

Monday-Friday from 4-7pm at the Bar

CLASSIC Cocktails

OLD FASHIONED MANHATTAN NEGRONI MARTINI MARGARITA DAIQUIRI SOUR

-\$10-

OYSTERS cocktail sauce, mignonette - 1^{.50} ea

DEVILED EGGS bacon, truffle, espelette - 1^{.50} ea

GRILLED OYSTERS maitre'd butter, parmesan cheese - 2ea

FRIED OYSTERS

local oysters served with old bay remoulade - 2 ea

TRUFFLE FRIES

parmesan cheese - 8

\$5 Beer

DC Brau Pils Right Proper Haxan Porter

\$7 Wine

RUBUS Red

Light Fare

RUBUS Sparkling RUBUS White

SAUTÉED MUSSELS herbs & white wine butter, garlic, grilled baguette - 10

PEEL & EAT SHRIMP old bay, drawn butter - 15

CAJUN CRAB HUSH PUPPIES crawfish, leeks & corn, creole sauce - 15

CHARCUTERIE & CHEESE daily rotation of chef's artisanal charcuterie and cheeses - 18

LOADED CRAB FRIES - 12

Due to the increased operational costs of doing business in Washington D.C., a 3.5% surcharge will be added to your bill. This is not a tip and does not go to employees. We appreciate your understanding.



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