



LOCALLY SOURCED

PATH VALLEY FARM, PA LANGENFELDER, MD KCC FARM, MD IRWIN FARMS, MD
GORMAN FARMS, MD PEKIN PARADISE, PA FIREFLY FARMS, MD SPRINGFIELD FARM, MD

TEDDY TASTING MENU

A tasting menu of our flowing plates designed to allow you to experience our cuisine ~ \$49 per person

KETTLE SOUP

Lobster Chowder Leeks, Potato, Poached Lobster, Gremolata {10}
Onion Soup Gruyere, Parmesan Baguette, Caramelized Onion, Gratinee {10}

FOR THE TABLE

Lobster Deviled Eggs Pernod Aioli, Dijon, Chervil, Chives, Lemon Confit {14}
Southern Style Corn Bread Housemade Jam, Honey Butter {7}
Brix Oven Lamb Meatballs White Bean, Winter Vegetable Ragu, Cranberry Minted Yogurt {10}
Crunchy Brussels Sprouts Cranberry Goat Cheese, Apple Walnut Vinaigrette {10}
Apple Smoked Pork Belly Hush Puppies Whiskey Apple Jam, Charred Onions {8}
Roasted Cauliflower Honey, Butternut Squash Jam, Pinenuts, Cranberries, Warm Feta Mornay {10}
Butternut Squash Tater Tots Five Spiced Goat Cheese, Mustard Greens {7}
TEDDY Cottage Fries Garlic Aioli, Ketchup {8}

LOCAL FRESH SALADS

Fennel & Tart Apple Salad Arugula, Smoked Feta Cheese, Candied Pecans, Kumquat Vinaigrette {12}
Molasses Roasted Beet Salad Tangerines, Smokey Blue Cheese, Cocoa Nib, Lolla Rosa Greens, Maple Ginger Vinaigrette {13}
Winter Caesar Salad Pistachios, Turnips, Shaved Persimmons, Pecorino Cheese, Eggless Caesar Dressing {12}
Kale Salad Pears, Five Spice Goat Cheese Parmesan, Smoked Pecans, Maple Sherry Vinaigrette {12}

WHOLE WHEAT FLATBREAD

Braised Fennel Flatbread Caramelized Onion Pesto, Gruyere, Persimmons {12}
Short Rib Flatbread Cheddar Apple Celery Purée, Watercress, Crispy Tobacco Onions {12}
Tomato Flatbread Basil Pesto, Housemade Fresh Mozzarella, Olive Oil {8}
Venison Pepperoni Flatbread Mushroom, Cranberry Goat Cheese, Kale Pesto {12}

FORAGED & GRAINS

Irwin Farm Risotto Poached Parsnips, Smoked Gouda, Fine Herbs, Burnt Leek Goat Cheese {14}
Gratinee Mac & Cheese Smoked Cheddar, Parmesan Gouda, Herb Bread Crumb {10}
Braised Duck Carbonara Duck Egg, Parmesan, Sage, Burnt Rosemary, Chipped Bacon Mushrooms {16}
Butternut Squash Risotto Roasted Peanuts, Shrimp, Fine Herbs, Smoked Gouda {15}

FISH, MEAT & POULTRY

Porter Braised Short Rib Black Pepper Brussels Sprouts, Cheddar Apple Celery Purée, Toasted Pretzel Gremolata {15}
Honey Glazed Salmon Cauliflower Purée, Crispy Brussels Sprouts, Caramelized Citrus Pears, Malted Mustard Seed Vinaigrette {15}
Fried Chicken & Rye Waffle Braised Red Cabbage, Pastrami Brined Chicken, Thousand Island Maple Dressing {14}
Orange Duck Confit Leg, Sage Scented Winter Risotto, Brandied Raisins, Pickled Cabbage {15}
12 Hour Berkshire Pork Tenderloin Apple & Potato Roast, Wilted Greens, Natural Jus, Ginger Salad {17}
Pan Roasted Sea Bass Root Vegetable Purée, Cauliflower Tapenade, Meyer Lemon Buerre Blanc Gelée {15}
Caramel Scallops Vanilla Parsnip Purée, Tangerine Agrodolce, Fennel Hash {18}
NY Strip Parsnip Purée, Charred Wild Mushrooms, Bearnaise Pine Nut Gremolata {17}

Executive Chef: Demetrio A. Zavala

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness
20% Gratuity will be added to parties of 6 or more. Checks cannot be split. Up to 6 payments per check.



COCKTAILS

THE GOLDEN ERA OF AMERICAN COCKTAILS

*parallels the life of Teddy Roosevelt, our nation's 26th President.
Each of our cocktails is handcrafted with care and imagination
in tribute to this significant period in history.
Speak softly, carry a big stick and drink well!*

BARREL AGED OLD FASHIONED COCKTAILS {13}

All barrels are subject to availability

BARREL NO. 1 THE ROUGH RIDER

Chairman's Silver Rum, Maraschino Liqueur, Grapefruit Bitters, Lime Oil

BARREL NO. 2 THE CONSERVATIONIST

La Diablada Pisco, Lustau Sherry, Solerno Blood Orange Liqueur, Lavender Bitters

BARREL NO. 3 THE TRUST BUSTER

Old Forester Signature Bourbon, Cynar, Punt e Mes, Regan's Orange Bitters

BARREL NO. 4 THE LION

Clyde May's Whiskey, Laird's Apple Brandy, Fruitlab Ginger Liqueur

TEDDY'S BARREL FLIGHT {22}

COCKTAILS ON-TAP

LADY OUTLAW {13}

Tito's Handmade Vodka, Elderflower Liqueur, Lemon Sour, Lavender Bitters

RUSHMORE SWIZZLE {12}

Chairman's Aged Rum, Campari, Fresh Lime, Almond Syrup, BOLS Creme de Cassis, Seltzer, Sugar Cane

WHISKEY'S OF THE WORLD FLIGHT & COCKTAIL PAIRING \$32

1/2 oz tasting of American, Canadian, Irish, Japanese, Scotch whiskey paired with the classic cocktail "Blood & Sand"

4 Roses Yellow Label Bourbon, Lot 40 Canadian Rye, Jameson Black Barrel Irish, Hibiki 12 year, Barrelhound Single Malt

"Blood & Sand"

Barrelhound Scotch, Heering Cherry Liqueur, Cinzano Sweet Vermouth, Blood Orange Juice

BEER

Lager • Pilsner

Stella Artois Lager, BEL {6}

Devil's Backbone Vienna Lager, VA {6}

Heavy Seas Cutlass Amber Lager, MD {6}

New Belgium Blue Paddle Pilsner, CO {6}

Blue Point Toasted Head Lager, LI, NY {6}

PBR Can Lager, WI {4}

Porter/Stout

Devil's Backbone Schwartzbier, VA {6}

Duck-Rabbit Milk Stout, NC {6}

On Draft

Heavy Seas (Loose Cannon) IPA, MD {6}

Ales

Anchor IPA, CA {6}

DC Brau Public Pale Ale, DC {6}

Erdinger Hefe-Weizen, GER {6}

Smuttynose Old Brown Dog, NH {6}

New Belgium Ranger IPA, CO {7}

Cider

Jack's Hard Cider, PA {6}

Stella Artois Cidre, BEL {6}

NON-ALCOHOLIC

Apple - Ginger Iced Tea Local Cider, Fresh Ginger, Mint Syrup on the side {5}

Housemade Lemonade Handmade Daily {5}