

**LE CHEF EXÉCUTIF**  
**GREG LLOYD**

**DIRECTEUR GÉNÉRALE**  
**CHARLIE SMEDILE**

# Le Diplomate

Après-midi

**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

## FRUITS DE MER

½ CHILLED LOBSTER . . . . . 24	TOP NECK CLAMS* (half dozen) . . . . 13
SALMON TARTARE* . . . . . 19	ASSORTED OYSTERS* (half dozen) . . 24
JUMBO CRAB COCKTAIL . . . . . 31	ROYAL SEABREAM CRUDO* . . . . . 25
SHRIMP COCKTAIL . . . . . 23	BELON OYSTERS (half dozen) . . . . . 30

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

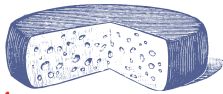
**GRAND PLATEAU\***  
serves 4 – 6 persons  
195

## LE DIPLOMATE FROMAGES

A SELECTION  
OF CHEESES.

SELECT 3, 5 OR 7

(\$6.5 each)



## HORS D'OEUVRES

CHARCUTERIE . . . . . 25	GOUGÈRES . . . . . 12 <i>gruyère, pate a choux, fleur de sel</i>
STEAK TARTARE DU PARC* . . . . . 19 <i>hand-chopped steak, capers, quail egg</i>	ESCARGOTS À LA BOURGUIGNONNE . . . 18 <i>garlic-parsley butter, baguette</i>
CELERIAC SOUP . . . . . 14 <i>truffle, brioche</i>	MUSHROOM TART . . 20 <i>pioppino mushrooms, truffle pecorino, chive</i>
TUNA CARPACCIO* . . 27 <i>leek vinaigrette</i>	FOIE GRAS PARFAIT . 19 <i>wine gelée, brioche</i>
ONION SOUP GRATINÉE . . . . . 16 <i>crostini, sherry, gruyère</i>	

## LES SALADES

SALADE VERTE  
*haricots verts, radishes,  
red wine vinaigrette*  
14

WARM  
SHRIMP SALAD  
*lemon beurre blanc,  
avocado*  
28

## CARAFES

12 ounces . . . . .	\$21
25 ounces . . . . .	\$39

## PAYS D'OC ROUGE

(Grenache, Syrah, Mouvedre)

## CÔTES DE GASCogne BLANC

(Colombard, Sauvignon Blanc)

## ENTRÉES

GRUYÈRE OMELETTE . . . . . 19 <i>saunders farm eggs, gruyère, fines herbes</i>	MOULES FRITES . . . . . 25 <i>marinière-style mussels, pommes frites, sauce mayonnaise</i>
YOGURT PARFAIT . . . . . 13 <i>strawberry jam, house made granola</i>	HALF ROAST CHICKEN . . . . . 33 <i>rosemary, pommes purées, jus de poulet</i>
BUTTERMILK PANCAKES . . . . . 19 <i>maple syrup</i>	SPAGHETTI . . . . . 30 <i>fresh summer truffle, parmesan</i>
BURGER AMÉRICAIN* . . . . . 27 <i>cheeseburger, pommes frites</i>	STEAK FRITES* . . . . . 39 <i>herb roasted, maître d'butter, pommes frites</i>
BEEF BOURGUIGNON . . . . . 41 <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 10	SAUTÉED SPINACH 10	HARICOTS VERTS 10	ROASTED CAULIFLOWER 9
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# Les Boissons Froides, Chaudes, Gazeuses et Alcoolisées

## COCKTAILS

<b>JARDIN DES PLANTES</b> Herbes de Provence infused Gordons Gin, Lillet Blanc, Lime, Soda, Lavender Bitters 15
<b>ROMARIN</b> One Vodka, St. Germain, Rosemary, Grapefruit 15
<b>LA PÊCHE</b> Earl Grey Tea infused Tito's Vodka, Peach Liqueur, Lemon Honey Cordial, Orange Bitters 15
<b>POIRE D'AUTOMNE</b> Hornitos Reposado, Spiced Pear Liqueur, Averna, Lemon 16
<b>CLOUSEAU</b> Fig Infused Bourbon, Lime, Plum Bitters 16
<b>CITRON FUMÉ</b> Glenmorangie X Scotch, Monkey Shoulder Scotch, Giffard Bañana Du Brésil, Honey Syrup, Lemon 16
<b>BELLE ÉPOQUE</b> Chateau Plassons VSOP Cognac, Grand Marnier VSOP, Lemon 20
<b>ESPRESSO MARTINI</b> Tito's Vodka, Café Amaro, Nux Alpina Walnut Liqueur 16
<b>GRANDE DAME</b> Jim Beam Bourbon, Gran Classico, Martini & Rossi Rosso, Punt E Mes 17
<b>OLD FASHIONED DE NORMANDIE</b> Calvados, Allspice Dram, Chile Liqueur, Bonal, Demerara 18
<b>CIDRE ÉPICÉ</b> Spiced Rum 14

## BIÈRES PRESSION

Alewerks Brewing Company Tavern Brown Ale Williamsburg, VA ..... 9	Cuvee des Trolls Blond Ale Pipaix, Belgium ..... 11
RAR 'Nanticoke Nectar' India Pale Ale Cambridge, MD..... 9	Manor Hill Porter Ellicott City, MD ..... 9
Kronenbourg 1664 Lager Strasbourg, France ..... 9	Crooked Crab 'Haze for Days' India Pale Ale Odenton, MD ..... 9

