



Private Dining

OUR MODERN AMERICAN RESTAURANT HELMED BY EXECUTIVE CHEF, DUPREE BRASWELL, OFFERS A CURATED MENU WITH SIGNATURE ITEMS. LOCALLY SOURCED INGREDIENTS SHOWCASE MARYLAND'S FINEST ARTISANS AND THOUGHTFUL COLLABORATIONS WITH PARTNER FARMERS.

FUN AND CREATIVE, OUR BEVERAGE PROGRAM INCLUDES A ROTATING SELECTION OF LOCAL CRAFT BEERS, NEW AND OLD-WORLD WINES AND EXPERTLY CRAFTED COCKTAILS INCLUDING THE OPTION OF COCKTAILS PREPARED TABLESIDE.



SEVENTH STATE

BETHESDA, MARYLAND

Shareables

Serves 2 guests

CHILLED

DEVILED EGGS | applewood smoked bacon, chimichurri 15

HUMMUS | bruschetta, crispy vegetables, lavosh 16

BRUSCHETTA | pecorino, crostini 14

CHARCUTERIE PLATE | georgetown's own stachowski's market cured meats, local cheese, breezy willow farm preserves 24

CHIPS + DIP | potato crisps, crostini, romesco, onion dip 15

CHARRED MARKET VEGETABLES | za'atar spiced, toasted pine nuts, labneh yogurt cheese 12

WARM

WARM MARINATED OLIVES | rosemary, preserve citrus 12

CRISPY BRUSSELS SPROUTS | smoked bacon, lemon yogurt 18

CRAB + ARTICHOKE DIP | crostini MP

CRAB + CORN FRITTER | smokey corn remoulade, jalapeño aioli, old bay honey butter 16

CRISPY CHICKEN THIGHS | bell & evans chicken, hot honey, old bay bleu crème 14

SEARED SCALLOPS | seasonal purée, charred scallions, radishes, herb oil 22



St. Elmo Plated Lunch

GREENS & MAINS

*Add on chicken (\$8), salmon (\$10), shrimp (\$12) to any green

COBB SALAD* | baby gem greens, heirloom tomatoes, cucumber, bacon, avocado, hard boiled egg, bay blue cheese, creamy dill & dijon vinaigrette 16

PRODUCE MARKET CHOPPED SALAD* | field greens with mixed vegetables, green herb vinaigrette 15

KALE CAESAR* | torn crust, pecorino cheese, sesame caesar dressing 14

SEASONAL GRAIN BOWL | fava beans, watermelon radishes, mint, tomatoes, bulgur wheat, kale, quinoa, goat cheese lemon vinaigrette 16

BURGER | angus beef, applewood smoked bacon, cheddar, crispy onions, might mo sauce, seeded bun 19

OLD BAY CRISPY CHICKEN | chipotle aioli, hot honey sauce, toasted brioche 18

TURKEY AVOCADO BLT | pepper aoli, toasted sourdough, french fries 17

CRAB CAKE | grilled artichoke & caper remoulade, beef steak tomato, bibb lettuce, toasted brioche, french fries 20

WILD MUSHROOMS | seasonal purée, broccolini, pearl onions, herb oil

SWEET FINISH

Serves three guests & includes brewed Starbucks® coffee and selection of hot teas

CINNAMON BEIGNETS | nutella crème 30

ASSORTED PETIT FOURS 38

SEVENTH
STATE

BETHESDA, MARYLAND

Woodmont Plated Dinner

\$75 per guest

Pre-select one salad & one dessert for the table. Entrées selected at time of dinner.



GREENS & GRAINS

KALE CAESAR | torn crust, pecorino cheese, sesame caesar dressing

PRODUCE MARKET CHOPPED SALAD | field greens with mixed vegetables, green herb vinaigrette

SEASONAL GRAIN SALAD | fava beans, heirloom tomatoes, cucumbers, watermelon radishes, mint, bulgur wheat, quinoa, kale, lemon goat cheese vinaigrette VE

MAINS

LEMON PRESSED CORNISH HEN | silver queen corn, sundried tomatoes, feta, broccolini, chimichurri

