

**LE CHEF EXÉCUTIF
WILL TROVER**

**DIRECTEUR GÉNÉRALE
CHARLIE SMEDILE**

Le Diplomate

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

DINNER
Sun-Thu:
5-11pm

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

Fri-Sat:
5pm-12am

APRÈS MIDI
3-5pm

Après-midi

FRUITS DE MER

½ CHILLED LOBSTER 23	TOP NECK CLAMS* (half dozen) 12
SALMON TARTARE* 18	BELON OYSTERS* (half dozen) 26
JUMBO CRAB COCKTAIL 30	ASSORTED OYSTERS* (half dozen) . . 23
SHRIMP COCKTAIL 22	ROYAL SEABREAM CRUDO* 24

PETIT PLATEAU*
serves 1 – 3 persons
125

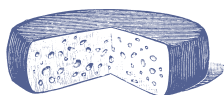
GRAND PLATEAU*
serves 4 – 6 persons
195

LE DIPLOMATE FROMAGES

A SELECTION
OF CHEESES.

SELECT 3, 5 OR 7

(\$6.5 each)



HORS D'OEUVRES

CHARCUTERIE 24	GOUGÈRES 11 <i>gruyère, pate a choux, fleur de sel</i>
STEAK TARTARE DU PARC* 18 <i>hand-chopped steak, capers, quail egg</i>	ESCARGOTS À LA BOURGUIGNONNE . . . 17 <i>garlic-parsley butter, baguette</i>
SPRING PEA SOUP . . . 16 <i>jumbo lump crab, petit pois, crème fraîche</i>	MUSHROOM TART . . . 19 <i>pioppino mushrooms, truffle pecorino, chive</i>
TUNA CARPACCIO* . 26 <i>leek vinaigrette</i>	FOIE GRAS PARFAIT . . 18 <i>wine gelée, brioche</i>
ONION SOUP GRATINÉE 16 <i>crostini, sherry, gruyère</i>	

LES SALADES

SALADE VERTE
*haricots verts, radishes,
red wine vinaigrette*
13

WARM
SHRIMP SALAD
*lemon beurre blanc,
avocado*
27

CARAFES

12 ounces	\$20
25 ounces	\$36

PAYS D'OC ROUGE

(Grenache, Syrah, Mouvedre)

CÔTES DE GASCOGNE BLANC

(Colombard, Sauvignon Blanc)

ENTRÉES

GRUYÈRE OMELETTE 18 <i>saunders farm eggs, gruyère, fines herbes</i>	MOULES FRITES 24 <i>marinière-style mussels, pommes frites, sauce mayonnaise</i>
YOGURT PARFAIT 12 <i>strawberry jam, house made granola</i>	HALF ROAST CHICKEN 31 <i>rosemary, pommes purées, jus de poulet</i>
BUTTERMILK PANCAKES 18 <i>maple syrup</i>	SPAGHETTI 29 <i>fresh summer truffle, parmesan</i>
BURGER AMÉRICAIN* 24 <i>cheeseburger, pommes frites</i>	STEAK FRITES* 37 <i>herb roasted, maître d'butter, pommes frites</i>
BEEF BOURGUIGNON 39 <i>cremini mushrooms, lardons, red wine sauce</i>	

*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.

SIDES

POMMES FRITES 9	SAUTÉED SPINACH 9	HARICOTS VERTS 9	ROASTED CAULIFLOWER 9
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Les Boissons Froides, Chaudes, Gazeuses et Alcoolisées

COCKTAILS

JARDIN DES PLANTES <i>Herbes de Provence infused Gordons Gin, Lillet Blanc, Lime, Soda, Lavender Bitters</i> 14
LE CHAVESSE <i>Monnet VS Cognac, Dolin G�n�py, Caffo Maraschino, Lemon, Laurent Perrier</i> 21
ROMARIN <i>One Vodka, St. Germain, Rosemary, Grapefruit</i> 14
MARGUERITE DES CHAMPS <i>Sauza Tequila, Aperol, Framboise Liqueur, Domaine de Canton, Lemon</i> 16
MON CHERRIE <i>Sour Cherry Gin, Yuzu Curacao, Maraschino, Lemon, Orange Bitters</i> 17
CLOUSEAU <i>Fig Infused Bourbon, Lime, Plum Bitters</i> 15
CITRON FUM� <i>Glenmorangie X Scotch, Monkey Shoulder Scotch, Giffard Banana Du Br�sil, Honey Syrup, Lemon</i> 15
ESPRESSO MARTINI <i>Tito's Vodka, Caf� Amaro, Nux Alpina Walnut Liqueur</i> 16
GRANDE DAME <i>Jim Beam Bourbon, Gran Classico, Guerin Rouge, Punt E Mes</i> 16
OLD FASHIONED DE NORMANDIE <i>Calvados, Allspice Dram, Chile Liqueur, Bonal, Demerara</i> 17