## BIÈRES EN BOUTEILLE

Aslin, 'Power Moves' India Pale Ale (16oz) Alexandria, VA ..... 11	Meteor Pils Czech Pilsner Hochfelden, France ..... 9
Port City Porter American Porter Alexandria, VA ..... 7	Etienne Dupont Cider Brut Normandy, France..... 16
Bitburger (Non-alcoholic) Pilsner Style Bitburg, Germany..... 7	Steigl, 'Radler' Grapefruit Juice with Lager Salzburg, Austria..... 7
St. Bernardus Belgian Tripel Poperinge, Belgium..... 19	Aval Cider Brut Bretagne, France ..... 7
Saison Dupont Farmhouse Ale Tourpes, Belgium ..... 12	

## PASTIS & ABSINTHE

Pernod..... 20	St. George Absinthe ..... 23
Pernod Absinthe.... 26	La Muse Absinthe..... 24
Ricard ..... 19	Vieux Pontarlier Absinthe. 22

## EFFERVESCENTS

<b>'VIN MOUSSEUX'</b> Pol Clement, Blanc de Blancs, Brut ..... 14 N.V. Loire Valley, France	<b>MÉTHODE TRADITIONELLE ROSÉ</b> François Montand, Brut Rosé..... 16 N.V. Jura, France
<b>CHAMPAGNE</b> Laurent - Perrier, 'La Cuvée', Brut ..... 26 N.V. Tours-Sur-Marne	<b>CHAMPAGNE ROSÉ</b> Veuve Clicquot Ponsardin, Brut Rosé..... 33 N.V. Reims
<b>CHAMPAGNE</b> Aubry, Premier Cru, Brut N.V. Jouy-Les-Reims ..... 47/212	

## BLANC

<b>CHARDONNAY</b> Secret Cellars ..... 15 2021 Central Coast, California	<b>MUSCADET SÈVRE-ET-MAINE</b> Château la Noë, Sur Lie ..... 14 2022 Loire Valley, France
<b>BOURGOGNE</b> Jean Arthaud ..... 23 2022 Burgundy, France	<b>VIIGNIER</b> Jean-Luc Colombo, 'La Violette 16 2020 Vins Pays D'Oc, France
<b>PERNAND-VERGELESSES</b> JB Boudier..... 28 2019 Côte de Beaune, France	<b>GEWURZTRAMINER</b> Hugel ..... 19 2018 Alsace, France
<b>CÔTES DE GASCOGNE</b> Domaine Seailles, 'Presto' ..... 15 2023 Sud-Ouest, France	<b>PINOT GRIS</b> Pierre Sparr..... 17 2021 Alsace, France
<b>SANCERRE</b> Domaine Girault, 'Le Grand Moulin' ..... 25 2023 Loire Valley, France	<b>RIESLING</b> Hexamer, 'Quarzit' ..... 18 2023 Nabe, Germany

## ROSÉ

<b>ROSÉ OF GRENACHE AND CINSAULT</b> Domaine Saint Aix ..... 18 2021 Coteaux d'Aix en Provence, France	<b>ROSÉ OF GRENACHE AND MOURVEDRE</b> Château Gassier, 'Esprit Gassier' . 14 2022 Provence, France
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## ROUGE

<b>PINOT NOIR</b> Starr Wines by Brooks..... 23 2023 Willamette Valley, Oregon	<b>BORDEAUX BLEND</b> Château Ducasse ..... 19 2019 Graves, France
<b>BOURGOGNE</b> Olivier Merlin ..... 18 2020 Burgundy, France	<b>BORDEAUX BLEND</b> Espirit de Chateau Pavie ..... 25 2018 Bordeaux, France
<b>MERCUREY</b> Domaine Michel Briday, 'Les Vaux'..... 30 2020 Côte Chalonnaise, France	<b>CABERNET SAUVIGNON</b> Fidelitas, 'M100' ..... 22 2022 Columbia Valley, Washington
<b>BEAUJOLAIS NOUVEAU</b> Laurence et Rémi Dufaitre... 15 2024 Beaujolais, France	<b>CABERNET FRANC</b> Château du Hureau, 'Tuffe'... 16 2020 Saumur-Champigny, France
<b>GAMAY</b> Domaine Dupeuble. .... 19 2022 Beaujolais, France	<b>MALBEC</b> Château du Cèdre, 'Héritage' ..... 15 2019 Cahors, France
<b>CÔTES DU RHÔNE</b> Saint Cosme. .... 14 2022 Southern Rhône, France	

## BOISSONS

Coffee ..... 5	Délice au Chocolat ..... 6
Cold-Brewed Iced Coffee ..... 5	Épicé Cidre ..... 6
Espresso ..... 5	Selection of Hot Teas ..... 5
Café Gibraltar ..... 6	Soda ..... 4
Café Vietnamese..... 6	Iced Tea ..... 4
Café au Lait ..... 6	Acqua Panna/S. Pellegrino . 9
Café Latte ..... 5	Citron Pressé de la Maison . 4
Cappuccino..... 6	Fever Tree Ginger Beer.... 6
Mocha Hazelnut ..... 7	Fever Tree ..... 6
	Sparkling Pink Grapefruit