

LE CHEF EXÉCUTIF
GREG LLOYD

DIRECTEUR GÉNÉRAL
PHILLIP CHRISTENSEN-AMES

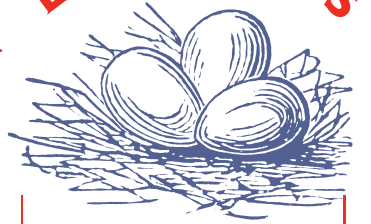
Le Diplomate

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

BRUNCH Sat & Sun: 9:30am-3pm
DINNER Sun-Thu: 5-11pm
LUNCH Fri: 12-4pm
APRÈS MIDI Fri-Sat: 5pm-12am
L'APERÔ Mon-Fri: 4-6pm
MIDI Sat & Sun: 3-5pm

Brunch

LES OEUFS



EGGS BENEDICT*
ham off the bone,
sauce hollandaise
16

EGGS NORWEGIAN*
smoked salmon,
sauce hollandaise
17

EGGS VOL-AU-VENT
hedgehog mushrooms,
creamed cippolinis,
crème fraîche
16

STEAK AND EGGS*
teres major, sauce Mornay,
sunny side eggs
24

POACHED EGGS BASQUAISE*
prosciutto, creamy polenta
16

LOBSTER OMELETTE
sauce Mornay, fines herbes
23
Add shaved Perigord truffle +16

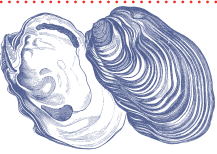
BAKED EGGS
smoked salmon,
Valençay, leeks
16

GRUYÈRE OMELETTE
Saunders Farm eggs,
gruyère, fines herbes
16
Add shaved Perigord truffle +16

EGGS AS YOU WISH*
13

*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.

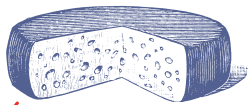
LE DIPLOMATE FROMAGES



A SELECTION
OF CHEESES.

SELECT 3, 5 OR 7
(\$6 each)

FARMER'S CHEESE
honeycomb, hazelnuts, mint
12



VIENNOISERIE

BREAKFAST PASTRIES
a basket of our
pastry chef's selection
12

CANELÉ BORDELAIS
3

CARAFES

12 ounces \$16
25 ounces \$28

VENTOUX ROUGE

(Carignan, Cinsault
Grenache, Syrah)

LUBÉRON BLANC

(Bourboulenc, Grenache
Blanc, Ugni Blanc, Vermentino)

SIDES

POMMES FRITES
8

POMMES LYONNAISES
5

CROISSANT
4

BAGEL & CREAM CHEESE
5

PORK SAUSAGE
7

TURKEY SAUSAGE
7

BOUDIN NOIR
8

NUESKE BACON
8

FRUITS DE MER

ASSORTED OYSTERS*
half dozen
18.50

PETIT PLATEAU*
serves 1 – 3 persons
85

ALASKAN KING CRAB LEG
24

½ **CHILLED LOBSTER**
22

SHRIMP COCKTAIL
20

BELON OYSTERS*
half dozen
20

GRAND PLATEAU*
serves 4 – 6 persons
160

HAMACHI CRUDO*
cider reduction, black
radish, honeycrisp
17

TOP NECK CLAMS*
half dozen
12

HORS D'OEUVRES

CHARCUTERIE 23

GOUGÈRES 10
gruyère, pâte à choux, fleur de sel

GRANOLA 9
hazelnuts, dried & fresh fruits,
piñachio milk

FOIE GRAS PARFAIT 16
huckleberry moutarde, pain d'epice

MACARONI AU GRATIN 14

YOGURT PARFAIT 10
lingonberry jam, house granola

PEA SOUP 14
blue crab, lemon, crème fraîche, mint

ONION SOUP GRATINÉE . . . 13

ESCARGOTS À LA BOURGUIGNONNE 16
garlic-parsley butter, demi baguette

STEAK TARTARE DU PARC* . . . 17
hand chopped steak, capers, quail egg

TUNA CARPACCIO* 21
leek vinaigrette

WHITE ASPARAGUS MIMOSA 16
hazelnut, egg, leek vinaigrette

MUSHROOM TART 15
pioppini mushrooms, truffle pecorino

SALMON CARPACCIO* . . . 17.50
house-cured Norwegian salmon,
eggs mimosa, whipped crème fraîche

LES SANDWICHES ET SALADES

BAGUETTE PROVENÇALE 13.50
French salami, camembert, cornichon,
mustard vinaigrette

