

TO START / TO SHARE

ARTISANAL CHEESE \$22
Selection of Four Local and International Cheeses
Fig Jam, Dried Fruit, Candied Walnuts

CHARCUTERIE \$24
Virginia Salami Cacciatorini, Coppa, Truffle Salami
Prosciutto di Parma, Chorizo, Home-made Pickles

OTR SLIDERS
Crab Cake, Tartar Sauce
Black Angus Beef Burger, Gruyère Cheese

Choice of 3 \$12
Choice of 6 \$23
Choice of 9 \$35

BABY SPINACH AND SHIITAKE MUSHROOM DIP \$16
Comté Cheese, Rustic Bread

STEAK TARTARE \$22
Hand Cut 4 oz. Black Angus Fillet served with Pommes Frites

LAMB SKEWERS \$16
Spicy Roasted Red Pepper Sauce, Ground Cumin

MUSHROOM AND PROSCIUTTO PIZZA \$24
San Marzano Tomatoes, Caramelized Onions, Mozzarella,
Red Peppers, Arugula

SEAFOOD PLATTER \$48
6 East Coast Oysters, 6 Fresh Jumbo Shrimp,
½ Maine Lobster (1lb), Mignonette and Cocktail Sauce

EAST COAST OYSTERS
½ Dozen \$18
1 Dozen \$31

SALADS

OTR CAESAR SALAD \$15
Heart of Romaine, Garlic Crouton, Shaved Parmigiano
Add Chicken Breast -10, Salmon -15, Steak -15 or Shrimp -13

BURRATA AND ROOT VEGETABLE SALAD \$16
R, Mixed Radishes, Parsnip and Sunchoke

THE HAY-ADAMS COBB SALAD \$19
Romaine Hearts, Smoked Turkey, Avocado, Egg, Bleu Cheese
Sugar Cured Bacon, House Made Vinaigrette
Add Chicken Breast -10, Salmon -15, Steak -15 or Shrimp -13

MAINE LOBSTER SALAD, LIME SUMAC VINAIGRETTE \$31
Little Gem Lettuce, Pequillos, Cucumber, avocado

SANDWICHES

NEW ENGLAND MINI LOBSTER ROLLS Artisanal Greens	\$18
SMOKED MOZZARELLA PANINI Roasted Eggplant, Red Pepper, Sundried Tomato Tapenade	\$17
B.L.C.T Smoked Bacon, Lettuce, Crab Cake, Tomato Tarragon Aioli on Brioche Bun, Coleslaw, French Fries	\$26
OTR BURGER Caramelized Onions , Wild Mushrooms, Sugar Cured Bacon, Gruyère Cheese, OTR Mayo, French Fries	\$21

ENTRÉES

PICI PASTA Wild Mushroom Ragoût, Stracciatella, Green Onion Pesto	\$24
PAN SEARED ATLANTIC SALMON Sweet Potato Purée, Quinoa, Snow Peas, Romanesco Sauce	\$28
GRILLED AMISH CHICKEN PAILLARD Assorted Seasonal Vegetables, Arugula, Capers, Preserved Lemon	\$28
GRILLED BLACK ANGUS STRIP STEAK Hand-cut Fries, Maître d'hôtel Butter, Petite Romaine	\$36

SWEETS

PUMPKIN SPICE CREME BRULEE Pecan Sponge Cake, Cranberry Confit, Pecan Ice Cream	\$12
CHOCOLATE TEXTURES Sablé Breton, Dulcey Chocolate Crèmeux Raspberry Gelée, Chocolate Ice Cream	\$12
EXOTIC CHEESECAKE Mango Jelly, Passion Fruit Crèmeux , Pineapple Sauce Coconut Sorbet	\$12
WILLIAMS PEAR BELLE HELENE Williams Pear Compote, Tahitian Vanilla Whipped Cream Chocolate Sauce, Candied Almonds, Bourbon Ice cream	\$12
HOMEMADE ICE CREAM AND SORBETS Prepared fresh daily by our Culinary Team	\$12
½ DOZEN HAY-ADAMS BAKED COOKIES Chocolate Chips and Oatmeal with Michigan Cherries	\$12

