

Appetizers

Nashville Hot Chicken Wings | whiskey, maple, ranch, shaved celery (GF) -14

Eggplant Chip "Nachos" | mozzarella, jalapeño, pico de gallo, avocado (V) -10

Crispy Brussel Sprouts | ginger-sesame dressing, spicy aioli (V) -9

Four Onion Dip | house-made chips (V, GF) -6

Steamed Bao Buns | choice of two: bacon jam or BBQ jackfruit (V) -10

Guinness Milk Stout Soft Pretzels | beer cheese (V) -9

House-Made Pimento Tater Tots | siracha ketchup (VG, GF) -5

Dry aged Skirt Steak Tacos | avocado smash, pico de gallo, charred salsa -11

Tempura Pickle Chips | Russian dressing (V) - 7

Shrimp Tacos | chipotle slaw, pico de gallo -11

Burnt Ends | 18 hr smoked brisket, bbq sauce, pickles \$9

Salads & Soups

Add to any salad: chicken 5 | salmon 6 | steak 8 | veggie burger patty 5

Heirloom Spinach* | green goddess, smoked almonds, parmesan (V, GF) -12

Baby Gem Caesar | croutons, parmesan, Caesar dressing (V, GFP) -12

Firehouse Chili or Veggie Chili | sour cream, jalapeño cornbread (GFP) -5/8

Entrees

Almond-Dill Crusted Salmon | parsnip puree, roasted beets, citrus-pink peppercorn marmalade (GF) -24

Ricotta Cavatelli | wild mushroom ragout, pecorino romano (V) -18

Roasted Jidori Chicken | sweet potato risotto, mushroom demiglace (GF) -24

Vegan Curry Bowl | kimchi fried rice, yellow curry, vegetables (VG, GF) -24

Sandwiches

Served with crispy french fries. Sub tater tots, salad or soup/chili -3
Add bacon or avocado to any sandwich -2

Dry-Aged Cheeseburger | cheddar, smoked onion jam, lettuce, tomato, black pepper mayo -16

Veggie Burger* | cashews, cheddar, smoked onion jam, lettuce, tomato, pickle, black pepper mayo (V) -15

Mission Style Veggie Burrito | cheddar, avocado, pico de gallo, lime crema, tortilla chips (V, VGP) -12

Ahi Tuna Burger | cabbage slaw, avocado, pickled ginger, spicy mayo -16

Nashville Hot Chicken | potato bun, whiskey, maple, pickles, slaw -15

House-Made Half Smoke | sautéed onions, mustard, chips -12
-add chili \$2, chili & cheese \$3
-sub Beyond Brat (VG) \$2

Hot Reuben | choice of house smoked Pastrami or Mushroom Salami, marble rye, sauerkraut, Russian dressing, provolone -15

Cuban Sandwich | house smoked ham, marinated pork loin, provolone, pickles, mayo, mustard -15

Sweets

Graham Cracker-Chocolate Brookie | butterscotch, vanilla ice cream -6

Irish Coffee Crème Brulee | -6

Ask about our House Made Hot Sauces \$9 each or 3 for \$25

Present Company Public House Draft Beer List

Brewery	Name	Origin	ABV	Price
DC Brau	Pils	Washington, DC	4.5%	\$7
German Pilsner- Clean, crisp, and light. Classic everyday brew made with German Heirloom Pilsner Malt and Halertau Tradition hops.				
RAR	Groove City	Cambridge, MD	5.4%	\$7.5
Hefeweizen -Hazy, unfiltered wheat beer with a slight sweetness and notes of banana and clove on the finish.				
Down East	Original Blend	Boston, MA	5.1%	\$7.5
Hard Cider- Unfiltered craft cider that uses culinary apples like Red Delicious, Yellow Delicious, and McIntosh. Crisp and juicy. (GF)				
Atlas	Blood Orange Gose	Washington, DC	6%	\$7.5
Gose- A light bodied slightly sour beer with a touch of salt and sweet orange. A local and refreshing summer beer.				
Pale Fire	Salad Days	Harrisonburg, VA	7%	\$8
Saison -American two row barley and malted rye create the base for Amarillo and Simcoe Hops, with notes of grapefruit, and peach.				
Union	Foxy Red	Baltimore, MD	7%	\$8
Red IPA - Centennial & Columbus hops, bursting with their piney and fruity resins, combine with this rich, red ale to create a perfect balance of juicy hops and bready malt.				
3 Stars	Southern Belle (nut allergy)	Washington, DC	8.7%	\$8
Pecan Brown Ale- Deep, rich malt flavors with a subtle note of roasted coffee. Slightly sweet and brewed with pecans.				
Firestone	Walker Lager	Paso Robles, CA	4.5%	\$7.5
Lager- Light and crisp made in the classic all-malt Munich Helles style. Very refreshing on a DC summer day with German hops providing a hint of bitterness.				
Oskar	Blues Dale's Pale Ale	Longmont, CO	6.5%	\$7.5
American Pale Ale - Light in color, delivering a hoppy nose. Pale malts and citrusy floral hops provides a balanced and assertive pale ale.				
Sloop	Brewing Juice Bomb	E. Fishkill, NY	6.5%	\$7.5
Hazy IPA - Outstanding new unfiltered brew, bursting with citrus flavor that's balanced with a touch of bitterness on the finish.				
Southern	Tier IPA	Lakewood, NY	7%	\$7.5
IPA- Citrus and Pine hops are balanced with a subtle caramel sweetness creating a classic American IPA.				
Oliver	Bmore Breakfast	Baltimore, MD	6.0%	\$8
Nitro Oatmeal Stout- A rich chocolatey oatmeal stout with slight notes of coffee.				

