

first fire

bold beginnings shaped by flame, heat and technique

Twice-Cooked Chicken Wings

free-range chicken wings, slow-rendered then crisped, fermented chili glaze, classic buffalo or smoked herb rub, celery heart salad, roquefort blue cheese or ranch dressing

Roasted Tomato & Basil Bisque

confit cherry tomatoes, vine-ripened tomatoes, basil oil, cultured crème fraîche

Heirloom Tomato & Burrata

hand-selected heirloom tomatoes, creamy burrata, torn genovese basil, cold-pressed olive oil, aged balsamic

Popcorn Shrimp

chipotle aioli

Truffle & Parmesan Fries

crispy fries, truffle oil, parmesan cheese, fresh herbs, confit garlic aioli

golden & rendered

slow, patient cooking meets crisp perfection

Sweet Onion Rings

golden-fried hand-dipped vidalia onions, smoked paprika rémoulade

Chicken & Ginger Potstickers

free-range chicken, napa cabbage, scallion, pan-seared, black vinegar soy

Warm Spinach & Crab Dip

spinach, crab, toasted herb crumbs, garlic pita bread chips

small plates, big ideas

built for sharing and layered flavor

Angus Beef Egg Rolls

certified angus beef, caramelized shallots, roasted peppers, crisped wrapper, aged cheddar fondue

Charred Brussels Sprouts

blistered brussels sprouts, whipped chèvre, wildflower honey, toasted hazelnuts

Eastern Mediterranean Mezze

silky chickpea hummus, whipped sheep’s milk feta, charred seasonal vegetables, preserved lemon vinaigrette, warm stone-baked pita

from the soil

vegetable-forward expressions driven by season and technique

add crab cake (2) 14 | grilled chicken old bay 8 | salmon 15 | shrimp 10

Market Harvest Greens

hand-harvested lettuces and rotating seasonal vegetables, blistered asparagus, roasted rainbow carrots, grilled broccolini, shaved fennel, charred sweet peppers, fresh herbs, house vinaigrette

Little Gem Caesar

little gem lettuce, house sourdough croutons, shaved pecorino romano, anchovy-forward caesar dressing

Modern Cobb

butter lettuce, smoked bacon, cage-free egg, avocado, heirloom tomato, blue cheese, toasted seeds, herb vinaigrette

Roasted Beet & Citrus

red and golden beets slow-roasted, goat cheese mousse, orange wedges, pistachio, thyme vinaigrette

pasture, coast & flame

proteins treated with respect; grilled, roasted, seared and rested

Steak Frites*

grilled new york strip, kennebec fries, seasonal greens, truffle butter

Miso-Glazed Salmon*

sustainably sourced atlantic salmon, spring vegetables, jasmine rice, citrus & soy glaze

Roasted Half Chicken

fingerling potatoes, seasonal market vegetables, herb & citrus pan sauce

Market Vegetable Stir-Fry

seasonal vegetables wok-seared, garlic & ginger soy, steamed rice

Classic Meatloaf

house-ground beef blend, slowly baked, yukon gold potatoes, haricots verts, red wine jus

Blackened Chicken Pasta

spice-rubbed chicken, peppers, shallots, calabrian chili cream

pressed & griddled

approachable by design, elevated by craft

served with thin-cut fries or substitute with simple salad 2

Dry-Aged Smash Burger*

double dry-aged angus patties smashed on cast iron, aged white cheddar, butter lettuce, heirloom tomato, caramelized onion aioli
add bacon 3, fried egg* 3

New York Pastrami Reuben

house-warmed pastrami, fermented kraut, emmental, russian dressing, grilled rye

“Fish Monger” Grilled Market Fish Sandwich

chef-selected sustainable catch grilled over open flame, shaved fennel slaw, lemon tartar, brioche bun

Three-Cheese Toastie

aged cheddar, fontina, parmesan, butter-griddled cultured sourdough

the oven & the stone

fermentation, fire and restraint

Margherita Pizza

Double-Pepperoni Pizza

Chef’s Seasonal Pizza

market-driven, rotating preparation

curated accompaniments

Whipped Yukon Gold Potatoes

V

Seasonal Fresh Vegetable Selection

G VB

Thin-Cut French Fries

V

Market Garden Salad

G VB

Jasmine Rice

G V

the sweet finish

Smith Island Multilayer Cake

9

Churned Ice Cream & Sorbet

10

Chocolate Lava Cake

12

New York-Style Cheesecake

9

TUGWELL’S

PUBLIC

HOUSE

cocktails

Signature Old Fashioned

knob creek 100 proof bourbon, amaro montenegro, demerara syrup, filthy black cherry, orange

Tito’s Highball

tito’s handmade vodka, fever-tree club soda, peach or pineapple

Black-Eyed Rye

high west double rye whiskey, blackberry & mint syrup, fresh lime juice, mint, fever-tree ginger beer

Castaway

mount gay eclipse rum, fresh lime juice, pineapple, liber & co. demerara, angostura bitters

Espresso Martini

tito’s handmade vodka, caffè borghetti espresso liqueur, three beans

Chesapeake Margarita

espolòn blanco tequila, fresh lime juice, salt, lime wheel

Negroni

hendrick’s gin, campari, antica formula vermouth

beer

Draft

Samuel Adams 9 | DC Brau 9 | Devils Backbone 9

Dogfish Head 60 Minute IPA 10 | Michelob Ultra 9

Stella Artois 9 | Modelo Especial 10

Bottles & Cans

Blue Moon 9 | Budweiser 8 | Stella Artois 9

Coors Light 8 | Miller Lite 8 | Corona Light 9

Athletic Hazy IPA N/A 10 | Best Day Brewing Kölsch N/A 10

Truly Wild Berry Hard Seltzer 10 | High Noon Pineapple Vodka Soda 12

Ask about our rotating local craft beer selection.

wine

Sparkling

La Marca Prosecco

Italy

12 | 48

Delamotte Brut Champagne

Le Mesnil-sur-Oger, France

| 88

White

Kris Pinot Grigio

Delle Venezie, Italy

12 | 48

Kim Crawford Sauvignon Blanc

New Zealand

13 | 52

Rodney Strong Special Select Chardonnay

California

12 | 48

Mer Soleil Reserve Chardonnay

California

14 | 56

DAOU Rosé

California

14 | 56

Red

Sea Sun Pinot Noir

California

14 | 56

The Walking Fool by Caymus Red Blend

California

15 | 60

Decoy Merlot

California

15 | 60

Josh Cellars Craftsman’s Collection Cabernet Sauvignon

California

12 | 48

DAOU Cabernet Sauvignon

California

17 | 68

G Gluten-Free VB Vegan V Vegetarian

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS