

ESTD. 1933

# MARTIN'S

— TAVERN —

*A Georgetown Tradition*

## HIGH IN HOSPITALITY. RICH IN HISTORY.

In an era of constant change, some things remain great. The historic service, authentic ambiance, and savory comfort fare at Martin's Tavern has remained a Georgetown favorite for nearly a century. Locally owned for four generations since 1933, and the oldest family-owned restaurant in town, Martin's is a long-standing and beloved Washington DC landmark.

## OUR MISSION

Through our 88-year history, we have and will continue to provide the best possible customer experience for our guests through quality service, food & beverage, generosity, and compassion. Martin's Tavern is a family and we want to extend our values of respect and love for each other to the Washington, DC community and beyond.



---



## SOUPS & STEWS



---

### TRADITIONAL OYSTER STEW | Market Price

*"Made to order, has to be the BEST on the East Coast!"*

Large select oysters flash sautéed, set in a silky-smooth broth of fresh cream, milk, white wine and spices. Topped with clarified butter and served with house-made garlic crostini

### NEW ENGLAND CLAM CHOWDER | 12.95

Served traditionally with oyster crackers

### FRENCH ONION SOUP | 10.95

*Rated the BEST in DC!*

Topped with a baguette croûton and melted provolone cheese

### BILLY'S BEEF CHILI | 11.95

Topped with tomatoes, onions and Cheddar cheese served with crispy tortilla chips

### CHEF'S DAILY SOUP SPECIAL | 9.95

---



## ENTRÉE SALADS



---

### MARTIN'S HOUSE SALAD | 7.95 / 10.95

Add grilled chicken, salmon or shrimp for an additional charge  
Mixed baby greens tossed with sliced cucumber, shredded carrots, tomatoes, dried cranberries topped with house-made croutons and balsamic vinaigrette; Add goat cheese for 1.50

### HARVEST BEETS | 10.95

Add grilled chicken, salmon or shrimp for an additional charge  
Roasted red and golden beets, topped with microgreens and goat cheese crumbles drizzled with a light champagne vinaigrette

### CAESAR SALAD | 8.95 / 11.95

Add grilled chicken, salmon or shrimp for an additional charge  
Hearts of romaine tossed in Chef's own Caesar dressing topped with shaved Parmesan cheese and house-made croûtons

### AHI TUNA SALAD\* | 22.95

Seared sesame encrusted Ahi Tuna, over mixed greens, topped with fried shallots, avocado, tomatoes, carrots, cucumbers and house-soy dressing

### MARINATED GRILLED SIRLOIN STEAK\* | 24.95

With sautéed Cremini mushrooms, Heirloom cherry tomatoes, cucumbers and bleu cheese crumbles over crisp romaine, garnished with fried shallots and served with bleu cheese dressing

### TY COBB SALAD | 20.95

Grilled chicken, fresh tomatoes, avocado, hard-boiled egg, Applewood smoked bacon and crumbled blue cheese over mixed greens, topped with fried shallots and served with ranch dressing

---



## APPETIZERS



---

### WELSH RAREBIT | 11.95

A classic sauce of Cheddar cheese, heavy cream, special blend of spices and Vienna Lager served with toast points

### JUMBO SHRIMP – BBQ OR COCKTAIL | 17.95

Four jumbo shrimp – choose your favorite preparation! Grilled dry rub BBQ with sweet chili sauce or classic shrimp cocktail with homemade cocktail sauce

### PETITE CRAB CAKES | Market Price

Flash fried. A bite-sized version of our signature dish, served with mandarin–orange aioli

### SEARED AHI TUNA\* | 17.95

Encrusted with sesame seeds with wasabi cream and house soy dressing

### MUSSELS, MUSSELS, MUSSELS | 14.95

PEI mussels in lemon butter white wine sauce sprinkled with scallions and served with rosemary focaccia

### CALAMARI & SHRIMP | 15.95

Golden fried with house-made marinara and mandarin-orange aioli

### CHESAPEAKE FRIED OYSTERS\* | Market Price

Five select jumbo oysters fried to a golden brown, served atop baby arugula with Chef's Special Remoulade

### FRIED GREEN TOMATOES | 9.95

*A southern favorite, made to order!*  
With Chef's Special Remoulade

### ONION RING LOAF | 11.95

Thin sliced Vidalia onions lightly dredged in seasoned flour and fried to a golden brown

### POTATO SKINS | 10.95

Topped with shredded Cheddar cheese, chopped scallions, Applewood smoked bacon and sliced jalapeños.  
Served with sour cream

### GRILLED HAWAIIAN CHICKEN SKEWERS | 12.95

Marinated chicken, onions, peppers and pineapple in a teriyaki glaze

### CHICKEN TENDERS MADE TO ORDER | 11.95

Lightly dredged in seasoned flour, flash fried, served with French fries and honey mustard

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



## SANDWICHES & SIDES



**All our meats, eggs and poultry are sourced locally in a free-range environment**

All sandwiches served with house-made French fries or Sweet Potato waffle fries

OR for a healthier choice add a house salad or Caesar salad for additional cost.

