

LE CHEF EXÉCUTIF
WILL TROVER

Le Diplomate

DIRECTEUR GÉNÉRAL
CHARLIE SMEDILE

BRUNCH
Sat & Sun:
9:30am-3pm

DINNER
Sun-Thu:
5-11pm
Fri-Sat:
5pm-12am

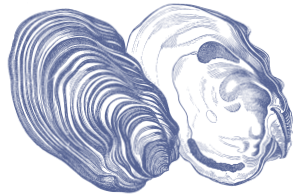
LUNCH
Mon-Fri:
11:30am-3pm

APRÈS MIDI
3-5pm

BRASSERIE • CAFÉ • APÉRITIFS • SPÉCIALITÉS • BISTRO • BAR À VINS

déjeuner

FRUITS DE MER



½ CHILLED LOBSTER
23

SALMON TARTARE*
18

JUMBO CRAB
COCKTAIL
30

ROYAL SEABREAM
CRUDO*
24

**PETIT
PLATEAU***
serves 1 – 3 persons
125

**GRAND
PLATEAU***
serves 4 – 6 persons
195

BELON OYSTERS*
(half dozen)
26

ASSORTED OYSTERS*
(half dozen)
23

TOP NECK CLAMS*
(half dozen)
12

SHRIMP COCKTAIL
22

PLAT DU JOUR

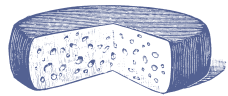


SOFT SHELL
SANDWICH

tempura, sauce gribiche
26

LE DIPLOMATE FROMAGES

A SELECTION
OF CHEESES.
C'EST DÉLICIEUX.
SELECT 3, 5 OR 7
(\$6.5 each)



HORS D'OEUVRES

CHARCUTERIE 24

STEAK TARTARE DU PARC* 18
hand-chopped steak, capers,
quail egg

SPRING PEA SOUP 16
jumbo lump crab, petit pois,
crème fraîche

TUNA CARPACCIO* 26
leek vinaigrette, chive

RICOTTA RAVIOLI 15
plum tomato, basil

MACARONI AU GRATIN .. 14.5
cavatelli, gruyère,
thyme breadcrumbs

GOUGÈRES 11
gruyère, pate a choux, fleur de sel

ESCARGOTS À LA
BOURGUIGNONNE 17
garlic-parsley butter, baguette

ONION SOUP GRATINÉE ... 16
crostini, sherry, gruyère

MUSHROOM TART 19
pioppino mushrooms, truffle pecorino,
chive

FOIE GRAS PARFAIT 18
wine gelée, brioche

PÂTÉ DE CAMPAGNE 14
pistachios, pickled cipollini onions,
cassis mustard

CRISPY ARTICHOKEs 18
garlic aioli, lemon

CARAFES

12 ounces \$20
25 ounces \$36

PAYS D'OC ROUGE

(Grenache, Syrah, Mouvedre)

CÔTES DE GASCOGNE BLANC

(Colombard, Sauvignon Blanc)

LES SALADES ET SANDWICHES

SALADE VERTE 13
haricots verts, radishes, red wine vinaigrette

WARM SHRIMP SALAD 27
lemon beurre blanc, avocado, parmesan

COUNTRY CHICKEN CLUB 24
avocado, bacon, rosemary aioli

CHICKEN PAILLARD 21
picholine olive tapenade, almonds, frisée

CURRY CHICKEN SALAD SANDWICH 16
cranberry walnut bread, curry mayonnaise, almond

BAGUETTE PROVENÇALE 14
french salami, camembert, cornichon, mustard vinaigrette

SALADE NIÇOISE 28
confit tuna, red bliss potatoes, haricots verts

CROQUE MADAME* 23
cotto ham, comté, béchamel, fried egg

JAMBON-BEURRE 14
parisian ham, comté, cornichon

ENTRÉES

GRILLED BRANZINO 38
tapenade, roasted peppers, gigante beans

BEEF BOURGUIGNON 39
cremini mushrooms, lardons, red wine sauce

MOULES FRITES 24
marinière-style mussels, pommes frites, sauce mayonnaise

SPAGHETTI 29
fresh summer truffle, parmesan

TROUT AMANDINE 33
toasted almonds, lemon brown butter, haricots verts

STEAK FRITES* 37
maitre d'buter, pommes frites

HALF ROASTED CHICKEN 31
rosemary, jus de poulet, pommes purees

OMELETTE 18
saunders farm eggs, gruyère, fines herbes

ROASTED SALMON 32
braised du Puy lentils, beurre rouge

BURGER AMÉRICAIN* 26
cheeseburger, pommes frites

SIDES

POMMES
FRITES
9

HARICOTS
VERTS
9

SAUTÉED
GARLIC SPINACH
9

ROASTED
CAULIFLOWER
9

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDER, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

Les Boissons Froides, Chaudes, Gazeuses et Alcoolisées

COCKTAILS

JARDIN DES PLANTES
Herbes de Provence infused Gordons Gin, Lillet Blanc, Lime, Soda,
Lavender Bitters
14

LE CHAVESSE
Monnet VS Cognac, Dolin G n py, Caffo Maraschino,
Lemon, Laurent Perrier
21

ROMARIN
One Vodka, St. Germain, Rosemary, Grapefruit
14

MARGUERITE DES CHAMPS
Sauza Tequila, Aperol, Framboise Liqueur, Domaine de Canton, Lemon
16

