 9
	Chef's Signature Recipe
Deviled Egg Trio  * 10	Harissa Glazed 10
Bacon, Wasabi Tobiko Smoked Salmon	Pork Belly  *
	Herb Yogurt Dipping Sauce
Fried Rock Shrimp & Calamari * 12	Shrimp & Grits  * 15
Jalapeño Chips, Old Bay Mayo	Local Cured Ham Pickled Cherry Tomato VA BBQ Sauce
Local Cheese  16	Chicken Quesadilla 10
House Made Compote, Nuts Grilled Ciabatta, Grissini	Pico De Gallo, Avocado White Cheddar Cheese Roasted Tomato Salsa

Salads


Cobb Salad * 18
Chicken, Bacon, Blue Cheese, Tomato, Egg Avocado, Green Goddess Dressing
Hearts of Romaine and Krispy Kale  12
Shaved Parmesan, Garlic Crostini Egg, Creamy Caesar Dressing
Spinach and Endive Salad   12
Caramelized Apple, Candied Pecan, Feta Cheese Honey Mustard Dressing
Roasted Beet Carpaccio   12
Shaved Parmesan, Sherry Mustard Vinaigrette Shaved Fennel, Arugula
Jumbo Lump Crab Cakes * 16
Lemon Aioli, Fennel, Orange Mango and Red Onion Salad

Entrées

Pan Seared Salmon*  28
Parmesan Risotto, Wilted Arugula Sweet Chili Cream Sauce
All Natural Chicken Breast*  25
Parmesan Risotto, Green Beans Cherry Tomatoes, Natural Jus
Grilled Ribeye *  38
Garlic Whipped Potatoes, Roasted Asparagus Beer & Bourbon Butter
Fresh Local Catch of the Day * Parmesan Risotto, Chesapeake Bay Butter <i>Market Price</i>
Mustard Crusted Rack of Lamb  34
Herb Roasted Potatoes, Mint Demi-Glace Seasonal Vegetables
Article One Pasta - Fresh Fettucine * Chose your style: East Coast - Shrimp and Crab Spinach and Cream Sauce 24
Landlocked - Chicken and DC Half-Smokes Creole Sauce: Tomatoes, Peppers, Onions 23
Roasted Cauliflower   20
Tomato Confit, Warm Quinoa Pilaf Farmer's Market Vegetables
Braised Beef Short-Rib * Crispy Shallots, Stone Ground Grits, Local Ale Demi 31

Handhelds

All sandwiches served with your choice of side

Grass Fed Burger * 18
All Natural Beef Choice of Cheese, Bibb Lettuce Tomato, Onion, Herb Mayo
Abe's Tophat Burger * 18
Cheddar & American Cheese Bacon, Onion Rings Vienna Lager BBQ Sauce
The Beyond Burger™ *  18
100% Vegan Burger Cooked to temperature Vegan Cheese, Ciabatta
Maryland Crab Cake * 24
Old Bay Mayo Mango-Citrus Slaw, Brioche
BBQ Pulled Pork 18
Slow Braised BBQ Pork Cole Slaw, Ciabatta

Sides

6

Regency	Farmer's Market
Whipped Potatoes	Vegetables
House Salad	French Fries
Sweet Potato	Roasted
Waffle Fries	Corn Grits

Food. Thoughtfully Sourced. Carefully Served.

Our Seafood is sustainable. Our meats are naturally raised and / or hormone & antibiotic free. We do our best to support regional farmers and buy locally.

Executive Chef Edward Deng

 Gluten Free  Vegetarian  Vegan

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server if you have food allergies. 18% gratuity will be added to parties of six or more.