



anytime menu

monday-friday
11:30 a.m. - 9 p.m.
saturday
5 p.m. - 9 p.m.

SMALL PLATES

Dijon Pork Sliders 8

sweet potato biscuit / apple cider slaw / cinnamon butter

Hot Wings 8

fried jumbo chicken wings / bleu cheese sauce

Oysters Rockefeller 9

spinach / hollandaise / bacon

Sage Scallops 14

butternut squash puree / bourbon maple glaze / oven baked chorizo

Steak Tartare* 15

onions / capers / anchovy / chili flakes / house-made potato chips

Duck Confit Flatbread 12

béchamel / mushroom / gruyere / green onion / arugula

Baked Brie 14

fresh blackberries / red wine reduction / warm baguette

Salmon Bao Buns 12

kimchi cucumbers / sriracha aioli

RAW BAR

Served with cocktail sauce, lemon, and saltines.

Oysters on the Half Shell*

dozen 18

Shrimp Cocktail 16

mango salsa / housemade cocktail / avocado mousse
8 pieces

CRESCENT LOUNGE

SANDWICHES

Burger* 14

beef / cabot cheddar / red wine onion / tomato-pepper dressing

Club 14

turkey / ham / american / bacon / lettuce / tomato / mayo

Crab Cake 32

bibb lettuce / tomato / toasted brioche / old bay lime tartar sauce

Crescent Dip* 14

roast beef/ honey mustard/ caramelized onion/ pepper jack/ horseradish mayo/house roasted au-jus

Stout Chicken 14

thinly sliced / Guinness glaze / arugula/ portobello/ bacon / swiss

JOIN US FOR
THE DAILY POUR!

MON-FRI

4-7 PM

\$3 Beers

\$4 Wines

\$5 Libations

(We're not kidding)

BISTRO MENU

Grilled Tuna* 18

spaghetti squash / olives / artichoke / tomato pistou

Truffled Edamame Dumplings 12

6 edamame-shallot dumplings / white truffle oil / shallot soy broth

Filet and Wedge * 21

iceberg / tomatoes / bacon / crispy onions / bleu cheese dressing

Classic Caesar 19

grilled chicken / salmon \$2 / shrimp \$2 / tuna \$2 / steak \$2

Greek Salad 12

tomato medley / kalamata olives / cucumber / onion / feta

Mediterranean Platter (serves 3 to 4) 14

harissa hummus / garlic hummus
whipped feta / olive tapenade / cucumber / tomato / artichoke / pita

Signature Crab Cakes 32

wild mushroom ragout / lemon chardonnay cream



GLUTEN FREE



VEGETARIAN

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All food and beverage purchase are subject to an automatic 20% Service Charge, a portion of which may be distributed by the club to certain food and beverage service employees.

The Service Charge is not a tip or gratuity.

WHITE

Pinot Grigio Ruffino, Lumina Delle Venezie, Italy 2016	10.5
Riesling Clean Slate Mosel, Germany 2015	10.5
Pinot Gris Adelsheim Willamette Valley, Oregon 2015	13.5
Chardonnay Windracer, Russian River Valley, California 2014	15
Chardonnay Duckhorn, Napa Valley, California 2016	10
Sauvignon Blanc Better Half, Marlborough, New Zealand, 2017	12
Bordeaux Blanc Chateaux Peyrat Graves, France 2016	15

SPARKLING

Brut Gruet Albuquerque, New Mexico NV	13.5
Moscato d'Asti DiGeorgis Piedmont, Italy 2015	7
Brut Rose Juve & Champs Cava, Spain NV	14
Prosecco , Cantina Montelliana Veneto, Italy NV	10.5
Frexenet , Brut, Cava, Spain NV	8

LIBATIONS

Seasonal. Signature. Experimental.

Gin and Ginger dry gin, ginger syrup, fresh lemon	12
Barreled Manhattan bourbon, maraschino, bitters, barolo chinato	12
Winter Rita blanco tequila, lime, aperol, orange bitters, grenadine spice syrup	12
Crescent Blood Moon apple jack, calvados, lemon, housemade spiced grenadine	12
Rum Pomme Pomme Pomme spiced rum, sour cider syrup, sparkling hard cider	12

CORAVIN WINES BY THE GLASS

Coravin is a unique wine preservation system, allowing wine to be poured without pulling the cork, preserving the wine inside the bottle.

RED

Malbec Catena 'Vista Flores' Mendoza, Argentina 2014	9
Zinfandel Concrete Paso Robles, California 2015	14.5
Cabernet Sauvignon Ancient Peaks Paso Robles, California 2014	14.5
Cabernet Sauvignon , Krutz Cellars, 'Magnolia', Napa Valley, California 2015	15.5
Pinot Noir Etude, 'Lyric' Central Coast, California 2015	13.5
Pinot Noir Apolloni Vineyards, Estate Willamette Valley, Oregon 2015	17
Red Blend The Prisoner Napa Valley, California 2016	20

WHITE

White Alsatian Blend Robert Sinksey, Abraxas Carneros, Sonoma, California 2015	24
Viognier Darioush Napa Valley, California 2016	24
Puligny-Montrachet Joseph Drouhin Burgundy, France 2015	33
Sauvignon Blanc Quintessa 'Illumination' Napa Valley, California	22

RED

Merlot , Nickel & Nickel, Suscol Vineyard, Oakville, Napa Valley, California 2014	29
Syrah Pride Mountain Vineyards Sonoma County, California 2012	28
Red Blend , Bodegas El Nido, 'Clio', Jumilla, Spain 2013	29
Cabernet Sauvignon Silver Oak Alexander Valley, California 2014	36

BREWS

Heineken 6 | Amstel Light 6
Peroni 6 | Guinness 6 | Yuengling 5

Dogfish Head Seasonal Milton, DE	6
Port City Porter Alexandria, VA	6
Weihenstephan Hefeweizen Bavaria, Germany	6
Port City Downright Pilsner Alexandria, VA	6
Alewerks Chesapeake Pale Ale Washington, DC	6
Sam Adams Seasonal Boston, MA	5.5
Bell's Two-Hearted IPA Kalamazoo, MI	6