CROQUE-MADAME 14.50
grilled ham, fried egg, sauce mornay

COUNTRY CHICKEN CLUB 15.50
avocado, bacon, rosemary aioli

BURGER AMÉRICAIN 18
cheeseburger, pommes frites

BOEUF RÔTI 18
horseradish cream,
salted caraway baguette

JAMBON BEURRE BAGUETTE 13
Parisian ham, Comté, cornichons

SALADE NIÇOISE 18.50
confit tuna, red bliss potatoes, haricots verts

WARM SHRIMP SALAD 21
lemon beurre blanc, avocado

PETIT DÉJEUNER GOUGÈRE . . 13
ham off the bone, raclette, egg

SALADE VERTE 11.50
haricots verts, radishes, red wine vinaigrette

ENTRÉES

STEAK FRITES* 29.50
herb roasted, maître d'butter,
pommes frites

DUCK SARLADAISE* 16
confit, sunny side up egg,
roasted potatoes

CHICKEN PAILLARD 16
Picholine olive tapenade, almonds, frisée

BUTTERMILK PANCAKES . . 12
maple syrup

QUICHE FLORENTINE 15
spinach, gruyère

MOULES FRITES 21
marinière style mussels, pommes frites,
sauce mayonnaise

TROUT AMANDINE 29
toasted almonds, haricots verts,
lemon brown butter

FRENCH TOAST 14
brandied apples, Chantilly crème,
toasted walnuts

BEEF BOURGUIGNON 33
crimini mushrooms, lardons,
red wine sauce

Les Boissons Froides, Chaudes, Gazeuses et Alcoolisées

COCKTAILS

VIVE LA RÉVOLUTION
Bombay Gin, Camus VS Cognac,
Sparkling Wine, Lemon, Tarragon
15

DU MARCHÉ
Pear Infused Plantation Rum, Cotton
& Reed Allspice Dram, Pear Brandy,
Vanilla, Lemon, Cinnamon, Clove
13

SoPi
Belvedere Vodka, Solerno Blood Orange,
Tiber Aperitivo, Pomegranate,
Sparkling Rosé
15

BELLE
Sparkling Wine, Peach Liqueur,
Peach Juice, Orange Bitters
12

MIMOSA
OJ or Grapefruit
10

BLOODY MARY
Rocktown Vodka, House Mix
11

CIDRE ÉPICÉ
Warm Spiced Cider, your choice of:
Bourbon, Cognac, or Rum
13

POMME SAUVAGE (SANS ALCOOL)
Martinelli's Sparkling Cider, Ginger,
Lemon, Pomegranate, Cardamom
9

PETIT RUSÉ
Cimarrón Reposado Tequila,
Ginger, Pomegranate, Cardamom,
Lime, Luxardo Maraschino
12

LES VACANCES
Green Chartreuse, Banhez Mezcal,
Velvet Falernum, Pineapple,
Serrano Chili, Lime
14

ROMARIN
Rocktown Vodka, St. Germain,
Rosemary, Grapefruit
13

CLOUSEAU
Jim Beam Bourbon, Fig,
Lime, Plum Bitters
11

LE DIP SPRITZ
Lillet Blanc, Sparkling Wine,
Sour Orange, Rhubarb Root
(on draft)
13

BRILLANT
Hard Cider, Lemon, Ginger, Amaro
12

CHARTREUSE CHOCOLAT CHAUD
Green Chartreuse, Hot Chocolate,
Marshmallow
14

EFFERVESCENTS

'VIN MOUSSEUX'
Simonet, Blanc de Blancs, Brut .12
N.V. Alsace, France

CHAMPAGNE
Laurent – Perrier,
'La Cuvée', Brut 22
N.V. Tours – Sur – Maine, France

