

LUNCH

Features locally sourced foods to achieve our commitment to sustainability in our community in addition to offering a selection of best local wines and spirits available. The land our iconic hotel rests on was referred to as Treaty Oak due to the ancient Oak that once stood on this site. This is the same location where George Washington negotiated the land deal to establish the new Federal city, Washington DC.

SALADS

50/50 Caesar Salad

Young kale, romaine hearts, croutons shaved Reggiano parmesan 14

Roasted Chicken Salad **gf**

Baby greens, pine nuts, sun-dried cranberries, goat cheese, tomatoes and champagne dressing 21

Indian Candy Smoked Salmon Salad

Endive, arugula, red onion, mango, walnuts, cucumber red pepper, lime-curry ranch dressing 20

Cedar Plank Salmon Salad **gf**

Garden lettuces, kalamata olives, feta cheese, red wine vinaigrette 23

Winter Harvest Salad

Baby kale and arugula blend, shaved radish, julienned carrot, crisp apple, manchego cheese, toasted walnuts, balsamic honey mustard vinaigrette 14

Baby Wedge Salad

Baby iceberg lettuce, warmed St. Pete's Bleu Cheese, pickled red onion, seared pork belly, herbed soy vinaigrette & crispy shallots 15

Enhance your Entrée Salad with choice of Protein:

Grilled chicken 7

Herb grilled shrimp 8

Seared salmon 9

PIZZA & FLATBREAD

Meat the Press Pizza

Italian sausage, pepperoni, pulled chicken, bacon tomato sauce, mozzarella, arugula 19

Cheese the Day Pizza

Fresh mozzarella, goat cheese, parmesan, basil, tomatoes spinach, caramelized onions, mushrooms 18

Union Market Flatbread

Gif and olive spread, honey crisp apples, prosciutto, blue cheese, arugula 18

SOUPS & STARTERS

Crispy Calamari

Sliced pepper trio, garlic aioli, spicy marinara, 14

Tomato Lager and Cheese Soup

Lager, charred tomatoes, cheddar cheese 9

Crab Chowder

Root vegetables and toasted baguette 10

Southwestern Nachos **gf**

House pulled chicken, black bean and corn salsa chihuahua cheese, ancho and cilantro sour cream 15

Lunch on the Run Soup and Sandwich

Expedited delivery of your choice of freshly made soup and half sandwich of the day 18

ENTREES

Slow Braised Beef Short Rib

Grilled sweet potato hash, shaved Brussels sprouts, mushroom demi, crispy shitake mushrooms 27

Maple Glazed Salmon

Warm Moroccan couscous salad, broccolini, ale mustard cream sauce 27

House Roasted Chicken

Cheesy potato casserole, roasted seasonal vegetables, thyme volute 23

RECOMMENDED SIDES

Dry Rubbed Spiced Fries 5

Thai Brussels Sprouts **vg** 8

Mac and Cheese 7

Four Oaks

18% Gratuity Will Be Added to Parties of 8 or more. All Food & Beverage Prices Are Subject To 10% DC Sales Tax.

Consuming Raw Or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase your Risk Of Food Borne Illness.

SANDWICHES

All Sandwiches can be put on gluten free bread

Maryland Crab Cake Sandwich

House made Rémolade and dry-rubbed fries 23

Steak House Burger

Hickory smoked bacon, dry rubbed fries, choice of cheese 18

Optional-Pork belly Jam, smoked mozzarella 19

Blackened Chicken Sandwich

Swiss cheese, lemon dill mayonnaise 17

Portabella Panini

Roasted portabella, fresh mozzarella, arugula, balsamic reduction, potato chips 18

Reuben

Shaved corned beef, sauerkraut, melted Swiss, marble rye 18

Turkey Club

Hickory smoked bacon and potato chips 18

Grilled Black Forest Ham & 3 Cheese

Black forest, American, cheddar, and Swiss cheese, lust monk, tomato, red onion 18

BEVERAGES

Soda 4

Iced Tea 4

Fresh Lemonade 5

Freshly Brewed Free Trade Coffee 5

Harney & Sons Teas 5

Cappuccino or Latte 6

Evian or Pellegrino Water 6

Double Espresso 5

Please ask your server if there are any special allergy requests

gf Designates a gluten free item.. **Please note:** If you have a medical concern with gluten please inform your server.

vg Designates a menu item featuring all vegan without protein and dairy products