



Announcements:

NDC Wine Dinner Series

Trefethen Family Vineyards, Napa, California, USA

October 30th, 2024 - 6:00pm, Main Dining Room

\$195++ per person

Contact our Host team to reserve seats, this event will sell out.

Member Appreciation Day Brunch

December 20th, 2024, 9:00am-3:00pm

Reservations are Highly Recommended

Daily Specials

Wednesdays:

Buttermilk Fried Chicken

Pickle-brined Bone-in Chicken, Classic

Black Pepper Gravy, Bacon Braised

Collard Greens, Whipped Potatoes,

Warm Cornbread

28

Thursdays:

Tomahawk Bone-in-Ribeye (32oz)

Haricot Verts, Pomme Puree,

Choice of Steak Sauce

175

Breakfast

NDC Breakfast
2 Eggs, Bacon or Sausage, Toast,
Home fries, Fresh Fruit
15

Belgian Waffles
Maple Syrup, Whipped Butter,
Powdered Sugar, Seasonal Jam
15
(Add Fried Chicken +12)

French Toast
Maple Syrup, Whipped Butter,
Powdered Sugar, Strawberry Compote
Seasonal Jam
15

Yogurt Parfait
Greek Yogurt, Mixed Berries,
Granola, Chia Seeds
15

Classic French Omelet
3 Eggs, Creme Fraiche, Chives, Mixed Green
Salad, Choice of Toast
15

Farmhouse Steak & Eggs
2 Eggs, Marinated Skirt Steak,
Home fries, Choice of Toast
35

NDC Eggs Benedict
Poached Duck Eggs, Nueske's Canadian
Bacon, Creamy Hollandaise, Toasted
Sourdough, Mixed Green Salad
19

Southern Style Braised Short Ribs
2 Eggs Your Way, Grilled Cornbread,
Home Fries, Hot Honey
35

Breakfast Handhelds

NDC Smoked Salmon
Smoked White Fish Spread, Cabernet Onions,
Capers, Chives, Everything Bagel
15

Nueske's BLT & Egg
Wild Cherrywood Thick Cut Bacon, Sliced
Beefsteak Tomatoes, Fried Egg, Mixed Lettuce
Greens & Duke's Mayo on Toasted Sourdough
15

Monte Cristo
Black Forest Ham, Golden Roasted Turkey,
Swiss Cheese, Fried Egg, Chive Honey Mustard
Aioli on Thick Cut Brioche
15

Breakfast Sides

2 Eggs
5

Thick Cut Bacon
5

Pork Sausage
5

Chicken & Apple Sausage
5

Home Fries
5

Cornbread
5

Greek Yogurt
4

Toast
White, Wheat, Rye, Sourdough
3

Mixed Green Salad
5



Coffee & Tea

Coffee
Regular or Decaf
4

Espresso
4

Cappuccino
5

-Milk Options-
Whole, Almond, Oat, 2%

Hot Tea
Earl Grey, Jasmine, Chamomile, Peppermint,
Yuzu Peach, Blueberry Hibiscus, Elderberry,
Valerian Dream



Breakfast Cocktails

Bloody Mary
12

Mimosa
12

Greyhound
12

Aperol Spritz
12

Ketel One Espresso Martini
15

Desserts

Classic NY Cheesecake
Strawberry-Thyme Compote
13

Carrot Cake
Cream Cheese Icing, Berry Jam
13

Cookies & Milk
Vanilla Cream
8

Black Forest Cake
Cherry Bordeaux Sauce
13

Warm Seasonal Pie
A La Mode
13

NDC Ice Cream Sundae
Warm Brownie, Vanilla Bean Ice Cream, Almond
Whipped Cream, Fudge Sauce, Bordeaux Cherry
13

South Mountain Creamery Ice Cream
Indonesian Vanilla, Double Chocolate,
Chef's Seasonal Selection
Sorbet of the Month (Vg)
10

Coffee & Tea

Coffee
Regular or Decaf
4

Espresso
4

Cappuccino
5

Hot Tea
5

Early Grey, English Breakfast, Cherry Blossom,
Jasmine Green, Chamomile, Citrus Mint,
White Ginger Peach, Darjeeling, Blueberry Hibiscus,
Elderberry, Valarian Dream, Yuzu Peach