### **BREAKFAST SANDWICH | 14.95**

Two Liberty Delight Farm cage-free eggs scrambled, andouille sausage, grilled onions and Cheddar cheese with lettuce and tomato served on a toasted bagel with fresh fruit

### **CLASSIC STYLE REUBEN | 16.95**

Irish corned beef topped with sauerkraut and melted Swiss cheese  
Served on toasted marble rye with thousand island dressing

### **CHICKEN CLUB SANDWICH | 17.95**

Grilled or Southern fried chicken with Applewood smoked bacon, lettuce, tomato, melted Cheddar cheese and grilled onions served on a toasted brioche bun with ranch dressing on the side

### **PRIME RIB & CHEESE SANDWICH | 16.95**

Thinly sliced slow roasted prime rib with sauteed onions, green peppers and melted provolone cheese on grilled Ciabatta bread.  
Served with horseradish cream sauce on the side

### **TAVERN BURGER 8oz – Locally Raised Grass-Fed Angus Beef\* | 18.95**

### **FREE-RANGE BISON BURGER 8oz – “The Healthy Choice”\* | 20.95**

### **“WHERE’S THE BEEF” – MEATLESS BURGER\* | 20.95**

On toasted brioche with lettuce, tomato and onion, served with a kosher dill pickle  
Add sautéed mushrooms, caramelized onions or jalapeños  
Add Applewood smoked bacon, choice of cheese, fried egg or avocado | 1.50 each

### **MARINATED AHI TUNA STEAK SANDWICH\* | 21.95**

Seared to your specification atop baby arugula, cucumber, avocado,  
hoison sauce and wasabi aioli on the side.  
Served on toasted sourdough bread

### **MARYLAND STYLE CRAB CAKE SANDWICH | Market Price**

Our famous Lump crab cake sautéed served with Cole slaw, on a toasted potato roll

### **NEW ENGLAND LOBSTER ROLL | Market Price**

Fresh poached Maine lobster with shallots, celery and red peppers tossed together with Chef’s special herb mayo loaded into a New England style roll



## SIDES



\$6 each

**Sautéed Spinach | Asparagus | Green Beans | Broccoli | Baked Potato | Mac and Cheese  
Garlic Mashed Potatoes | Cole Slaw | Basmati Rice | French Fries | Sweet Potato Waffle Fries**

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

---



## BRUNCH



---

*\*We serve brunch until 4pm*

### EARLY RISER\* | 17.95

Two eggs any style with your choice of ham, Applewood smoked bacon or sausage link; served with your choice of toast, home fries and coffee

### CHALLAH FRENCH TOAST | 11.95 / with meat 13.95

Choice of ham, Applewood smoked bacon or sausage link

### BUTTERMILK PANCAKES | 11.95 / with meat 13.95

Choice of ham, Applewood smoked bacon or sausage link

### LITTLE BIT OF CHICKEN FRIED\* | 16.95

Fried chicken topped with fried egg, sharp Cheddar, sausage gravy, candy onions, bacon bits and hot honey on a buttered biscuit

### MARTIN'S CHESAPEAKE BENEDICT\* | 21.95

Our famous petite crab cakes over fried green tomatoes, topped with poached eggs and house made hollandaise, served with home fries and seasonal fresh fruit

### MARTIN'S TRADITIONAL EGGS BENEDICT\* | 17.95

Split English muffin topped with shaved country ham, two poached eggs and house made hollandaise, served with home fries and seasonal fresh fruit

### SMOKED SALMON AND BAGEL | 15.95

Served with traditional accoutrements and cream cheese

### STEAK AND EGGS\* | 20.95

6oz of Flank steak topped with truffle butter, with two eggs any style, served with your choice of toast and home fries

### CORNED BEEF HASH\* | 15.95

*Decadence at its best!* Traditionally prepared on our flat top and topped with two poached eggs served with marble rye toast

### AVOCADO TOAST\* | 17.95

Atlantic smoked salmon, heirloom tomatoes, a poached egg, arugula tossed in citrus vinaigrette, avocado dill spread over wholegrain toast

### SKILLET SCRAMBLER\* | 16.95

A light layer of salsa, home fries, bacon, avocado, shredded Cheddar, onions, green and red peppers, finished with two eggs your way

### JUMPING BEAN BURRITO\* | 18.95

Diced filet mignon, scrambled eggs, beans, romaine lettuce, Cheddar cheese, topped with gaujillo sauce, crème fraiche, a sunny side up egg, and pico de gallo

### MARTIN'S BISCUITS AND GRAVY | 10.95

Creamy sausage gravy served over two homemade buttered biscuits

### YOUR WAY OMELETTE | 16.95

*Pick three different ingredients from the following to make your perfect omelette*  
Served with home fries, fresh fruit and toast.