RIBEYE STEAK | 16 oz, parmesan fingerling potatoes, knob creek steak butter

LOCAL CATCH | jumbo lump crab & caper vinaigrette

WILD MUSHROOMS | seasonal purée, broccolini, pearl onions, herb oil

MARYLAND CRAB CAKES | twin jumbo lump crab cakes, grilled asparagus, marble potatoes, grilled artichoke & caper remoulade

SWEET FINISH

Includes brewed Starbucks® coffee and selection of hot teas

BANANA BREAD PUDDING | salted caramel, moorenkoo's marshmallow ice cream

CINNAMON BEIGNETS | nutella crème

SMITH ISLAND CAKE | moorenkoo's caramel praline ice cream

**SEVENTH
STATE**

BETHESDA, MARYLAND

Wisconsin Family Style Dinner

\$95 per guest

Choose two greens/grains, two mains & two sides in advance

GREENS & GRAINS

RADICCHIO + ARUGULA | seasonal squash, toasted pecans, goat cheese, balsamic vinaigrette

FIELD GREENS | blue cheese, grapes, apple chips, champagne vinaigrette

SEAFOOD WEDGE | shrimp, jumbo lump crab meat, applewood smoked bacon, cucumber, heirloom tomatoes, bay bleu cheese crumble, tarragon dijon vinaigrette

FARRO + BRUSSELS | roasted parsnips, toasted walnuts, golden raisins, garlic yogurt dressing

MAINS

TOMAHAWK STEAK | 46 oz steak, cippolini onion, natural jus

BONELESS SHORT RIBS | red wine jus

CRISPY CHICKEN | old bay, hot honey

BRICKED CHICKEN | ale reduction

SALMON FILET | seasonal succotash

SEARED ROCKFISH | ginger carrot jus, leek confit

WILD MUSHROOMS | seasonal purée, broccolini, pearl onions, herb oil

BRAISED VEGETABLES | eggplant, tomatoes, squash, peppers

SIDES

WHITE CHEDDAR MAC

WHIPPED POTATOES

MARBLE POTATOES

BRAISED GREENS | apple gastrique

CREAMED SPINACH | pecorino

CRISPY BRUSSELS SPROUTS | smoked bacon, lemon yogurt

SWEET FINISH

Includes brewed Starbucks® coffee and selection of hot teas

BANANA BREAD PUDDING | salted caramel, moorenko's marshmallow ice cream

CINNAMON BEIGNETS | nutella crème

SEVENTH STATE

BETHESDA, MARYLAND

Family Style Brunch

includes brewed Starbucks® coffee, selection of hot teas, one side and
Chef's choice of pastries and local jams

Choose three items: \$57++

Choose four items: \$67++

AVOCADO TOAST | cucumber dill, bruschetta

SEASONAL FRUIT PLATTER | lavender honey, yogurt dip

FRENCH TOAST | berries, banana, warm chocolate sauce, maple syrup

CRISPY CHICKEN + WAFFLES | old bay buttermilk fried chicken, maple syrup

BISQUITS + GRAVY | sausage gravy

SHRIMP + GRITS | cheese grits, chorizo sausage, peppers, heirloom tomato jus

CAGE FREE SCRAMBLED EGGS | scallions

Sides

add on additional side for \$6

BREAKFAST POTATOES | yukon gold potatoes, peppers, caramelized onions

APPLEWOOD SMOKED BACON

CHICKEN APPLE SAUSAGE





Champion Shaker

THE CHAMPION SHAKER WAS RECOGNIZED AS THE WORLD'S TOP 3 BEST NEW PRODUCTS AT TALES OF THE COCKTAIL AND THIS DEVICE WAS THEREAFTER INDUCTED TO THE MUSEUM OF THE AMERICAN COCKTAIL IN NEW ORLEANS. THESE SHAKERS NOW ADORN THE WORLD'S BEST BARS, RESTAURANTS AND LUXURY HOMES IN OVER 40 COUNTRIES.

THE THREE COCKTAILS AT \$17 EACH - FREE STATE FIZZ, SEVENTH STATE SOUR AND OLD LINE COLLINS - WERE BUILT SPECIFICALLY WITH THE CHAMPION SHAKER IN MIND USING INGREDIENTS INSPIRED BY THE FLAVORS OF MARYLAND.

Connect with Us

Let our creative Events Team take over and curate an exceptional private dining experience for you.

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