EST. 1933

MARTIN'S TAVERN

A Georgetown Tradition

SURCHARGE

To offset the heightened cost of doing business due to government initiatives, especially Initiative 82, rising wages, inflation, increased health insurance costs, increase in cost of goods and supply chain challenges that are beyond our control, Martin's Tavern has empathetically implemented a 6% operational fee. This surcharge is not a gratuity payable directly to the staff.

A service charge of 20% will be added to all parties of six (6) or more. This gratuity is at the discretion of the guest and can be adjusted upon request.

We are hopeful that conditions will improve, and we can eliminate this fee. We thank you for your understanding and continued support. If you have any questions, please ask to speak with one of our managers.

HIGH IN HOSPITALITY. RICH IN HISTORY.

In an era of constant change, some things remain great. The historic service, authentic ambiance, savory comfort fare and high-end American cuisine 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 institution and landmark.

OUR MISSION

Through our 90^{+} 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, surrounding areas 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 | 13.95
Served traditionally with oyster crackers

FRENCH ONION SOUP | 12.95
Rated the BEST in DC!
Topped with a baguette croûton and melted provolone cheese

BILLY'S BEEF CHILI | 13.95
Topped with tomatoes, onions and Cheddar cheese served with crispy tortilla chips

COLONIAL BRUNSWICK STEW | 14.95
Original recipe of chicken and fresh vegetables slow cooked for hours

CHEF'S DAILY SOUP SPECIAL | 11.95

ENTRÉE SALADS

MARTIN'S HOUSE SALAD | 9.95 / 12.95
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 2.00*

HARVEST BEETS | 12.95
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 | 10.95 / 13.95
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 croutons

AHI TUNA SALAD* | 27.95
Seared sesame encrusted Ahi Tuna, over mixed greens, topped with fried shallots, avocado, tomatoes, carrots, cucumbers
and house-soy dressing

MARINATED GRILLED SIRLOIN STEAK* | 28.95
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 | 24.95
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 | 12.95
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* | 18.95
Encrusted with sesame seeds with wasabi cream and house soy dressing

ANGRY MUSSELS* | 18.95
PEI mussels simmered in a Fra Diavolo sauce with jalapeños and shallots served with rosemary focaccia

CALAMARI & SHRIMP | 18.95
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 | 12.95
A southern favorite, made to order!
With Chef's Special Remoulade

ONION RING LOAF | 13.95
Thin sliced Vidalia onions lightly dredged in seasoned flour and fried to a golden brown

POTATO SKINS | 12.95
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 | 14.95
Lightly dredged in seasoned flour, flash fried, served with French fries and honey mustard

SANDWICHES & SIDES

All our meats, eggs and poultry are sourced locally in a free-range environment Gluten-free bun available upon request for an additional charge

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 | 16.95
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 | 18.95
Irish corned beef topped with sauerkraut and melted Swiss cheese
Served on toasted marble rye with thousand island dressing

CHICKEN CLUB SANDWICH | 18.95
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 | 20.95
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 – Locally Raised Grass-Fed Angus Beef* |
20.95 **FREE-RANGE BISON BURGER – "The Healthy Choice"*** | 21.95 **"WHERE'S THE BEEF" – MEATLESS BURGER*** | 22.95

On toasted brioche with lettuce, tomato and onion, served with a kosher dill pickle
Add sautéed mushrooms, caramelized onions or jalapeños
Add cheese or Applewood smoked bacon | 2.00 each
Add fried egg or avocado | 4.00 each
Gluten-free bun | 1.00 each

MARINATED AHI TUNA STEAK SANDWICH* | 23.95
Seared to your specification atop baby arugula, cucumber, avocado, hoisin 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

$8 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

BRUNCH

EARLY RISER* | 20.95
Eggs any style with your choice of ham, Applewood smoked bacon or sausage; served with your choice of toast, home fries and coffee

CHALLAH FRENCH TOAST | 13.95 / with meat 16.95
Choice of ham, Applewood smoked bacon or sausage link

BUTTERMILK PANCAKES | 13.95 / with meat 16.95
Choice of ham, Applewood smoked bacon or sausage link

LITTLE BIT OF CHICKEN FRIED* | 20.95
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* | Market Price
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* | 20.95
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 | 18.95
Served with traditional accoutrements and cream cheese

STEAK AND EGGS* | 26.95
Petite NY strip steak topped with truffle butter, with two eggs any style, served with your choice of toast and home fries

CORNED BEEF HASH* | 19.95
Decadence at its best! Traditionally prepared on our flat top and topped with two poached eggs served with marble rye toast

AVOCADO TOAST* | 20.95
Atlantic smoked salmon, heirloom tomatoes, a poached egg, arugula tossed in citrus vinaigrette, honey, avocado dill spread over wholegrain toast

SKILLET SCRAMBLER* | 20.95
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* | 21.95
Diced filet mignon, scrambled eggs, beans, romaine lettuce, Cheddar cheese, topped with guajillo sauce, crème fraiche, a sunny side up egg, and pico de gallo

MARTIN'S BISCUITS AND GRAVY | 12.95
Creamy sausage gravy served over two homemade buttered biscuits

YOUR WAY OMELETTE | 20.95
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 - 4.00

COMFORT FOODS

MARTIN'S DELIGHT — OUR OWN HOT BROWN | 23.95
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 | 26.95
Our version of mom's favorite topped with fresh mushroom gravy.
Served with garlic mashed potatoes and broccoli

SLOW ROASTED POT ROAST | 30.95
A generous portion of tender beef with celery, carrots, onions and new potatoes; with horseradish upon request

FRESH CALVES LIVER | 29.95
Hand cut calves liver over garlic mashed potatoes, green beans and caramelized onion and Applewood smoked bacon

SHEPHERD'S PIE... Billy's Own Recipe! | 26.95
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 | Market Price
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 | 29.95
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 | 30.95
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 FETTUCCINE AND LOBSTER CREAM | 30.95
Shrimp sautéed with diced tomatoes, garlic, white pepper and lobster cream tossed with fettuccine then sprinkled with Parmesan cheese

ATLANTIC SALMON FILLET* | 35.95
Grilled, then topped with sweet chili sauce served with fresh green beans and Basmati rice

BREAKFAST SIDES

Single Egg | 4.00
Biscuits | 3.50
Ham | 6.00
Sausage | 6.00
Home Fries | 6.00
Fruit Cup | 5.95
Bacon | 6.00
Corned Beef Hash | 8.00