After Dinner Drinks

Grand Marnier
13

Disaronno
13

Sandeman's Ruby Port
10

Sandeman's Tawny Port
10

Osborne Fino Sherry
10

2018 Chateau de Cosse, Sauternes,
Bordeaux, FRA (375ml)
70

2019 Sartarelli, "Passito" Verdicchio dei
Castelli di Jesi, Classico Superiore, ITA
(500ml)
70



Starters

Fritto Misto

Calamari, Maine Lobster, Shrimp, Broccolini, Peppadews,
Garlic Aioli Torched Meyer Lemon, Smoked Sea Salt
16

Ultimate Meatball ♦

Ground Wagyu, Arrezzo Italian Sausage, Grandma's
Tomato Gravy, Melted Mozzarella, Basil, Toasted Focaccia
14

Wagyu Short Rib Nachos

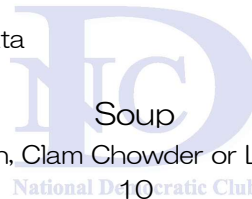
Fried Corn Tortilla, Braised Short Rib, Pico de Gallo, Crema,
Cheese Sauce, Salsa Verde, Shredded Lettuce
18

Crispy Cauliflower § v

House-made Hummus, GA Olive Oil, WV Sea Salt, Black
Garlic Molasses, Crispy Shallots
14

Lobster Mac n' Cheese

Maine Lobster, Pancetta Lardons,
Smoked Gouda Mornay, Panko Gremolata
24



Soup

French Onion, Clam Chowder or Lobster Bisque

NDC Chicken Wings

Choice of: Mumbo, Jerk, Old Bay, Buffalo,
BBQ, or Hot Honey
Carrot, Celery, Blue Cheese or Ranch
8 piece - 16 12 piece - 20

Tavern Pizza

Choice of Toppings: Pepperoni, Crumbled Italian Sausage,
Pancetta, Herb-Mushroom Confit, Cabernet Onions,
Kalamata Olives
16

Street Tacos

Choice: Grilled Skirt Steak, Pollo Asado,
Jerk Salmon, or Old Bay Shrimp
Flour Tortillas, Shredded Lettuce, Cotija Cheese,
Pico de Gallo, Salsa Verde, Crema
18

Hand-stretched Mozzarella §

Caputo Mozzarella Curds, Grilled Focaccia,
GA Olive Oil
18

Salads

Add Salad Protein:

Antarctic Salmon 18 - Marinated Skirt Steak 22 - Jumbo Shrimp 18
Heritage Chicken 10 - NDC Crabcake 18

Classic Caesar

Hearts of Romain, Caesar Dressing,
White Anchovy, Focaccia Crouton,
Shaved Parmesan
12

Wedge Salad ♦

Iceberg Wedge, Crumbled Bacon, Danish Bleu Cheese,
Baby Heirloom Tomatoes, Cabernet Red Onions, Chunky
Bleu Cheese Fromage
15

NDC Cobb Salad ♦

Roasted Corn, Asparagus, Sundried Tomato, Avocado,
Egg, House Pancetta, Cheddar,
Blue Cheese, White Balsamic Vinaigrette
18

Eastern Market Panzanella Salad

Lollo Rosa Greens, Grilled Corn, Roasted Sweet Potatoes,
Jimmy Nardello Peppers, Baby Tomatoes, Wine-Soaked
Croutons, Sweet Corn Vinaigrette
20

Sides

6

Traditional Fries - Truffle Fries - Sweet Potato Fries
Pommes Puree - Steamed Asparagus - Sautéed Porcini Mushrooms
Haricot Verts - Sautéed or Creamed Spinach - Roasted Baby Carrots

NDC is unable to split checks for parties larger than 6 people. 20% service charge is included on all checks.

Sandwiches

NDC Premier Burger ♦

Ground Wagyu, Nueske's Bacon,
Melted Raclette Cheese, Cabernet Braised Red Onions,
Sliced Heirloom Tomato, Butter Lettuce, White Truffle
Brioche Bun

(Also available with Turkey or Impossible Burger™)

26

Maine Lobster Roll

Confit Lobster Salad, House-made Coleslaw,
New England Butter Bun

25

Short Rib Grilled Cheese

BBQ Braised Short Rib, Caramelized Onions, Smoked
Gouda, Aged White Cheddar, Garlic Rubbed Sourdough

18

MD Crab Cake Sandwich

MD Crab Cake, Sliced Heirloom Tomato,
Butter Lettuce, Red Onions,
Tartar Sauce, Brioche Bun

25

Boar's Head Turkey Club ♦

Shaved Golden Roasted Turkey Breast, Smoked Bacon,
Sliced Tomatoes, Monterey Jack Cheese, Leaf Lettuce,
Thousand Island Dressing

