

675 15TH ST NW
WASHINGTON, DC 20005

OLD EBBITT GRILL®
BRUNCH

(202) 347-4800
WWW.EBBITT.COM

STARTERS

FRIED OYSTER DEVILED EGGS

bread & butter pickle relish,
celery hearts, lots of herbs,
smoked paprika...12.99

ZUCCHINI CHIPS

chipotle-buttermilk dressing,
Parmesan...11.99

POINT JUDITH
RHODE ISLAND CALAMARI

pickled cherry peppers, watercress,
remoulade...16.99

AMERICAN FARMHOUSE
CHEESE SAMPLER

membrillo, pickled red onions,
honey walnuts, walnut-raisin bread

ASHER BLUE

Sweet Grass Dairy, Thomasville, GA, salty,
sweet & fudgy, raw cow's milk cheese

CABRA LA MANCHA

Fire Fly Farms, Garrett County, MD, tangy,
semi-soft, wash-rind goat's milk cheese

GRAFTON CLOTHBOUND

CHEDDAR

Grafton Village Cheese Company, Grafton, VT,
sweet & creamy, cow's milk cheese

MEATBALLS

creamy polenta, pomodoro,
Pecorino Romano, crostini...16.99

OYSTERS ROCKEFELLER

spinach, watercress,
garlic-herb butter, Parmesan...17.99

HOLLANDER MAINE MUSSELS

sauvignon blanc, Dijon,
crushed red pepper, lemon, herbs,
rustico crostini...20.99

CLASSIC HUMMUS

marinated chickpeas, cucumbers,
olive oil, warm pita...15.99

CRAB & ARTICHOKE DIP

baguette, lemon...18.99

BUFFALO CHICKEN WINGS

blue dressing, celery...16.99
extra sauces...0.59 each

NEW ENGLAND CLAM CHOWDER

celery, potatoes, bacon, cream...10.99

CHICKEN POSOLE VERDE SOUP

tomatillos, white hominy, jalapeños,
cilantro, lime, cabbage slaw...10.99

CLYDE'S CHILI

cheddar/onions/sour cream...0.59 each

General Manager
Yousef Khatib

Executive Chef
Joseph Allen

Vegetarian

Gluten-Friendly

Consuming raw or undercooked items may cause
foodborne illness. Menu items marked with an * may
contain raw or undercooked ingredients. Regarding
the safety of these items, written material is available
upon request.

We offer select gluten-friendly items and can modify
others upon request. Care is taken to avoid cross-
contact, however our kitchen is not completely gluten-
free. Before placing your order, please inform your
server if you have a food allergy or dietary need.

ENTRÉES

EGGS BENEDICT*

two poached eggs, English muffin,
brunch potatoes

TRADITIONAL
Canadian bacon,
hollandaise...19.99

CHESAPEAKE
crab cakes, Old Bay,
hollandaise...27.99

SHRIMP & GRITS

cheese grits, andouille sausage,
crystal-tomato broth...24.99

CORNE D BEEF HASH*

three poached eggs,
country white toast...19.99

STEAK & EGGS*

Cedar River Farms 8-oz. NY strip steak,
brunch potatoes, two eggs any style,
Béarnaise sauce...32.99

BRIOCHE FRENCH TOAST

North Carolina strawberries, whipped
cream, maple syrup, choice of bacon,
pork sausage, or turkey sausage...18.99

JUMBO LUMP CRAB CAKE

single...27.99 double...47.99
french fries, coleslaw, tartar sauce, lemon

STEAK FRITES*

Cedar River Farms 8-oz. NY strip steak,
french fries, watercress, shallot-Dijon
cream sauce...33.99

BABY BACK RIBS

half-rack...24.99 full-rack...39.99
potato salad, coleslaw,
cornbread, BBQ sauce

SPRING FETTUCCINE

spinach, maitake mushrooms, whipped
lemon ricotta, poached egg, toasted garlic
breadcrumbs, Grana Padano...23.99

CHICKEN & WAFFLES

buttermilk fried chicken thighs,
whipped butter, smoked maple syrup...20.99

FAROE ISLAND SALMON*

carrot-ginger puree, French lentil ragout,
gem lettuce & shaved carrots,
pistachio dukkah...29.99

GREENS & GRAINS

SPRING MARKET SALAD

North Carolina strawberries, pampered pecans,
goat cheese, power 4 lettuce blend,
white balsamic vinaigrette...15.99

