



SPARKLING

PROSECCO <i>frassinelli nv</i>	\$13
MOSCATO d'ASTI <i>g. d. vajra</i>	\$12
SPARKLING ROSÉ <i>rosemont extra brut</i>	\$14
SPARKLING BRUT <i>raventos i blanc "de la finca"</i>	\$19

WHITE & ROSÉ

SAUVIGNON BLANC <i>wither hills marlborough</i>	\$13
PINOT GRIGIO <i>ritterhof südtirol – alto adige</i>	\$12
CHARDONNAY (unoaked) <i>linden vineyards "village"</i>	\$14
CHARDONNAY (oaked) <i>enfield wine co. "citrine"</i>	\$16
ROSÉ <i>kind stranger columbia valley</i>	\$13

RED

PINOT NOIR <i>argyle "bloom house" willamette</i>	\$16
RED BLEND <i>chateau musar "jeune" bekaa valley</i>	\$15
CABERNET FRANC <i>domaine finot "turk mountain"</i>	\$15
CABERNET SAUVIGNON <i>textbook paso robles</i>	\$17
BORDEAUX <i>les cadrans de lassègue st-émilion gc</i>	\$18

SNACKS

CRAB DIP <i>gfo</i>	\$19
<i>rosemary focaccia</i>	
CARAMELIZED ONION HUMMUS <i>v,vo,gfo</i>	\$14
<i>crudite, pita bread</i>	
CHARCUTERIE <i>gfo</i>	\$20
<i>selection of cured meats and cheeses</i>	
FRIED OYSTERS	\$18
<i>bread & butter pickles, country ham</i>	
<i>horseradish cream</i>	
PEANUT SOUP <i>v</i>	\$13
<i>ham, spiced grapes</i>	

SALADS

add shrimp \$12, salmon \$16, or chicken \$14

HOUSE LETTUCES <i>v,vo,gf</i>	\$13
<i>tomatoes, cucumbers, pickled onions</i>	
<i>parmesan, citrus vinaigrette</i>	
ROMAINE* <i>gfo</i>	\$14
<i>croutons, anchovies, parmesan, caesar dressing</i>	
QUINOA BOWL <i>v,vo,gf</i>	\$15
<i>arugula, avocado, red onion, tomato, feta cheese</i>	

ENTRÉES

SUSTAINABLY RAISED SALMON* \$26	<i>gf</i>
<i>grits, whipped feta, strawberries, mâche</i>	
QUICHE OF THE DAY \$18	<i>v</i>
<i>side salad</i>	
HOUSE MADE CASARECCE \$21	<i>v,vo</i>
<i>ratatouille, basil, charred tomato coulis</i>	

SANDWICHES

*choice of side: fries, fresh fruit
romaine salad, house salad, mustard slaw*

HEIRLOOM TOMATO BLT <i>gfo</i>	\$18
<i>smoked bacon, bibb lettuce, heirloom tomato</i>	
<i>irish cheddar, chipotle aioli</i>	
THE JEFFERSON HOTEL BURGER* <i>gfo</i>	\$18
<i>tomato compote, grilled onions, bibb lettuce</i>	
<i>raclette, brioche</i>	
MUFFALETTA	\$16
<i>sopressata, ham, provolone, olive tapenade</i>	
<i>chili aioli, focaccia</i>	
PORTOBELLO CHEESESTEAK <i>v,vo,gfo</i>	\$16
<i>peppers, onions, horseradish cream, gruyere</i>	
PO BOY	\$18
<i>choice of shrimp or oysters, remoulade, slaw</i>	
<i>lettuce, tomato</i>	

Large Party Policy: automatic gratuity of 20% will be applied and one check will be provided for parties of 6 or more guests

** = These items can be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

v = vegetarian / vo = vegan optional / gf = gluten free / gfo = gluten free optional with substitutions or ingredients removed