

OYSTERS

half dozen -- 22

dozen -- 42

BIJOU*

New Brunswick, Canada

clean, silky, crisp sweet finish

CHESAPEAKE BAY*

Chesapeake Bay, MD

mild, meaty, clean, low salt

RAPPAHANNOCK*

Topping, VA

buttery brine, refreshing clean finish

WELLFLEET*

Cape Cod, MA

strong brine, plump texture, crispy, clean finish

STARTERS

TEDDY DEVEILED EGGS 9

trout caviar

add crab 5

ARTICHOKE ARANCINI 14

lemon crema

CRISPY BRUSSELS SPROUTS 18

pickled strawberries, lemon cardamom yogurt

TEDDY MAC & CHEESE 16

cheddar, parmesan, smoked gouda, herb bread crumbs

add Lobster 12

STREET CORN 17

queso fresca, aleppo, lime tarragon crema

TUNA CARPACCIO 21

jalapeno vinegar, whipped avocado, micro arugula

CRISPY CALAMARI 18

pickled peppers, roasted jalapeno aioli

HONEY GLAZED CORN 13

BREAD

honey butter, berry jam

TEDDY FRIES 12

hand cut, teddy sauce, truffle aioli

FRENCH ONION SOUP 15

crouton, gruyère cheese, brandy

CRAB & PEA SOUP 17

lemon tarragon crème fraiche

CHEESE & CHARCUTERIE BOARD 40

prosciutto, capicola, genoa salami, italian brie, aged cheddar, gorgonzola, nuts, pickled onions, berry jam, toasted rustic bread

SALADS

add --- chicken 10 --- salmon* 13 --- steak* 13 --- crab cake 23 --- shrimp 14 --- Tuna 14

CAESAR SALAD 18

baby romaine, shaved parmesan cheese, herb croutons

CHOPPED KALE SALAD 18

almonds, blueberries, parmesan, sherry mustard vinaigrette

SPRING CHOPPED SALAD 20

zucchini, yellow squash peas, spring radish, cucumber, tomato, chopped hazelnuts, white balsamic vinaigrette

WEDGE SALAD 17

bacon jam, heirloom tomatoes, blue cheese green goddess

ENTREES

LAMB PAPPARDELLE 30

tikka masala sauce, sofrito, minted ricotta

PAN SEARED SALMON 33

leek & potato, spring onion soubise, artichoke vinaigrette

HALF ROASTED CHICKEN 34

pomme aligot, mole chicken jus, lime gremolata

ROOT BEER BRAISED SHORT RIB 32

bone marrow pomme puree, wilted greens, horseradish jus

MARYLAND Single 30

CRAB CAKES Double 47
corn & bacon fricassee, spicy remoulade

ASPARAGUS & PEA RISOTTO 28

parmesan, arugula, lemon mint ricotta

DOUBLE CUT LAMB CHOPS 38

parmesan polenta, sautéed mushrooms, lamb-mushrooms jus

PAN ROASTED ROCK FISH 34

spring lentil succotash, lobster emulsion, dill, tarragon



TEDDY

& THE BULLY BAR

DINNER MENU

STEAKS & RIBS

Serving **CREEKSTONE FARMS**

100% Premium

Black Angus Beef

NEW YORK STRIP* 14OZ 56

parmesan-truffle butter, demi

FILET MIGNON* 8OZ 49

parmesan-truffle butter, demi

RIBEYE* 16OZ 65

parmesan-truffle butter, demi

BBQ PORK RIBS 45

memphis bbq, fries

SIDES

GRILLED ASPARAGUS 12

Lemon

PARMESAN POLENTA 11

truffle, herb crumb

SPRING LENTIL SUCCOTASH 10

POMME ALIGOT 10

WILTED GREENS 10

Due to the extraordinary increases we have experienced in labor and operating costs, a 3.5% RESTAURANT SURCHARGE will be added to all checks. We thank you for your support and understanding.

One check per table. No separate checks. Limit five (5) credit cards per table.

**Consuming raw or undercooked foods (meats, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Please alert your server if you have special dietary requirements.

A gratuity of 20% will be added to parties of FIVE (5) or more.