MIXED GREENS SALAD

power 4 lettuce blend, cherry tomatoes, carrots,
cucumbers, roasted sunflower seeds, croutons,
lemon-basil vinaigrette...11.99

GRILLED CHICKEN & ANCIENT GRAIN SALAD

baby gem lettuce, watercress, asparagus, sugar snap peas,
ancient grains, carrots, white balsamic vinaigrette,
toasted pistachios, Pecorino Romano...23.99

FALAFEL BOWL

hummus, quinoa tabbouleh, tahini sauce, pickled red onions,
fattoush salad, lemon-sumac vinaigrette...21.99

CAESAR SALAD

Grana Padano, croutons...15.99

FAROE ISLAND SALMON NIÇOISE SALAD*

potatoes, haricot vert, soft-boiled egg,
baby greens, oven-dried cherry tomatoes,
olives, Dijon vinaigrette...27.99

GRILLED STEAK SALAD*

6-oz. sirloin steak, little gem lettuce, bacon,
cherry tomatoes, pickled red onions, smoky blue,
buttermilk goddess dressing...27.99

FRIED CHICKEN RICE BOWL

honey-sriracha tossed chicken breast, hard-boiled eggs, bacon,
Honeycrisp apples, watercress, ginger-pickled cucumbers,
scallions, buttermilk goddess dressing...23.99

BURGERS & SANDWICHES

Choice of french fries, fruit, mixed greens salad, or Caesar salad. Burgers are served on sesame seed bun.
Gluten-free bread available, additional 1.99.

ADD CARAMELIZED ONIONS, SAUTÉED MUSHROOMS OR CHILI, ADDITIONAL 0.59 EACH.

OEG CLASSIC BURGER* ...18.99

American, Swiss, blue, cheddar,
pepper Jack, or Muenster...19.99

BACON CHEESEBURGER*

American, Swiss, blue, cheddar,
pepper Jack, or Muenster...20.99

OYSTER RIOT BURGER*

7-oz. burger patty, fried oysters,
bistro sauce, iceberg, tomato, pickled red
onions, horseradish, sesame bun...21.99

JUMBO LUMP CRAB CAKE SANDWICH

coleslaw, tartar sauce,
cornmeal bun...27.99

BREAKFAST SANDWICH*

two eggs over medium, swiss, bacon,
lettuce, tomato, avocado, mayonnaise,
griddled brioche...18.99

CHICKEN #1

grilled chicken breast, bacon,
Muenster, sesame seed bun...19.99

FRIED CHICKEN SANDWICH

Carolina gold bbq, bread & butter
pickle slaw, spicy mayonnaise,
sesame bun...19.99

WALTER'S FAVORITE

hot pastrami, Muenster, coleslaw,
Thousand Island, pumpernickel...21.99

REUBEN

first-cut corned beef,
sauerkraut, Swiss, Thousand Island,
toasted seeded rye...22.99

ROAST TURKEY

avocado, alfalfa sprouts,
pickled red onions, provolone,
Calabrian chili aioli, multigrain...18.99

LENTIL-QUINOA PATTY MELT

caramelized onions, Swiss cheese,
bistro sauce, toasted seeded rye...19.99


A gratuity of 20% will be added to all parties of 6 or more. This gratuity is at the discretion of the guest and can be removed upon request.


TODAY'S OYSTERS


CHOOSE ONE TYPE OR MIX & MATCH*

each...3.99, ½ dozen...22.99, dozen...41.99
served with cocktail sauce & classic mignonette

FORTUNE* 
Crassostrea virginica,
Wine Harbor, Nova Scotia
small size, briny with a
crisp finish

GOSSLING* 
Crassostrea virginica
Maquoit Bay, ME
medium size, plump in the
shell, briny with a
crisp finish

KATAMA BAY* 
Crassostrea virginica
Katama Bay, MA
large size, slightly briny
with a sweet finish

PINK MOON* 
Crassostrea virginica
Hunter River, PEI
medium size, crisp and briny
with a sweet finish

WELLFLEET* 
Crassostrea virginica
Wellfleet Harbor, MA
medium size, plump in the
shell with a very
briny finish

