

HAPPY HOUR MENU

AVAILABLE FROM 4-5:30PM MONDAY-FRIDAY

SNACKS

HUSH PUPPIES 10

YUZU AIOLI, MD CRAB

ROASTED OYSTERS* 12

TALL TIMBER OYSTERS, GARLIC CHILI CRUMBS, MARINATED TROUT ROE

OLD BAY FRIES 6

ARTISAN KETCHUP

SMOKED FISH DIP* 15

FRIED CAPERS, LEMON, GRILLED BREAD

DRINKS

DC BRAU 6A

RIGHT PROPER PALE ALE 6

INTERNATIONAL ROTATIONAL LAGER 6

ANXO'S DRY CIDER 5

BOXWOOD SAUVIGNON BLANC 20

VIRGINIA, 375ML

BOXWOOD 'TRELLIS' CABERNET BLEND 25

VIRGINIA, 375ML

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All menu items are subject to seasonal availability. 20% gratuity will be added to groups of 6 or more.

CHERRY BLOSSOM SPECIAL

MARCH 16TH - APRIL 20TH

TASTING MENU 25 | WITH SAKE PAIRING 40

BITES

GRILLED CHICKEN SKEWERS

CHERRY BLOSSOM TEA GLAZE, SESAME SEEDS

HAMACHI

CHERRY BLOSSOM VINAIGRETTE, SWEET & SPICY FLAVORS, PICKLED FRESNO CHILIS

HUSH PUPPY

MARYLLAND CRAB, YUZU KOSHO AIOLI

SAKE CURATED BY DC SAKE

FUKUCHO "FROGOTEN FORTUNE" JUNMAI

FEMALE BREWERY OWNER ANDTOJI, MIHO IMADA, MILLS THE RICE FOR THIS SAKE LESS THAN MOST JUNMAIS BECAUSE SHE BELIEVES IT RESULTS IN THE BEST EXPRESSION OF RICE FLAVOR, BALANCE, AND COMPLEXITY

STARS KIZAKUA SPARKLING SAKE

SPARKLING JUNMAI SAKE WITH CRISP SWEETNESS. THE CARBONATION IS MADE FROM FERMENTED KOJI

SAYURI SAKE

SAYURI MEANS "LITTLE LILY" IN JAPANESE AND THE NAME IS APT FOR THIS SOFT, FLORAL NOTED NIGORI. HINTS OF WHITE GRAPE AND ELEMENTS OF CHERRY BLOSSOM TIE IN SEAMLESSLY TO CREATE A LUSH CREAMY SAKE WITH A DELICIOUSLY SMOOTH FINISH.

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