WINES BY THE GLASS

SPARKLING

PROSECCO D.O.C. BRUT 13
Castello di Gabbiano, Veneto, Italy NV

CHARDONNAY BRUT 15
Salasar, Cremant de Limoux, France NV

BRUT ROSE 16
Graham Beck, Western Cape, South Africa NV

WHITE

RIESLING 13
Bex, Nahe, Germany 2021

PINOT GRIGIO 13
Zenato, Delle Venezie, Italy 2022

CHENIN BLANC 13
M.A.N. Family Wines, Stellenbosch, South Africa 2022

SAUVIGNON BLANC 13
Yealands, Marlborough, New Zealand 2022

ALBARINO 15
Mar da Viñas, Rias Baixas, Spain 2022

GRUNER VELTLINER 12
Grooner, Niederosterreich, Austria 2021

CHARDONNAY 17
Chateau de Chaintre, Bourgogne, Burgundy, France 2022

CHARDONNAY 15
Hess Select, Monterey County, CA 2020

ROSE

ROSE 14
Jean-Luc Colombo "Cape Bleue", Provence, France 2022

RED

PINOT NOIR 14
Mon Frere, CA 2021

SANGIOVESE 13
Di Majo Norante, Molise, Italy 2020

PINOT NOIR 17
Pike Road, Willamette Valley, OR 2021

COTE DU RHONE 14
Jean-Luc Colombo 'Les Abeilles', Rhone, France 2019

MERLOT 14
Chateau La Mothe du Barry, Bordeaux, France 2020

MALBEC 14
Portillo, Mendoza, Argentina 2021

TEMPRANILLO 15
Orube 'Crianza', Rioja, Spain 2018

CABERNET SAUVIGNON 14
Black's Station, Yolo County, CA 2019

ZINFANDEL 15
Four Vines, Lodi, CA 2020

TEDDY'S COCKTAILS

Barrel Aged for 26 Days

BARREL NO.1 - THE ROUGH RIDER 17

Del Maguey Vida Mezcal, Rough Rider "Bull Moose" Rye, D.O.M. Benedictine, & Peychaud's Bitters
In 1898, Teddy Roosevelt organized the United States First Volunteer Calvary, known as the Rough Riders

BARREL NO.2 - THE CONSERVATIONIST 16

Macchu Pisco, Lustau Sherry, Solerno Blood Orange Liqueur, and Lavender Bitters
Roosevelt dedicated himself to protecting both wildlife & natural resources earning the nickname the "Conservationist President"

BARREL NO.3 - THE TRUSTBUSTER 17

Old Forester Signature Bourbon, Cynar, Punt e Mes, and Regan's Orange Bitters
Informally known as a "trustbuster" Theodore Roosevelt frequently went against popular political opinion to protect the American people

BARREL NO.4 - THE LION 17

Clyde May's "Alabama Style" Whiskey, Laird's Apple Jack, Barrow's Ginger Liqueur, Apple Bitters
Teddy's famous nickname

BARREL NO.5 - THE TR MANHATTAN 17

Buffalo Trace Bourbon, Chartreuse Yellow, Dolin Rouge, and Angostura Bitters
Teddy Roosevelt was born at 28 East 20th Street in Manhattan in 1858

DRAFT COCKTAIL

LADY OUTLAW 15

Tito's Handmade Vodka, Elderflower Liqueur, House Lemon Sour, Lavender Bitters

PEACEMAKER 15

Miles Gin, Blueberry-Basil Shrub, Pineapple Juice, Fresh Lime Juice, Prosecco

HAVANA MARGARITA 16

Corazon Blanco Tequila, Rose Wine, Triple Sec, Simple Syrup, Lime juice,

SIGNATURE COCKTAILS

THE COLONEL 16

Jameson, Bols Elderflower Liqueur, Cucumber Simple Syrup, Fresh Lime Juice

THE COWBOY 16

Dad's Hat Rye Whiskey, D.C. Brau Porter Syrup, Angostura Bitters, & Mezcal Rinse

THE PANAMA CANAL 16

Reyka Vodka, Fresh Lime, Sugar Syrup, Sweet Lime Foam

STRAWBERRY MINT JULEP 15

Woodford Mint Infused Bourbon, Strawberry Syrup, Fresh Lime, Fresh Mint

THE GOVERNOR 15

Beefeater Gin, Rosemary Shrub, Dolin Dry Vermouth, Angry Orchard Crisp Hard Cider, Apple Bitters

SAFARI SANGRIA Gls 14 Pitcher 49

Vinho Verde, Orange Liqueur, Sage, Apple, Grapefruit, Creole Bitters, Peychaud's Bitters, Sweet Lime Foam

SHEENEY'S RICKEY 15

Grey Whale Gin, Woodford Bourbon Reduction, Seltzer, Sweet Lime Foam

RIO ROOSEVELT 15

Sao Paulo Cachaca, Rothman & Winter Creme de Violette Liqueur, Blueberry Syrup, Sweet Lime Foam

COMMISSIONER'S CIDER 15

Belle Isle Black Label Moonshine, Rummy Honey, House Lemon Sour, Lavender Bitters, Angry Orchard Crisp Hard Cider

BEER, CIDER & SELTZER

DRAUGHT BEER

PILSNER 'PRIMA PILS' 8

Victory, Downingtown, PA (5.3% ABV)

INDIA PALE ALE 'FREEDOM' 8

Honor Brewing, Sterling, VA (6.4% ABV)

PORTER 8

Port City, Alexandria, VA (7.2%)

HARD CIDER

CRISP HARD APPLE CIDER 7

Angry Orchard, Walden, NY (5% ABV)

HARD SELTZER

VODKA & GRAPEFRUIT 7

High Noon, Modesto, CA (4.5% ABV)

STRAWBERRY LEMONADE 7

Truly, Cincinnati, OH (5% ABV)

BOTTLE & CAN BEER

KÖLSCH '151', GERMAN STYLE ALE 8

Blue Mountain Brewery, Afton, VA (5% ABV)

LAGER 8

Stella Artois, Leuven, Belgium (5.2% ABV)

HEFEWEISEN, 'DREAM WEAVER' 8

Troegs, Hershey, PA (4.8% ABV)

INDIA PALE ALE 'LOT NO 3' 8

Evolution, Salisbury, MD (6.8% ABV)

HAZY IPA 'JUICE BOMB' 8

Sloop, East Fishkill, NY (6.5% ABV)

LAGER '0.0' NON-ALCOHOLIC 7

Heineken, Holland (0.0% ABV)