CHAMPAGNE
Krug, 'Grande Cuvée', Brut 45
N.V. Reims, France

MÉTHODE TRADITIONELLE ROSÉ
François Montand, Brut Rosé . 14
N.V. Jura, France

CHAMPAGNE ROSÉ
Veuve Clicquot Ponsardin,
Brut Rosé 28
N.V. Reims, France

LES VINS

BLANC

RIESLING
Milbrandt 13
2018 Columbia Valley Washington

SAUVIGNON BLANC
Benoit & Mathieu Fleuriet . . . 17
2018 Loire Valley, France

CHENIN BLANC
Alain De La Treille, Vouvray . . 10
2018 Loire Valley, France

CHARDONNAY
Bouchard Aîné & Fils 12
2018 Burgundy, France

CHARDONNAY
Newton, 'Skyside' 15
2017 Sonoma County, California

BORDEAUX BLANC
Château Les Arromans 13
2018 Entre-Deux-Mers, France

VIIGNIER
Jean Luc Colombo
'Le Violette' 11
2018 Vins de Pays D'Oc, France

CHARDONNAY
Marchand – Tawse 14
2015 Burgundy, France

PINOT GRIS
Pierre Sparr 13
2017 Alsace, France

ROSÉ

**ROSÉ OF SYRAH
AND CINSULT**
Domaine de Triennes 13
2018 Provence, France

**ROSÉ OF GRENACHE
AND CLAIRETTE**
Château d'Aqueria 16
2018 Tavel, France

ROUGE

PINOT NOIR
Lyric by Etude 14
2018 Sta. Barbara, California

PINOT NOIR
Solište, 'Narcisse' 19
2015 Sonoma Coast, California

PINOT NOIR
Pascal Clément 17
2017 Burgundy, France

GAMAY
Laurence and Remi Dufaitre . 15
2018 Beaujolais Villages, France

CABERNET FRANC
Château du Hureau, 'Tuffe' . . . 16
2017 Saumur – Champigny, France

CÔTES DU RHÔNE VILLAGES
Château de Saint Cosme . . . 11
2018 Rhône Valley, France

CÔTES DE BLAYE
Château La Braulterie de
Peyraud 13
2008 Bordeaux, France

BORDEAUX SUPÉRIEUR
Saint – Julien
Château Peymartin 25
2014 Bordeaux, France

RHÔNE BLEND
Massaya 'Le Colombier' . . . 12
2017 Bekaa Valley, Lebanon

CABERNET SAUVIGNON
Simi 15
2017 Alexander Valley, California

CABERNET SAUVIGNON
Light Horse 10
2016 California

MALBEC
Château du Cèdre,
'Héritage' 11
2016 Cahors, France

BIÈRES PRESSION

Rar Nanticoke Nectar 8
India Pale Ale
Cambridge, MD 7.4%

Right Proper Raised by Wolves . 8
Pale Ale
Washington, DC 5.0%

Straffe Hendrik 12
Golden Tripel
Bruges, Belgium 9%

DC Brau Penn Quarter Porter . . 8
Robuſt Porter
Washington, DC 5.5%

Allagash White 8
Belgian Style Wit
Portland, ME 5.2%

Kronenbourg, '1664' 8
Euro Pale Lager
Strasbourg, France 5.5%

Eric Bordelet, Sidre
'Nouvelle Vague' 10

Hard Apple Cider
Normandy, France 6%

BIÈRES EN BOUTEILLE

Brasserie Meteor
'Meteor Pils' 7
Czech Pilsner
12 oz Alsace, France 5%

Kronenbourg 1664 Blanc 6
Belgian Style Witbier
11.2 oz Strasbourg, France 5%

Amſtel, 'Light' 6
Light Lager
12 oz Amsterdam, Netherlands 3.5%

Saison Dupont 9
Farmhouse Saison
Hainaut, Belgium 6.5%

Duchesse de Bourgogne 14
Flanders Red Ale
Vichte, Belgium 6.2%

Sam Adams, Seasonal Selection . 8
Boston, MA

3 Stars Southern Belle 9
Imperial Brown Ale
Washington, DC 8.7%

Lindemans, 'Pêche' 13
Peach Lambic
12 oz Vlezenbeek, Belgium 2.5%

Anxo Rosé Cider' 14
Red Flesh Apple Cider
Washington, DC 6.9%

Domaine Lesuffleur
'La Folletière' 49
Apple Cider
750 ml Normandy, France 7.1%

Einbecker, 'Brauherren'
(Non-alcoholic) 6
Pilsner Style
12 oz Einbeck, Germany N/A

PASTIS & ABSINTHE

Kubler Absinthe 12
Pernod 9
Pernod Absinthe 15

Ricard 10
St. George Absinthe 15
Vieux Carré Absinthe 12

BOISSONS

Coffee 4
Cold-Brewed Iced Coffee 4
Eſpresso 4.50
Café Gibraltar 5
Café Vietnamese 5.50
Café au Lait 5
Café Latte 4.50
Cappuccino 5
Cidre Chaud Épicé 7

Mocha Hazelnut 6
Délice au Chocolat 5.50
Selection of Hot Teas 4.50
Soda 4
Iced Tea 4
Acqua Panna / Perrier 8
Orangina 4
Sparkling Apple Cider 5
Citron Pressé de la Maison 4