15

Buttermilk Fried Chicken Sandwich

Pickle-brined Chicken Thighs, Hot Honey Aioli, B&B
Pickles, Shredded Lettuce, Grilled Brioche Bun

18

"Staffer Special"

Choice of: Turkey, Ham, or Tuna Salad
Cheese: Cheddar, Swiss, Provolone
White, Wheat, Rye or Sourdough

15

Classic Pastrami Reuben

Imported Swiss Cheese, Sauerkraut,
Thousand Island Dressing, Rye Bread

18

Chicken Caesar Wrap

Herb Marinated Chicken, Chopped Romaine Lettuce,
Shaved Parmesan, Focaccia Croutons, Caesar Dressing

14

Nueske's BLT ♦

Wild Cherrywood Thick-cut Bacon, Sliced Beefsteak
Tomatoes, Mixed Lettuce Greens,
Duke's Mayonnaise

15



Steaks

Served with Haricot Vert and choice of Truffle Frites or Pommes Puree

Filet Mignon (6oz) 50

Skirt Steak (10oz) 30

NY Strip (12oz) 40

Bone-in-Ribeye (16oz) 65

Sauce Selection:

Chimichurri, Au Poivre, Demi-Glace, Béarnaise, DC Steakhouse

Pasta

Short Rib Pappardelle

Braised Short Rib, Ricotta Mousse, Pomodoro,
Sautéed Porcini Mushrooms, Herb Gremolata,
Pecorino Romano
32

Pasta Carbonara

Bucatini, Pancetta Lardons, Parmigiano-Reggiano
Alfredo, Shaved Winter Truffles, Poached Duck
Yolk
28

Chicken Parmesan Milanese

Parmesan crusted Chicken Breast, Fettuccine,
Pomodoro, Mozzarella di Buffalo, Pesto Genovese,
Tossed Salad Greens
32

Classic Spaghetti & Meatballs

Ground Wagyu and Crumbled Italian Sausage,
Tomato Sauce, Wilted Spinach, Grated Parmigiano,
Garden Herbs
28

Lobster Ravioli

Tarragon & Meyer Lemon Beurre Blanc, Charred
Cherry Tomatoes, Rainbow Swiss Chard, Shaved
Fennel Confit, Salmon Roe, Paddlefish Caviar
42

Wild Mushroom Ravioli v §

Porcini Creme, Smoked Mushrooms, Rainbow
Chard, Preserved Lemons, Shaved Black Truffles
32

Entrees

Alaskan Black Cod All'Acqua Pazza

Butter Poached, Heirloom Tomato Agrodolce, Pesto
Genovese, Garlic & Chili Braised Broccolini
39

Grilled Beef Braciola

Prime Flank Steak, Prosciutto, Salami de Genoa,
Smoked Mozzarella, Golden Raisins, Sweet Chilies,
Cherry Tomato Agrodolce, Broccoli Rabe
32

Seared Maryland Diver Scallops

Couscous, Zucchini & Eggplant Caponata, Arugula,
Shaved Fennel, Tarragon Vinaigrette, Vadouvan
Beurre Blanc
36

Eggplant Parmesan v

Italian Eggplant, Mozzarella di Buffalo, Herbed
Breadcrumbs, San Marzano Tomato Sauce,
Parmigiano-Reggiano, Basil Chiffonade
26

Pan-seared 60 South Antarctic Salmon

Pommes Puree with Smoked White Fish, Sautéed
Baby Carrots, Torched Asparagus, Corn Velouté,
Pickled Mustard Seeds
30

Maryland Crabcakes

Jumbo Lump Crab, Tomato-Corn Chesapeake,
Kennebec Fries, House Tartar Sauce
36

Amish Style Chicken

Butter-braised ½ Chicken, Grilled Asparagus,
Seared Potato, Corn Velouté,
Roasted Chicken Au Jus
28

Classic Baby Back Ribs ♦

Scratch BBQ Sauce, Grilled Corn Ribs, Mashed
Potatoes, Fried Brussels Sprout & Cabernet Onion
Mélange, Warm Cornbread
28

Smoked Lamb Tagine

Smoked Lamb Rack, Israeli Cous Cous, Zucchini &
Eggplant Caponata, Arugula, Shaved Fennel,
Tarragon & Berbere Vinaigrette, Demi-Glace,
Mint Jelly
36

Nuts: † Vegetarian: § Pork: ♦