MORE FROM THE RAW BAR

LITTLE NECK CLAMS* 
½ dozen...10.99 / dozen...19.99

JUMBO SHRIMP 
4.59 each

**JUMBO LUMP CRAB
DIJONNAISE**
chilled crab "salad",
Westminster saltines...21.99

EBBITT OYSTER HAPPY HOUR

Daily from 3pm–5pm & 11pm–1am

OYSTERS

½ dozen...15.99 / dozen...27.99

TINNED SEAFOOD



\$5 off Conservas & \$10 off Caviar during Ebbitt Oyster Happy Hour

CAVIAR

sustainably harvested—30 grams
Route 11 potato chips—lightly salted

**CALVISIUS ITALIAN
"SIBERIAN STURGEON"**
hints of umami and sea salt,
with a buttery finish that goes "pop"
when pressed to the roof of your mouth
Italy / 96

**CALVISIUS ITALIAN
"WHITE STURGEON"**
onyx beads, luscious mouthfeel,
refined salinity, hints of
green olive
Italy / 84

CONSERVAS

crusty bread, whipped salted butter, pickled vegetables,
piquillo peppers, Maldon sea salt, lemon

ANCHOVIES
in garlic and olive oil
Olasagasti / Spain / 6.7 oz / 17

MACKEREL
spiced in olive oil
Pinhais / Portugal / 4.2 oz / 18

STUFFED SQUID
rice stuffed squid in tomato sauce
Lucas / Portugal / 4 oz / 18

TUNA
yellowfin ventresca tuna belly
Olasagasti / Spain / 4.2 oz / 25

SARDINES
grilled tails in olive oil
Gueyu Mar / Spain / 5.3 oz / 25

spiced in olive oil
Nuri / Portugal / 4.4 oz / 18

olive oil & capers
Tenorio / Portugal / 4.2 oz / 20
Azorean lemon & chili peppers
Tenorio / Portugal / 4.2 oz / 20

RAW BAR PLATTERS

OYSTERS ROYALE*

12 oysters accompanied
with Italian White
Sturgeon caviar...117.99
Happy Hour...99.99

THE POSEIDON*

Italian White Sturgeon caviar,
jumbo lump crabmeat salad
24 oysters, 18 jumbo shrimp,
12 littleneck clams...269.99
Happy Hour...243.99

THE ORCA*

jumbo lump crabmeat salad,
24 oysters, 18 jumbo shrimp,
6 littleneck clams...181.99
Happy Hour...164.99

THE NEPTUNE*

24 oysters, 12 jumbo Shrimp,
12 littleneck clams...136.99
Happy Hour...124.99

THE WALRUS*

12 oysters, 6 jumbo Shrimp,
6 littleneck clams...66.99
Happy Hour...55.99

The Oyster Eater's Bill of Rights

Served in a casual, convivial
atmosphere by a
knowledgeable staff.

Expertly shucked and presented
traditionally on an iced platter
within five minutes of opening.

Presented with a selection
of oyster-friendly wines and ales.

Harvested in their season from
certified clean waters.

Laboratory tested.

Named on the menu by species
and growing location.

Received directly from farms that are
interstate-certified shellfish shippers.

Documented by tags indicating
harvest location and date
(available by request).

Valued as an important part of the
history and culture of this saloon.

OYSTER DRINKS

OYSTER SHOOTER*

Absolut Peppar, horseradish,
cocktail sauce, your choice of oyster
11.99

BLOODY MARYLAND*

Old Ebbitt Grill Classic Bloody Mary, Abso-
lut Peppar, garnished with Old Bay season-
ing, topped with a jumbo shrimp
13.99

OYSTER ALES, LAGERS & STOUTS ON DRAUGHT

Stella Artois9.59
Modelo Especial Pilsner-Style Lager...8.99
Guinness Stout.....9.59

2024 OYSTER RIOT WINE COMPETITION WINNER

Wine that pairs exceptionally
well with our oyster and raw bar.

GOLD MEDAL WINNER

Ferrari Brut, Trento, Italy NV
glass...19.99 / bottle...71

CHAMPAGNE SPECIALS

DAILY FROM 3PM–5PM & 11PM–1AM

NV Andre Clouet Brut 'Nature' (Bouzy)...90.00 (Regularly 115.00)
NV Pierre Paillard Grand Cru 'Les Parcelles' (Bouzy)...95.00 (Regularly 120.00)
NV Louis Roederer Collection 245 (Reims)...99.00 (Regularly 130.00)
NV Guy Larmandier Brut Rose (Vertus)...99.00 (Regularly 120.00)



wifi code: oeg1856

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