The DELEGATE All Day Menu

starters

WINGS, FIVE FOR 15
five crispy fried wings tossed in your choice of buffalo, bbq, or garlic parmesan, served with celery, carrots, and blue cheese dressing

FRIED CALAMARI 21
crispy fried calamari with giardiniera vegetables and charred lemon, served with tartar sauce and marinara

FRIED GREEN TOMATOES 17
arugula, goat cheese-ranch dressing, tomato, and onion jam

DEVILED EGGS 15
arugula, smoked bacon, paprika, parsley

flatbreads

CHEESE FLATBREAD 16
marinara, mozzarella, parmesan

TRUFFLE HEIGHTS 20
fontina and mascarpone mushroom cream sauce, oven-roasted mushrooms, mozzarella cheese, white truffle oil

THREE MEATS 22
pepperoni, meatball, smoked bacon, mozzarella, marinara

salads

add to any salad: grilled or blackened chicken 7 | shrimp 12 | salmon* 15 | crab cake 16

CAESAR SALAD 17
romaine hearts, focaccia croutons, shaved parmesan cheese, caesar dressing

HOUSE SALAD 17
artisan mixed greens, tomato, cucumber, olives, feta, garbanzo beans, balsamic dressing

AHI TUNA SALAD 23
artisan mixed greens, carrots, red cabbage, zucchini, yellow squash, seaweed salad, spicy vinaigrette

BURRATA SALAD 24
heirloom tomatoes, arugula, crispy prosciutto, sun-dried tomatoes, basil infused oil, fried basil

handhelds

choice of fries or house salad | gluten-free bread available +2

GRILLED MAHI SANDWICH 26
arugula, tomato, pickled cabbage, tartar sauce, toasted brioche

SMASH BURGER 23
double patty, american cheese, lettuce, pickles, onions, tomato, comeback sauce

GRILLED CHICKEN SANDWICH 23
arugula, tomato, smoked bacon, guacamole, ranch-goat cheese spread

MEMBERS ONLY 22
turkey, swiss cheese, lettuce, tomato, smoked bacon, garlic aioli

JUMBO LUMP CRAB CAKE SANDWICH 35
maryland-style jumbo lump crab cake, lettuce, tomato, tartar sauce

entrées

MILK & honey
SOUTHERN INSPIRED KITCHEN

DC CAJUN PASTA 26
fettuccine, cajun cream sauce, mushrooms, peppers, okra
add chicken 6 | shrimp 8 | andouille sausage 6
chef sammy's award-winning

SHRIMP & GRITS 33
jumbo shrimp, turkey sausage, tomatoes, and scallions, served over cheesy grits with cajun cream sauce

CHICKEN & WAFFLES 33
fried chicken thighs, belgian waffle, bourbon maple syrup

ROASTED AIRLINE CHICKEN BREAST 31
10 oz skin-on, roasted green beans, fingerling potatoes, citrus jus

SALMON PICATTA* GF 36
garlic mash potatoes, broccolini, lemon-caper-parsley butter sauce

JUMBO LUMP CRAB CAKE 43
two maryland-style jumbo lump crab cakes, house-made succotash, smoked bacon, lemon-herb butter

RIBEYE 50
12 oz, garlic mash potatoes, grilled asparagus, cabernet demi-glace

desserts

PEACH AND BLUEBERRY COBBLER 12
caramel sauce, chantilly cream

FLOURLESS CHOCOLATE TORTE GF 12
fresh strawberries, chantilly cream

CHEESECAKE 12
fresh berries, raspberry sauce



*consuming raw or under-cooked foods may increase your risk of food- borne illness, especially in certain medical conditions. this item may be served raw or under-cooked. gf - gluten-friendly | v - vegetarian

The DELEGATE Beverage Menu

cocktails



ALLEGEDLY 15
pineapple vodka martini, tito's handmade vodka, pineapple juice, lime juice



THE 9TH AND M-ARGARITA 21
patrón cristalino crystal añejo tequila, grand marnier, agave, fresh lime juice, salt half-rim



RUNNING MATE 18
vanilla passion fruit cocktail with a prosecco sidecar, absolut vanilla vodka, passion fruit & peach puree, served with a side car of prosecco



GHOST OF THE DISTRICT 16
spicy margarita with ghost pepper tequila, mango puree, lime, tajin rim



SAKURA MARTINI 18
roku gin, luxardo maraschino cherry liqueur, edible flower garnish



BALANCING THE TICKET 19
agave old fashioned, hornitos reposado tequila, dos hombres mezcal, agave syrup, bitters, orange peel, stirred over a large rock