BI RES PRESSION

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

BI RES EN BOUTEILLE

Aslin, 'Power Moves' <i>India Pale Ale (16oz)</i> Alexandria, VA 10	Saison Dupont <i>Farmhouse Ale</i> Tourpes, Belgium 9
Port City Porter <i>American Porter</i> Alexandria, VA 7	Meteor Pils <i>Czech Pilsner</i> Hochfelden, France 8
Bitburger <i>(Non-alcoholic) Pilsner Style</i> Bitburg, Germany 6	Etienne Dupont <i>Cider Br�t</i> Normandy, France 15
St. Bernardus <i>Belgian Tripel</i> Poperinge, Belgium 19	Steigl, 'Radler' <i>Grapefruit Juice with Lager</i> 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 <i>N.V. Loire Valley, France</i>	M�THODE TRADITIONELLE ROS� Fran�ois Montand, Brut Ros� 15 <i>N.V. Jura, France</i>
CHAMPAGNE Laurent - Perrier, 'La Cuv�e', Brut 25 <i>N.V. Tours-Sur-Marne</i>	CHAMPAGNE ROS� Veuve Clicquot Ponsardin, Brut Ros� 32 <i>N.V. Reims</i>
CHAMPAGNE Aubry, Premier Cru, Brut <i>N.V. Jouy-Les-Reims</i> 45/171	

BLANC

MONTAGNY Bavencoff. 22 <i>2020 C�te Chalonaise, France</i>	RIESLING Hexamer, 'Quarzit' 17 <i>2020 Nabe, Germany</i>
PERNAND-VERGELESSES JB Boudier 27 <i>2019 C�te de Beaune, France</i>	MUSCADET S�VRE-ET-MAINE Domaine Gadais, 'Navineaux. 13 <i>Amphibolite Sur Lie'</i> <i>2022 Loire Valley, France</i>
CHARDONNAY Secret Cellars 14 <i>2021 Central Coast, California</i>	VIIGNIER Jean-Luc Colombo, 'La Violette 14 <i>2020 Vins Pays D'Oc, France</i>
SANCERRE Domaine Girault, 'Le Grand Moulin' 24 <i>2022 Loire Vally, France</i>	BORDEAUX BLANC Ch�teau Les Aitromans 15 <i>2022 Entre-Deux-Mers, France</i>
GEWURZTRAMINER Hugel 18 <i>2018 Alsace, France</i>	PINOT GRIS Pierr Spair 16 <i>2021 Alsace, France</i>

ROS 

ROS� OF GRENACHE AND CINSAULT Domaine Saint Aix 17 <i>2021 Coteaux d'Aix en Provence, France</i>	ROS� OF GRENACHE AND MOURVEDRE Mirabeau, 'Belle Ann�e' 14 <i>2021 Provence, France</i>
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ROUGE

C�TES DU RH�NE Saint Cosme 13 <i>2022 Southern Rh�ne, France</i>	BORDEAUX BLEND Ch�teau Ducasse 18 <i>2019 Graves, France</i>
MALBEC Ch�teau du C�dre, 'H�ritage' 14 <i>2019 Cahors, France</i>	BOURGOGNE Olivier Merlin 17 <i>2019 Burgundy, France</i>
MERCUREY Domaine Chanzy 29 <i>'Les Bussieres'</i> <i>2021 C�te Chalonaise, France</i>	SAINT-�MILION GRAND CRU Ch�teau Haut Rocher 25 <i>2019 Bordeaux, France</i>
CABERNET FRANC Ch�teau du Hureau, 'Tuffe'... 15 <i>2020 Saumur-Champigny, France</i>	PINOT NOIR Start Wines by Brooks 22 <i>2022 Willamette Valley, Oregon</i>
	GAMAY Domaine Dupeuble. 19 <i>2022 Beaujolais, France</i>

BOISSONS

Coffee 4.50	D�lice au Chocolat 5.50
Cold-Brewed Iced Coffee . . 4.50	Selection of Hot Teas. 4.50
E�spresso 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. 6
Mocha Hazelnut 6.50	Sparkling Pink Grapefruit