

STARTERS

<p>CHICKEN LIVER PÂTÉ 5.00 pepper relish & grilled ciabatta</p> <p>SEASONAL YOGURT PARFAIT 5.00 greek yogurt, bay leaf crumble, seasonal berries</p> <p>PORK TERRINE 7.00 pickled cauliflower & mustard</p>	<p>HAM & CHEESE BEIGNETS 12.00 rouge mayo</p> <p>EGGPLANT DIP 5.00 smoky eggplant, garlic, olive oil, grilled ciabatta</p> <p>CARAMELIZED ONION SOUP GRATINEE 13.00 brisket, fresh horseradish, gruyere cheese</p> <p>GRILLED WINGS 6.00 dry rubbed, DC gold</p>
<p>BANANA BREAD.....2.50 SEASONAL COFFEE CAKE.....3.50 OLDE HEARTH CROISSANT.....4.00 DAILY BRUNCH PASTRY (please ask).....4.00</p>	

SALADS

GREENS	9.00
sunflower seed granola, yogurt, sherry vinaigrette	
LYONNAISE	13.00
frisée lettuce, bacon, sunny egg, honey truffle vinaigrette	

PLATES

BRIOCHE FRENCH TOAST	9.00
EGG SANDWICH	9.00
two eggs, bacon, cheese, béarnaise mayo, breakfast potatoes	
FRIED CHICKEN SANDWICH	10.50
honey hot sauce, pickles, mayo, chips	
CHOCOLATE CHIP PANCAKE	10.00
REUBEN	12.50
DC pastrami, sauerkraut, gruyere, Louie sauce, chips	
CRAB & GRUYERE QUICHE	14.00
frisée salade	
TWO EGGS	13.00
crispy pork belly, breakfast potatoes	
HERB OMELET	12.50
three eggs, boursin cheese, green salad	
THE DEVONSHIRE	12.50
turkey, bacon, cheese sauce, fries, sunny egg	
CROQUE MADAME	15.00
DC ham, gruyere cheese, mornay sauce, sunny egg, green salad	
STEAK & FRITES	24.00
8oz hanger steak, frites, bordelaise sauce	

OYSTER BAR

*SHUCKED OYSTERS

We select and shuck our oysters to-order.
Please inquire with your server regarding available varieties.

*Served with Mignonette & Cocktail Sauce
Olde Hearth crackers*



\$16	\$31
1/2 dozen	a dozen

*FROM THE SEA

5ea Shrimp Cocktail.....	15
4oz Crab Louie Cocktail.....	16

BURGERS

Choice of frites or greens

VEGGIE BURGER	10.50
roasted bell peppers, black olive mayo, arugula, gruyere cheese	
TURKEY BURGER	14.00
cheddar cheese, cabbage marmalade, Dijonaise	
SALMON BURGER	14.00
feta-tzatziki, sprouts, cucumber	
DC BURGER	15.00
Louie sauce, boursin cheese, frisée lettuce	

SIDES

BREAKFAST SAUSAGE	5.00
CHEESE FRIES	7.00
COUNTRY BISCUITS & APPLE JAM	4.00
LAY-FLAT BACON	4.00
JUST A COUPLE EGGS	5.00
BREAKFAST POTATOES	5.00

ASK YOUR SERVER ABOUT ...



PASTRIES

VANILLA CRÈME BRÛLÉE	8.00
CHOCOLATE MOUSSE	8.00
marshmallow fluff, bay leaf crumble, burnt honey ice cream	

MIMOSAS

BY THE FLUTE, *Orange, Grapefruit* 6.5

BY THE MAGNUM, *1.5L & Fresh Juice* 45

WINES BY THE GLASS

SPARKLING/CHAMPAGNE

Medivol Cremant Blanc, <i>Limoux NV</i>	12
Lucian Albrecht, <i>Rosé, Cremant NV</i>	13
Louis de Grenelle, <i>Rosé, Loire NV</i>	13

WHITES

Zind-Humbrecht, <i>Pinot Blanc, Alsace '14</i>	13
Le Coeur de la Reine, <i>Sauvignon Blanc, Touraine '17</i> ..	9
Chateau de Fontenille, <i>Sauvignon Blanc, Bordeaux '16</i>	11
Lalande, <i>Chardonnay, Gascogne '16</i>	10

BOTTOMLESS "ALL DAY ROSÉ"

Mont Gravet <i>Pays d'Oc '17</i>	19
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REDS

Cloudline, <i>Pinot Noir, Willamette Valley '17</i>	13
Crocus "Paul Hobbs," <i>Malbec, Cahors '14</i>	12
Raffault, <i>Cabernet Franc, Chinon '17</i>	9
Halter Ranch, <i>Cabernet Sauvignon, Paso Robles '15</i> ...	16
Chateau du Bastay, <i>Gamay, Régnié '15</i>	8



HOT OR ICED

CAFÉ CON LECHE	4.00/4.75
CORTADITO	3.65
CORTADO	3.50
MATCHA LATTE	3.75/4.50
AMERICANO	3.00

ON TAP

FOXTAIL COLD BREW	5.00/6.00
-ORIGINAL	
-VANILLA CARAMEL	
-ETHIOPIAN	
-ROTATING SPECIAL	

SEE FOXTAIL FOR
COFFEE & PASTRIES TO-GO



BRUNCH COCKTAILS

BLOODY MARY - 8

Vodka, house made mix with mustard seeds

ST. GERMAIN SPRITZ - 9/24

*St. Germain, lemon, champagne,
soda water*

GOOD DAY SUNSHINE - 9

*Rye, Grand Marnier, Foxtail cold brew,
orange bitters, OJ, maple, whole egg*

DOVE 75 - 11

*Gin, butterfly pea flower,
orange oil sugar, lemon, Champagne*

WHITE PARISIAN - 11

*Vodka, Avera, lavender,
Foxtail cold brew coffee*

ON TAP

DC PALOMA - 9

*Reposado Tequila, grapefruit soda,
lime, agave*

DC MULE - 9

*Vodka, black raspberry,
lime, ginger beer*

G & T - 9

French gin, pear, tonic

FRESH-SQUEEZED JUICE

Orange (8oz).....	5
Grapefruit (8oz)...	5



BEER

FULL SAIL SESSION LAGER, <i>Oregon</i>	5 / 8
BARREL OF MONKS WHEAT ALE, <i>Boca Raton</i>	6 / 9
CASK & LARDER 'DC SAISON', <i>Winter Park</i>	5 / 8
PLAYALINDA 'ROBONAUT RED', <i>Titusville</i>	6 / 9
CENTRAL 28 PALE ALE, <i>DeBary</i>	6 / 9
PLAYALINDA IPA, <i>Titusville</i>	6 / 9