Soup and Salads

❤ Crab Chowder 7

Seasonal Chef Crafted Soup 7

❤ Baby Candied Striped Beet Salad
sunflower and kale micro greens, charred carrots shaved radish, monaco ash goat cheese sherry orange blossom honey vinaigrette 14

❤ Visitor Salad
mixed greens, cherry tomatoes, dried apricots cranberries, shredded carrots, apple chip apple cider vinaigrette 12

❤ Ancient Grains Bowl
red and white quinoa, farro, black beans, roasted corn pico de gallo, cilantro lime vinaigrette 15

Heirloom Tomato Burrata
shaved radishes, torn basil, while balsamic, EVOO 15

Traditional Caesar Salad
Salad Extras
Chicken 6 | Salmon 8 | Shrimp 10

Flatbread Pizza

Bruschetta
tomato, diced red onion, basil fresh mozzarella 12

❤ 22nd Street
housemade beef and pork meatballs, marinara, mozzarella 14

Small Plates

Fish Taco
grilled cod, black bean corn salsa, cilantro cream 8

Hummus
pita bread, celery, carrots 8

❤ Housemade Meatballs
beef and pork meatballs, marinara, torn basil shaved parmesan, chard baguette 16

Bruschetta Trio
traditional, white bean, avocado 12

Local Cheese and Charcuterie Board
local jam 14

VG Grilled Romanesco
cauliflower mash, cippolini onion, toasted pine nuts 9

❤ Fried Shrimp Cocktail
U15 shrimp, crispy capers and lemon slice brandy cocktail sauce 15

Mac & Cheese

Traditional 15
Bacon 16
Crab 18

Sandwiches

served with house cut fries

❤ Chef Dupree’s Perfect Sandwich
grilled NY strip steak, caramelized cippolini onions talbot reserve cheese, horseradish sauce sourdough bread 18

Jumbo Lump Crab Cake Sandwich
lettuce, tomato, aioli sauce, brioche bun 22

Chipotle BBQ Fried Chicken Sandwich
lettuce, tomato, red cabbage slaw, brioche bun 16

❤ Blackie’s Burger
 crimini mushrooms, pickle, onions, bacon, lettuce, tomato dijon mustard 15

Braised Short Rib Grilled Cheese
red wine braised shortribs, talbot reserve cheese sourdough bread 16

Open Face Avocado
tomato, arugula, EVOO, herb cream cheese grilled honey grain bread, side visiteur salad 15

Large Plates

Bell & Evans Half Roasted Chicken
Earl Gray tea brine chicken, garlic mash potatoes chicken jus, dehydrated maitake mushrooms 25

❤ Jumbo Lump Crab Cake Succotash
sauteed corn, Lima beans, peppers, onions, bacon 30

❤ Red Snapper Nicoise
haricot verts, kalamata olives, fingerling potatoes tomatoes, whole grain mustard reduction 32

Steak Frites
8 oz grilled skirt steak, chimichurri sauce, fries 26

Braised Shortribs and Shrimp
cola braised short ribs, sauteed shrimp 3 cheese stone mill grits 32

❤ Lomo Saltado
Peruvian style stir fry, grilled sliced NY strip steak onions peppers, tomatoes, fries, rice 25

VG Housemade Gnocchi
house made tomato sauce, mushrooms, pecorino cheese mozzarella cheese 22

Sides

Visiteur Salad 6
House Cut Fries 7
Vegetable of the day 7
Sweet Potato Bacon Jalapeno Tater Tots 7

20% gratuity will be added to groups of 6 or more

❤ - Chef's Favorites  ♦ - Gluten Friendly  ♠ - Spicy  ♣ - Vegan  ♤ - Vegetarian

Consuming raw or undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illness, especially if you have medical conditions.

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