Filling options: mushrooms, spinach, peppers, onions, jalapeños, Cheddar, American, Swiss, Provolone, ham, Applewood bacon, sausage

For an additional cost: avocado, goat cheese - 1.50  
Smoked salmon - 3.50

---



## COMFORT FOODS



---

### MARTIN'S DELIGHT — OUR OWN HOT BROWN | 20.95

*Created in the Brown Hotel in Kentucky, perfected by Martin's Tavern!*  
Sliced oven roasted turkey over toast, smothered in our homemade rarebit sauce topped with sliced tomato, Applewood smoked bacon and Parmesan cheese, broiled in a cast iron skillet

### GRANDMA MARTIN'S MEATLOAF | 22.95

*Our version of mom's favorite topped with fresh mushroom gravy.*  
Served with garlic mashed potatoes and broccoli

### SLOW ROASTED POT ROAST | 23.95

A generous portion of tender beef with celery, carrots, onions and new potatoes; with horseradish upon request

### SHEPHERD'S PIE... Billy's Own Recipe! | 22.95

Fresh ground local lamb, peas, carrots, onions, garlic and rosemary infused with a bit of Guinness, topped with garlic mashed potatoes and Cheddar cheese

### THE TAVERN TREAT | 28.95

Toasted English muffin loaded with sautéed Lump crab meat and sliced fresh mushrooms topped with house-made Hollandaise sauce served with sautéed seasonal vegetables

### CHICKEN MILANESE | 26.00

Chicken scaloppini lightly breaded then pan seared served over fettuccine tossed with house-made pesto, Heirloom cherry tomatoes and topped with Parmesan cheese

### FISH & CHIPS | 25.95

Fresh Icelandic Cod fillet dredged in our special flour blend fried to a crispy golden brown served with French fries, Cole slaw and house-made remoulade

### SHRIMP FETTICINE AND LOBSTER CREAM | 28.95

Shrimp sautéed with diced tomatoes, garlic, white pepper and lobster cream tossed with fettuccine then sprinkled with Parmesan cheese

### ATLANTIC SALMON FILLET\* | 33.00

Grilled, then topped with sweet chili sauce served with fresh green beans and Basmati rice

---



## BREAKFAST SIDES



---

Single Egg | Home Fries | Biscuits | Sausage Gravy  
Fruit | Ham | Bacon | Sausage | Corned Beef Hash