THE DELEGATE 21
maker's 46 bourbon, bitters, luxardo cherry, orange peel, stirred over a large rock
knob creek single barrel



RYE MANHATTAN 20
knob creek single barrel select rye, dry vermouth, bitters, luxardo cherry



RISE AND GRIND 21
grey goose vodka, grind espresso rum, licor 43 vanilla liqueur, espresso, cocoa puff crumble

wine

SPARKLING

	6oz | 9oz | BTL
RUFFINO PROSECCO	13 | 18 | 53
VEUVE CLICQUOT YELLOW LABEL	18 | 140

ROSÉ

BIELER PERE ET FILS SABINE ROSÉ	14 | 19 | 58
BLACK GIRL MAGIC ROSÉ	13 | 18 | 53

WHITE

EOS MOSCATO	14 | 19 | 58
ACROBAT PINOT GRIS	14 | 19 | 58
DAOU SAUVIGNON BLANC	16 | 23 | 68
KIM CRAWFORD SAUVIGNON BLANC	18 | 25 | 78
TRINITY OAKS CHARDONNAY	13 | 18 | 53

RED

THE WINES OF FRANCIS COPPOLA PINOT NOIR	13 | 18 | 53
LA CREMA MONTEREY PINOT NOIR	70
J LOHR PURE PASO PROPRIETARY RED BLEND	14 | 21 | 63
UNSHACKLED BY THE PRISONER RED BLEND	19 | 27 | 83
CRANE LAKE MERLOT	11 | 15 | 39
LONGEVITY CABERNET	15 | 21 | 63
ROUTESTOCK NAPA VALLEY CABERNET SAUVIGNON	20 | 28 | 93
JUSTIN ISOSCELES PASO ROBLES	155

beer

DRAFT

	REG | LG
DELEGATE LIGHT LAGER	9 | 12
DELEGATE IPA	10 | 13
MODELO ESPECIAL	9 | 12
MILLER LITE	8 | 11
BLUE MOON	10 | 13
DC BRAU THE CORRUPTION IPA	9 | 12

BOTTLES & CANS

BUDWEISER	8
MICHELOB ULTRA	8
STELLA ARTOIS	10
CORONA PREMIER	9
CORONA	9
SAM ADAMS SEASONAL	10
ANGRY ORCHARD CIDER	9
ATHLETIC BREWING RUN WILD IPA	9
HIGH NOON PINEAPPLE HARD SELTZER	9
SURFSIDE LEMONADE VODKA	9
SURFSIDE ICED TEA VODKA	9

non alcoholic beverages

PROUDLY SERVING LAVAZZA COFFEE AND ESPRESSO

COFFEE	5
ESPRESSO SHOT	3.5 | DBL 6.5
CAPPUCCINO	6.5 | DBL 8
LATTE	6.5 | DBL 8
FLAT WHITE	6
AMERICANO	4.5 | DBL 8
HOT CHOCOLATE	4.5

CARAMEL MACCHIATO	6.5 | DBL 8
MILK STEAMER	4.5
HARNEY & SON'S HOT TEA	4.5
LONDON FOG	5.5
CHAI LATTE	6.5
MATCHA TEA LATTE	6.5
COKE, DIET COKE, SPRITE	4

LEMONADE	4
ACQUA PANNA	3.5 | DBL 8
SAN PELLEGRINO	3.5 | DBL 8
RED BULL	3.5
SUGAR FREE RED BULL	3.5
WHITE PEACH RED BULL	3.5
PRIME HYDRATION CHERRY FREEZE, ICE POP	6.5

The DELEGATE

Seasonal SELECTIONS

starters

FRENCH ONION SOUP 14
carmalized onions, sherry beef broth, three-cheese gratin

FALL AUTUMN SALAD 13
artisan field greens, paoched apple, dried cranberry, toasted pecans, sweet cider dressing

mains

SEARED SCALLOPS 44
roasted corn. butternut squash, spinach medley, roasted baby carrots, lemon butter sauce

PEPPERCORN CRUSTED FILET 52
8 oz centercut filet, garlic mashed potatoes, roasted brussel sprouts, cabernet demi glace

dessert

STRAWBERRY SHORTCAKE 13
sponge cake, chantilly cream, strawberry glaze

suggested wine pairings

WHISPERING ANGEL ROSÉ	**15 | 23 | 65**
ROSE ROCK PINOT NOIR	**18 | 25 | 78**
KIM CRAWFORD SAUVIGNON BLANC	**18 | 25 | 78**

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