Draft COMBO: Southern Tier Draft & a Shot of Dickel Rye- \$11

Craft Bottles & Cans

Light & Crisp	Malty/Lager	Pale Ales
Hofbrauhaus OG 5.1% \$7	New Belgium Fat Tire 5.2% \$7	Cigar City Guayaberra 5.5% \$7
Rothaus Pils 5.1% \$8	Abita Pecan Harvest Ale 5.0% \$7	Right Proper RBW 5% \$7
Wheat	Sour	IPAs
DC Brau El Hefe Speaks 5.2% \$7	Union Old Pro Gose 4.2% \$7	Smutty Nose LTD 16 oz 5.5% \$8
3 Floyds Gumballhead 5.6% \$7	Two Roads Lime 16oz \$10	Bell's Two Hearted 16oz 7% \$8
		DC Brau Resolution 7.7% \$8
Dark and/or Roasty	Belgian	Double IPAs
Deschutes BB Porter 5.2% \$7	New Belgium Tripel 8.5% \$7	Oliver BMORE Hazy 8% \$9
Left Hand PB Milk stout 6.7% \$7.5	Unibroue La Fin du Monde 9% \$9	Six Point Resin 9.1% \$9
Hard Cider	Spiked Seltzer	Fruity
Anxo Blanc/ Pride 6.9% \$8	Wild Basin Blk Raspberry 5% \$7	Seadog Blueberry Wheat 4.6% \$7
Aval Artisanal cidre 6% \$8	Peak Organic Blkbry Lime 5% \$7	Schofferhoffer 16oz 2.5% \$7
Graft Birds of Paradise 6.9% \$8	Truly Lime 5% \$7	

Suds

High Life-5 Miller Lite-5 Peroni-5 Bitburger (NA)-5 Guinness Tall-8 Blue Moon-7
Narragansett Lager Tall-5 Dogfish Head Lo-Cal IPA -7 Omission Pale Ale (GF)-5

Cocktails

Coconut - 14

Coconut-Washed Sagamore Spirit Rye,
Mint, simple syrup

Tropical and Citrus - 13

Flor de Cana Rum, Tropical and Citrus
Fruits, Green Tea,
Clarified Milk, Spice Blend

Moscow Mule-11

Smirnoff Vodka,
Gosling's Ginger Beer, Lime

Maryland Mule -12

Sagamore Rye, Gosling's Ginger Beer,
Lime

Hot Bourbon Cider - 10

Bourbon, Apple Cider,
St. Elizabeth's Allspice Dram,
Cinnamon, Nutmeg, Ginger

House Old Fashioned-12

Four Roses Bourbon, Simple,
Angostura Bitters, Orange Bitters

In-House Barrel-Aged Old Fashioned- 13

Four Roses Bourbon Barrel Aged in-
House, Simple, Barrel Aged and Orange
Bitters

Sazerac -12

Redemption Rye, Grand Marnier,
Peychaud's Bitters, Absinthe Rinse

Dark and Stormy -12

Cotton & Reed Mellow Gold Bourbon
Barrel Aged Rum, Gosling's Ginger Beer,
Lime, Angostura Bitters

Spiked Hot Chocolate -11

House made Dark Chocolate Cocoa Mix
Choice of Redemption Rye or
Odvi Brandy

House Favorites

Cucumber Smash -14

Nolet's Gin, Cucumber, Mint, Lemon

Rouge and Rosemary -12

Rosemary-Infused Vodka,
Grapefruit, Honey, Lemon

El Amor Prohibido -13

Del Maguey Vida Mezcal,
Passionfruit Puree, Fresno Pepper,
Ginger, Mint

Smoky Pineapple Margarita -14

Bahnez Mezcal, Combier, Pineapple,
Lime

Ruth Bourbon Ginsburg -13

Redemption Bourbon, Sweet
Vermouth, Caraway, Coriander,
White Pepper, Lemon

Sage Advice -13

Bulleit Bourbon, Sage-Infused
Honey, Blackberry, Lemon

Frozen

Frozen Sazerac-11

Odvi Armangac, Combier,
Redemption Rye, lemon,
Pechyaud's bitters, absinthe

Coconut Chai -9

Cotton and Reed PX Dark Rum,
black chai tea, Coconut
simple. bitters

Seltzer Buckets

Five Assorted Peak Organic
Seltzers \$30

Wine

White

Angelini \$9/30
Pinot Grigio
Italy, 2018

Pieropan \$10/40
Soave
Italy, 2017

Nakeas \$9/30
Chardonnay
Spain, 2018

La Petite Perriere \$10/38
Sauvignon Blanc
France, 2019

Red

Le petite \$10/38
Pinot Noir
France, 2019

Masciarelli \$11/42
Montepulciano
Italy, 2018

Casa de Campo \$9/30
Malbec
Argentina, 2018

Merf \$10/38
Cabernet Sauvignon
Washington, 2016

Sparkling & Rose

Casa Canevel \$12/46
Prosecco DOC
Italy

Chandon Brut \$13/50
Champagne
CA, 2016

Cote Mas \$14/52
Sparkling Rose
France,

Juliette \$11/42
Still Rosé
France, 2019