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

---



## RED WINES



---

**J. Lohr "Falcon's Perch" Pinot Noir** | 11 / 42  
Monterey County, California

**Decoy Pinot Noir** | 64  
Anderson Valley, California

**Smith & Perry Pinot Noir** | 13 / 50  
Dulles, Oregon

**Murphy Goode Merlot** | 11 / 40  
Santa Rosa, California

**Silver Oak Cabernet Sauvignon (2015)** | 150  
Alexander Valley

**Drumheller Cabernet Sauvignon** | 12 / 46  
Columbia Valley, Washington

**Bramosia Chianti Classico** | 11 / 44  
Tuscany, Italy

**La Jassine Cotes Du Rhone** | 10 / 40  
Rhone Valley Villages, France

**Chateau Recogne Bordeaux** | 9 / 35  
Bordeaux, France

**Altos Del Plata Malbec** | 12 / 48  
Mendoza, Argentina

**Michele Chiarlo Barbera d'Asti** | 11 / 48  
Piemont, Italy

**Pessimist Red Blend** | 12 / 48  
Paso Robles, California

**Austin Hope Cabernet Sauvignon** | 69  
Paso Robles, California

**1000 Stories Zinfandel** | 12 / 48  
Mendocino, California

---



## DRAFT BEERS



---

**GUINNESS STOUT** | Ireland

**STELLA ARTOIS** | Belgium

**MANOR HILL** | Maryland

**TROPI CANNON CITRUS IPA** | Maryland

**ALLAGASH WHITE** | Maine

**DEVILS BACKBONE VIENNA LAGER** | Virginia

**PRIMA PILS VICTORY** | Pennsylvania

**SAM ADAMS SEASONAL** | Massachusetts

---



## WHITE WINES



---

**Bollini Pinot Grigio** | 9 / 32  
Milano, Italy

**Wente Riva Ranch Chardonnay** | 13 / 50  
Monterey, California

**Franciscan Chardonnay** | 11 / 40  
Napa Valley, California

**Sonoma-Cutrer Chardonnay** | 63  
Russian River Valley, California

**Saint M Riesling** | 10 / 38  
Qualitätswein, Germany

**Viré-Clessé** | 14 / 56  
Mâconnais, France

**Yealands Sauvignon Blanc** | 10 / 39  
Marlborough, New Zealand

**Terre de Princes Sancerre** | 16 / 60  
Val de Loire, France

---



## ROSÉ



---

**Klinker Brick** | 10 / 38  
Lodi, California

---



## BOTTLED BEERS



---

**HARP IRISH LAGER** | Ireland

**BOLD ROCK CIDER** | Virginia

**AMSTEL LIGHT** | The Netherlands

**HEINEKEN LAGER** | The Netherlands

**HEINEKEN 0.0** | The Netherlands

**CORONA EXTRA** | Mexico

**BUDWEISER & BUD LITE** | St. Louis, MS

**COORS LIGHT** | Golden, CO

---



## BILLY'S CAPTAIN'S LIST



---

**Dry Creek Vineyard Reserve Merlot** | 95  
Dry Creek Valley, California (1999)

**Caymus Cabernet Sauvignon** | 250  
Napa Valley, California (2018)

**Post & Beam Cabernet Sauvignon** | 200  
Napa Valley, California (2019)

**Cade Winery Cabernet Sauvignon** | 150  
Howell Mountain, Napa Valley, California (2017)

**Dunn Vineyards Cabernet Sauvignon** | 280  
Napa Valley, California (2013)

**Chateau Ste. Michelle Cabernet Sauvignon** | 120  
Columbia Valley, Washington (2006)

**Robert Mondavi Reserve Cabernet Sauvignon** | 175  
Napa Valley, California (2016)

**Horton Vineyards, Albarino Private Reserve** | 85  
Orange County, Virginia (2017)

---



## DESSERTS



---

### BREAD PUDDING | 9

*Our most popular dessert!*  
With a hot bourbon caramel sauce  
topped with Vanilla Ice Cream

### CHOCOLATE AWESOME | 8

A warm, dense cake with rich chocolate ganache  
A la mode | 1.50

### NEW YORK STYLE CHEESECAKE | 9

House-made and topped with a fresh strawberry sauce

### TIRAMISU | 9

House-made espresso-soaked lady fingers layered to perfection  
with mascarpone, dark rum, strong coffee  
dusted with cocoa powder

### APPLE PIE | 8

A la mode | 1.50

### DESSERT OF THE DAY | 9

Ask your server about the dessert specials

### FLAVORED SORBET | 9

Ask your server for today's flavors

### VANILLA ICE CREAM | 7

Add your favorite liqueur as a topping | 3.50

---



## MARTIN'S COCKTAILS



---

### GRAPEFRUIT SPLASH | 13

Strawberry Stoli, grapefruit juice, splash of sprite, lemon juice,  
lime juice, garnished with lime

### ROSE APEROL SPRITZ | 12

Aperol, rose, prosecco, splash of sparkling water, garnished with  
orange slice

### STRAWBERRY HIBISCUS SMASH | 13

Titos Vodka, muddled strawberries, hibiscus syrup, lime juice,  
passionfruit juice, splash of sparkling water, garnished with a  
hibiscus flower

### CUCUMBER COLLINS | 12

Cucumber Stoli, simple syrup, fresh lemon juice, splash of  
ginger ale, cucumbers

### EL JEFE | 13

123 organic tequila, Bacardi rum, fresh squeezed lime juice,  
pineapple juice, garnished with pineapple leaves

### ORANGE CRUSH | 12

Orange Stoli, triple sec, orange juice, splash of sprite, lime juice,  
garnished with an orange wedge

### BLACK WALNUT MANHATTAN | 13

Black Jameson's, sweet vermouth, black walnut bitters, garnished  
with a cherry

### WHERE THE FLOWERS BLOOM | 13

Kenwood champagne, a wild hibiscus flower and  
a splash of hibiscus syrup

### MARTIN'S FAMOUS BOULEVARDIER | 14

Virginia's Murlarkey heritage whiskey, aperol, sweet vermouth,  
garnished with orange peel

---



## HOT BEVERAGES AND AFTER DINNER DRINKS



---

### MARTIN'S IRISH COFFEE | 10

### LATTE OR CAPPUCCINO | 4.75

### ESPRESSO | 4.25

### DOUBLE ESPRESSO | 6.50

### HOT CHOCOLATE | 3.95

### LIMONCELLO | 11

### FONCESA | 13

### RAMOS PINTO | 8

### TAYLOR FLADGATE | 9

### SAMBUCA ROMANA | 9

### GRAND MARNIER | 10