MON CHERRIE
Sour Cherry Gin, Yuzu Curacao, Maraschino, Lemon, Orange Bitters
17

CLOUSEAU
Fig Infused Bourbon, Lime, Plum Bitters
15

CITRON FUM 
Glenmorangie X Scotch, Monkey Shoulder Scotch,
Giffard Banana Du Br sil, Honey Syrup, Lemon
15

ESPRESSO MARTINI
Tito's Vodka, Caf  Amaro, Nux Alpina Walnut Liqueur
16

GRANDE DAME
Jim Beam Bourbon, Gran Classico, Guerin Rouge, Punt E Mes
16

OLD FASHIONED DE NORMANDIE
Calvados, Allspice Dram, Chile Liqueur, Bonal, Demerara
17

BI RES PRESSION

Alewerks Brewing Company Tavern Brown Ale Williamsburg, VA 9	Kronenbourg 1664 Lager Strasbourg, France 9
Anxo Cider Blanc Washington, DC 9	Scaldis Belgian Tripel Bornem, Belgium 14
RAR 'Nanticoke Nectar' India Pale Ale Cambridge, MD 9	Manor Hill Grisette Farmhouse Ale Ellicott City, MD 9

BI RES EN BOUTEILLE

Aslin, 'Power Moves' India Pale Ale (16oz) Alexandria, VA 10	Saison Dupont Farmhouse Ale Tourpes, Belgium 9
Port City Porter American Porter Alexandria, VA 7	Meteor Pils Czech Pilsner Hochfelden, France 8
Bitburger (Non-alcoholic) Pilsner Style Bitburg, Germany 6	Etienne Dupont Cider Brut Normandy, France 15
St. Bernardus Belgian Tripel Poperinge, Belgium 19	Steigl, 'Radler' Grapefruit Juice with Lager Salzburg, Austria 7

PASTIS & ABSINTHE

Pernod 17	St. George Absinthe 22
Pernod Absinthe 24	La Muse Absinthe 23
Ricard 15	Vieux Pontarlier Absinthe 22

EFFERVESCENTS

'VIN MOUSSEUX'
Pol Clement, Blanc de Blancs,
Brut 13
N.V. Loire Valley, France

CHAMPAGNE
Laurent - Perrier, 'La Cuv e,'
Brut 25
N.V. Tours-Sur-Marne

CHAMPAGNE
Aubry, Premier Cru, Brut
N.V. Jouy-Les-Reims 45/171

M THODE TRADITIONELLE ROS 
Fran ois Montand
Brut Ros  15
N.V. Jura, France

CHAMPAGNE ROS 
Veuve Clicquot Ponsardin,
Brut Ros  32
N.V. Reims

LES VINS

BLANC

CHARDONNAY
Secret Cellars 14
2021 Central Coast, California

MONTAGNY
Bavencoff 22
2020 C te Chalonnaise, France

PERNAND-VERGELESSES
JB Boudier 27
2019 C te de Beaune, France

GEWURZTRAMINER
Hugel 18
2018 Alsace, France

SANCERRE
Domaine Girault,
'Le Grand Moulin' 24
2022 Loire Valley, France

RIESLING
Hexamer, 'Quarzit' 17
2020 Nabe, Germany

MUSCADET S VRE-ET-MAINE
Domaine Gadais, 'Navineaux
Amphibolite Sur Lie' 13
2022 Loire Valley, France

VIIGNIER
Jean-Luc Colombo,
'La Violette' 14
2020 Vins Pays D'Oc, France

BORDEAUX BLANC
Ch teau Les Arromans 15
2022 Entre-Deux-Mers, France

PINOT GRIS
Pierr Sparr 16
2021 Alsace, France

ROS 

ROS  OF GRENACHE
AND CINSULT
Domaine Saint Aix 17
2021 Coteaux d'Aix en Provence,
France

ROS  OF GRENACHE
AND MOURVEDRE
Mirabeau, 'Belle Ann e' 14
2021 Provence, France

ROUGE

C TES DU RH NE
Saint Cosme 13
2022 Southern Rh ne, France

MALBEC
Ch teau du C dre,
'H ritage' 14
2019 Cahors, France

MERCUREY
Domaine Chanzy,
'Les Bussieres' 29
2021 C te Chalonnaise, France

CABERNET FRANC
Ch teau du Hureau, 'Tuffe' 15
2020 Saumur-Champigny, France

BORDEAUX BLEND
Ch teau Ducasse 18
2019 Graves, France

BOURGOGNE
Olivier Merlin 17
2019 Burgundy, France

SAINT- MILION GRAND CRU
Ch teau Haut Rocher 25
2019 Bordeaux, France

PINOT NOIR
Starr Wines by Brooks 22
2022 Willamette Valley, Oregon

GAMAY
Domaine Dupeuble 19
2022 Beaujolais, France

BOISSONS

Coffee 4.50	D�lice au Chocolat 5.50
Cold-Brewed Iced Coffee 4.50	Selection of Hot Teas 4.50
Espresso 5	Soda 4
Caf� Gibraltar 5.50	Iced Tea 4
Caf� Vietnamese 6	Acqua Panna / S. Pellegrino 9
Caf� au Lait 5.50	Citron Press� de la Maison 4
Caf� Latte 5	Fever Tree Ginger Beer 6
Cappuccino 5.50	Fever Tree Sparkling Pink Grapefruit 6
Mocha Hazelnut 6.50	