

*The Historic  
George Town  
Club*



**Some of Our Local Providers**

*(subject to availability)*

South Mountain Creamery  
Frederick, MD

Bounty Hill Farms  
Germantown, MD

Pipe Dream Farm  
Greencastle, PA

Banner Bee Honey  
Gaithersburg, MD

Lobster Maine-ia  
Chantilly, VA

Dolcezza  
Washington, DC

Springfiled Farm  
Sparks Glencoe, MD

Skuna Bay  
Vancouver, British Isle

Two Acre Farm  
Keymar, MD

Cooks Vanilla  
Washington, DC

Roseda Farms Beef  
Monkton, MD

Rappahannock Oyster  
Topping, VA

Barren Island Oyster Co.  
Hooper's Island, MD

Border Spring Farm  
Patrick Springs, VA

## SNACKS

**Crostini** 7 for three / 2.5 each  
•Ricotta/Honey/Pine Nut  
•Roasted Pepper/Anchovy  
•White Bean/Bufala Mozzarella

**Meatballs** 11  
Beef, Pork & Veal/Marinara/Garlic Toast

**Salame & Cheese** 11  
La Quercia Salame/Pecorino Toscano/Mixed Olives/Crostini

**Crudités** 4  
Lemon~Sesame Dressing

**Bufala Mozzarella** 16  
Roasted Grapes/Vin Cotto/Crostini

**Shrimp & Crab Cocktail** 20  
4 Jumbo Shrimp/4 Jonah Crab/Cocktail Sauce

**Fava Bean Hummus** 14  
Puree of Favas/Lemon/Radish/Toast

## SANDWICHES

**Falafel** 15  
Chick Pea~Fava Fritter/Tzatziki/Feta/Olives  
Lettuces/Flat Bread/Pickled Onion/Harissa

**Georgetown Club Burger** 16\*  
Dry Aged Beef Burger/Hand Cut  
French Fries/House Pickle/House Ketchup  
*Please Choose: Swiss cheese, Blue cheese, or VT Cheddar*  
*Add-ons (\$1 each) fried farm egg, avocado or bacon*

## SOUP & SALADS

Add Grilled Chicken ...7  
Add Grilled Salmon or Poached Shrimp .... 10

**Chilled 'Ajo-Blanco' Soup** 12  
Jumbo Lump Crab/Grapes/Marcona Almonds  
Pedro Jimenez Vinegar

**Asparagus Soup** 9  
Puree of Asparagus/Parmigiana Foam/Croutons

**Greek Salad** 12  
Baby Romaine/Feta/Olives/Red Chile/  
'Dolmades'/ Cucumbers/Yogurt-Dill Dressing

**Arugula Salad** 11  
Arugula/Tomato/Cannellini Bean/Red Onion  
Shaved Parmigiano Reggiano/Lemon Dressing

**Beet & Watermelon Salad** 12  
Roasted Beets/Watermelon/Pipe Dream Farm's  
Goat's Cheese/Toasted Hazelnuts/Balsamic  
Dressing

### Vegetables 9 each

**Hushpuppies**  
Truffle~Honey Drizzle

**Thumbelina Carrots**  
Shallots/Dates/Sherry/Thyme

**Minted Peas**  
Shallot Butter

**Grilled Asparagus**  
Lemon Butter

**Hominy Grits**  
Fried Egg, Cheddar

## SUPPER

**Gnocchi** 28  
Potato Gnocchi/Fresh Peas/Asparagus/Spring Morel  
Mushrooms/Parmigiana

**The Grill Crab Cake Sandwich** 15/Entrée 29  
Chesapeake Jumbo Lump Crab /Caper Tartar Sauce/  
French Fries/ Hushpuppies

**Grilled Whole Dorade** 29  
Shaved Fennel/Fingerling Potatoes/Lemon~Oregano Conserva

**Cornish Hen Cooked Under a Brick** 25  
Fingerling Potato/Radishes/'Salsa Verde'

**Chicken Breast 'Milanese'** 22  
Parmigiana Crust/Arugula/Cannellini Bean/Tomato  
Balsamic Dressing

### Steak Frites

**Hanger Steak** 27\*

French Fries/Sauce 'Au Poivre'

**Pan Seared Delmonico Steak** 38\*

Roseda Dry Aged Beef/French Fries/Sauce 'Au Poivre'

*\*Sauce Béarnaise available Friday & Saturday ....\$1*



\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.