

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

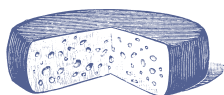
**GRAND PLATEAU\***  
serves 4 – 6 persons  
195

## 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* . . . . . 26 <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

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

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

## ROS 

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

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