



21ST
AMENDMENT
BAR & GRILL



SIGNATURE

BITES & SHAREABLES

Chicken Piccata Meatballs 17

House-made, served with lemon butter caper sauce, crispy shallots

Shrimp & Grits 18

Crispy grit cakes, marinated shrimp, Cajun cream

Buffalo Cauliflower (V/VG) 16

Tangy, spicy cauliflower, choice of blue cheese or house dressing

Mini Slider Trio 16

Angus beef, toasted brioche buns, aged cheddar, caramelized onions, chili lime aioli

SIGNATURE SALADS

Watermelon Salad (GF) 17

Goat cheese, cucumber, mint, citrus vinaigrette

Add protein: chicken 6.25 | salmon 12.25

Greek Salad (GF) 18

Romaine, tomatoes, cucumbers, olives, red onions, mixed bell peppers, oregano-lemon vinaigrette

Add protein: chicken 6.25 | salmon 12.25

Steak & Asparagus Salad (GF) 25

Sirloin, asparagus, tomatoes, roasted mushrooms, baby arugula, red onion, cucumber, gorgonzola, apple vinaigrette

HANDHELDS

21st Amendment Burger 24

Angus beef, smoked cheddar, bacon, toasted brioche bun

Maryland Crab Cake 28

Classic local style, remoulade, lettuce, tomato

Beef Pastrami 23

Pastrami, Swiss, mustard, rye bread

Turkey Club 22

Roasted turkey, bacon, lettuce, arugula, lemon aioli, toasted bread

MAINS

46072

Grilled Atlantic Salmon (GF) 32

Maple marinade, lemon butter, seasonal vegetables, jasmine rice

Grilled Flat Iron Steak 39

Wild mushrooms, red wine reduction, roasted fingerling potatoes, broccolini

Herb-Roasted Half Chicken 27

Pan au jus, garlic whipped potatoes, seasonal vegetables

Crab Linguine 34

Lump crab, cherry tomatoes, garlic, herbs, white wine butter sauce

Slow-Braised Capitol Short Ribs 38

Red wine demi-glace, garlic whipped potatoes, seasonal vegetables

Herb Roasted Cauliflower Steak (V) 25

Garlic roasted mushrooms, broccolini, tomatoes, chimichurri

Fresh Vegetable Stir Fry (V) 24

Broccoli, carrots, peppers, mushrooms, snap peas, garlic ginger sauce, jasmine rice. Add chicken 6.25 | salmon 12.25 | steak 12

18% gratuity will be added for parties of 6 or more.

V = Vegetarian | GF = Gluten Free | VG = Vegan

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of food-borne illness.

DESSERTS

Raspberry & Passion Fruit Cake (GF/V) 12

Light cake and fruit layers deliver tropical freshness

Charmery “Bee’s Knees” Ice Cream 12

Handcrafted local ice cream with sweet honey, zesty lime

Brownie Sundae 12

Handcrafted Charmery pure vanilla ice cream, chocolate sauce (vegan ice cream also available)

Classic Key Lime Pie 12

Bright tart citrus filling, whipped cream

21ST SIGNATURE COCKTAILS

Tiki Capitol Punch 15

Dark rum, coconut rum, pineapple juice, orange, grenadine

Golden Hour Margarita (GF) 16

Tequila, triple sec, mango purée, fresh lime, agave nectar

Monument Breeze (GF) 15

Vodka, cucumber, mint, lime, soda water

Peach & Liberty 16

Bourbon, peach purée, lemon, iced tea

Madagascar Mule 16

Edmond’s Honor Bourbon, pineapple syrup, lime juice, ginger beer

WINE

White (GF)

Glass / Bottle

Chardonnay La Crema | Monterey, CA

13 / 44

Smooth, balanced, crisp apple, ripe pear, subtle butter, clean finish

Sauvignon Blanc Whitehaven | New Zealand

14 / 46

Fresh, vibrant, citrus, tropical fruit, bright acidity, elegant minerality

Pinot Grigio Ecco Domani | Delle Venezia, Italy

11 / 40

Light body, refreshing, green apple, citrus, delicate floral aromas

Moscato Michele Chiarlo | Piedmont, Italy

17 / 58

Sweet, aromatic, peach, apricot, honey, floral notes, soft bubbles

Red (GF)

Glass / Bottle

Merlot Kendall Jackson | Sonoma County, CA

13 / 44

Black cherry, plum, mocha, silky tannins

Pinot Noir Josh | Paso Robles, CA

13 / 44

Intense, balanced, lush fruit, subtle toasted wood

Malbec Trapiche Medalla | Mendoza, Argentina

14 / 50

Earthy oak, tobacco, blackberry, plum, bold, full-bodied

Cabernet Sauvignon Beringer Knights Valley | Sonoma Valley, CA

18 / 60

Full-bodied, rich dark berry, vanilla oak, smooth tannins, elegant finish

Cabernet Sauvignon Denner | Paso Robles, CA

18 / 60

Bold, structured, dark fruit, cocoa, spice, balanced oak complexity

Rosé (GF)

Glass / Bottle

Rosé Bieler | Provence, France

13 / 44

Crisp, refreshing, strawberry, watermelon, citrus, clean dry finish

BEER

Bottles | 8.75 ea

Michelob Ultra

Modelo Negra

Modelo Especial

Red Stripe

Corona Extra

Coors Banquet

Budweiser

Coors Light

Goose Island IPA

Draft | 9.5 ea

DC Brau

Devils Backbone

Guinness

Yuengling

Fat Tire