COCKTAILS

TWENTY-FIRST AMENDMENT	\$18
Maker's Mark Whisky, Pimm's No. 1, Sprite, Mint Leaves, Orange	
CHILI PASSION MARTINI	\$19
Captain Morgan Passion Fruit Rum, Chili Infused Vodka, Cranberry Juice, Passion Fruit Purée, Ginger Syrup	
TRUMPY SOUR	\$18
Filibuster Boondogglers Whiskey, Lemon Juice, Thyme, Honey	
PEAR MARTINI	\$20
Grey Goose Pear Vodka, St. Germain, Chambord, Pineapple Juice	
FALL INTO THE CARIBBEAN	\$20
Old Fashioned Base, Pyrat XO Rum, Kahlua, Cinnamon	
THE APPRENTICE	\$19
Knob Creek Bourbon, Bénédictine, Antica Formula, Sour Mix, Ginger Syrup, Blackberries	

MOCKTAILS

SWEET MELANIA	\$12
Ginger Beer, Pineapple Juice, Lemon Juice, Agave Syrup, Fresh Squeezed Lemon Juice, Mint	
APPLE LEMONADE	\$10
Homemade Lemonade, Ginger Ale, Apples	

WINES

CHAMPAGNE & SPARKLING WINE	
Villa Marcello, Prosecco Millesimato Brut, Treviso DOC, Italy	\$15
Taittinger Brut "La Française", France	\$20
Billecart-Salmon Brut Rosé, France	\$35
WHITE	
Pinot Grigio, Conte Brandolini, Friuli Grave Italy 2016	\$14
Sancerre, Hubert Brochard, Loire Valley France 2017	\$17
Domaine LaRoche, "Saint Martin", Chablis France 2016	\$18
Sauvignon Blanc, Emmolo, Napa Valley California 2016	\$15
Chardonnay, Landmark, Sonoma County California 2016	\$16
Chardonnay, Far Niente Napa Valley California 2016	\$23
ROSE	
Lauverjat, Sancerre, Loire Valley France 2017	\$15
RED	
Pinot Noir, TR Elliott, Russian River Valley California 2016	\$24
Château du Beau Vallon, Saint Emilion France 2015	\$17
Woodcutter's Shiraz, Barossa Valley Australia 2017	\$17
Cabernet Sauvignon, Jordan, Alexander Valley California 2014	\$26
Cabernet Sauvignon, Justin, Paso Robles California 2016	\$16
Malbec, Familia Mayol, Mendoza Argentina 2015	\$16

BEERS BY THE BOTTLE

Amstel Light, Miller Lite, Samuel Adams, Sierra Nevada, Fat Tire, Blue Moon, Heineken, Guinness, Corona	\$8
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DRAFT BEERS

Atlas Brew - Works Rowdy Rye	\$8
Stella Artois	\$8
Devil Backbone – Vienna Lager	\$9
DC Brau - The Corruption	\$8

GIN

Bombay Dry / Sapphire	\$14/\$15
Tanqueray / N. 10	\$15/\$16
Hendrick's	\$16

VODKA

Tito's Handmade Vodka	\$14
Ketel One	\$14
Grey Goose	\$15
Belvedere	\$16

BOURBON

Basil Hayden's	\$17
Baker's	\$18
Woodford Reserve	\$17
Knob Creek	\$17
Bulleit 95 Rye	\$16
Angel's Envy	\$17
Bulleit Bourbon	\$16
Booker's	\$19
Whistle Pig Rye	\$20

COGNAC

Hennessy VS/VSOP	\$19/\$24
Courvoisier VS/VSOP/XO	\$18/\$20/\$35
Remy Martin VSOP/XO	\$22/\$42
Martell Cordon Bleu	\$45
Kelt XO/Petra	\$45/\$150
Remy Martin Louis XIII	\$400

SCOTCH

HIGHLAND

Macallan 12/15/18	\$18/\$26/\$32
Glenmorangie 10/18	\$18/\$30
Talisker 10 years	\$18
Oban 14 years	\$21

SPEYSIDE

Balvenie 12/15/21	\$23/\$32/\$42
Glenlivet 12/15/18	\$18/\$22/\$28
Glenfiddich 12/15	\$18/\$22

ISLAY

Laphroaig 10 years	\$17
Lagavulin 16 years	\$26

BLEND

Dewar's 12 years	\$14
Jameson 18 years	\$32
JW Blue Label	\$51
Yamazaki 12 years	\$26