

WHITE WINE

WINE BY GLASS

Sauvignon Blanc, Oyster Bay	13
Marlborough, New Zealand	
Sancerre, Pascal Jolivet	18
Riesling, Dr. Hermann, Urzinger Wurzgarten,	14
Kabinett, Mosel	
Chardonnay, Newton, Unfiltered, Napa Valley	16

WINE BY BOTTLES

Sauvignon Blanc, Oyster Bay,	46
Marlborough, New Zealand	
Riesling, Dr Hermann, Urzinger Wurzgarten,	55
Kabinett, Mosel	
Sancerre, Pascal Jolivet	66
Chardonnay, Flowers	85
Chardonnay, Domaine Jean,	110
Chartron, "Les Benoités" Burgundy	
Chardonnay, Newton, Unfiltered, Napa Valley	102

RED WINE

WINE BY GLASS

Gamay, Joseph Drouhin, Morgan	17
Pinot Noir, La Crema, Willamette Valley, Oregon	14
Bordeaux Blend, Chateau Vieux Manoir, Bordeaux	12
Cabernet Sauvignon, Marietta Cellars,	16
"Arme". North Coast, CA	
Red Blend, Prisoner, St.Helena, California	21

WINE BY BOTTLES

Pinot Noir, La Crema, Willamette Valley, Oregon	68
Gamay, Joseph Drouhin, Morgan	65
Bordeaux Blend, Chateau Vieux Manoir, Bordeaux	46
Merlot, FreeMark Abbey, Napa Valley	85
Cabernet Sauvignon, Marietta Cellars,	62
"Arme". North Coast, CA	

THE DARCY

RAW BAR & SNACKS

POKE* 18
tuna | seaweed | edamame | crispy shallots

HAMACHI MARIACHI* 20
sliced hamachi | cilantro purée
thin sliced jalapeño | roasted garlic ponzu

DAILY OYSTER SELECTION	3.50 each
RAW HALF-SHELL OYSTERS*	or
classic mignonette cocktail sauce	38 per dozen

SALT & PEPPER CALAMARI TEMPURA 14

KOREAN CRISPY CHICKEN WINGS 14

SOUP & SALADS

SOUP OF THE DAY 9

CAESAR SALAD 12

TUSCAN KALE SALAD 11
lucianato kale | lemon | garlic
pecorino cheese | crunchy croutons

ADD CHICKEN OR SHRIMP TO ANY SALAD 8

PLATES

served with fries or coleslaw

MARYLAND CRAB CAKE SANDWICH 21
tobacco onions | shallot vinaigrette

CHEESEBURGER, AMERICAN CHEESE* 17
caramelized onion | russian dressing

"IMPOSSIBLE BURGER" VEGETARIAN 18
american cheese | caramelized | onion russian dressing

FISH & CHIPS 19
mushy peas | malt vinegar dust | tartar sauce

** Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

HAND CRAFTED COCKTAILS

our mixologists are committed to crafting cocktails that display rich, vibrant and unique flavor profiles using only the freshest local juices, fruits, botanicals and purées. Libations along with cocktails representing today's culinary approach to the art of the cocktail. cheers!

BOND GIRL 13
tanqueray | belvedere vodka
fresh lemon juice | Italicus | simple syrup

NEGRONI 13
nolet's | campari | sweet vermouth

FRENCH 75 13
tanqueray | sparkling wine | lemon | simple syrup

BLOOD AND SAND 13
johnnie walker red label scotch
cherry heering | sweet vermouth | fresh orange juice

OLD FASHIONED 13
jim beam bourbon | simple syrup | angostura bitters

COSMOPOLITAN 13
ketel one citroen | triple sec | fresh lime juice
simple syrup | cranberry juice

LEMON DROP 13
ketel one citroen | triple sec |
fresh lemon | juice simple syrup

DARCY BLOODY MARY 13
ciroc | house bloody mary | chipotle

MOSCOW MULE 13
tito's vodka | fresh lime juice | ginger beer

TEN THYME SMASH 13
tanqueray ten | fresh thyme | cucumber |
fresh lime juice simple syrup | white cranberry juice

MOJITO 13
naked tuttle rum | muddled fresh mint |
fresh lime juice | topped with club soda

NON-ALCOHOLIC COCKTAILS 6

NO-JITO
fresh lime | mint | soda

UN-BELLINI
peach purée | club soda

FRESH LEMONADE

BEERS

Amstel Light, Lager	6
Bud Light	6
DC Brau IPA	6
Stella Artois	7
Peroni	7
Ommegang Rare Vos, Amber	9
Boulevard, The Calling, Imperial IPA	7
St. Feuillien Saison, Saison	11
La Trappe Quad, Trappist Quadrupel	14

Please ask your mixologist for our draft selections

CHAMPAGNE AND SPARKLING WINE

BY GLASS

Prosecco, Tavernello Italy NV	12
Veuve Clicquot, Brut, France, NV	20

CHAMPAGNE BY BOTTLE

Henriot, Brut Souverain, Reims, France, NV	88
Veuve Clicquot, Brut, France, NV	115
Moët & Chandon, Impérial Brut, Epernay, NV	120
Billecart-Salmon, Brut Reserve, France, NV	115

