

Brunch Cocktails

BOTTOMLESS CHAMPAGNE CART

Laurent Perrier Brut Champagne, Seasonal Infusions & Juices
55 Per Person

BOTTOMLESS ESPRESSO MARTINIS

Ketel One Vodka, Mr. Black Coffee, Espresso, Biscotti
45 Per Person

GARIBALDI

Classic or Strawberry, Campari, Fluffy Orange Juice
18

CARAJILLO

Single Shot Espresso, Licor 43, Orange
11

Raw Bar

PETIT PLATEAU 50

Half-Dozen Oysters, Half-Dozen Shrimp Cocktail,
Cucumber & Caviar, Chips

RIGGS PLATEAU 90

Dozen Oysters, Dozen Shrimp Cocktail,
Halibut Ceviche, Tuna Tartare, Cucumber & Caviar, Chips

CUCUMBER & CAVIAR

Crème Fraîche, Chips
16

SHRIMP COCKTAIL

Half-Dozen | Dozen
22 / 38

OYSTERS

Half-Dozen | Dozen
20 / 36

HALIBUT CEVICHE

Lime, Red Onion, Jalapeño
18

TUNA TARTARE

White Soy, Avocado, Caviar
25

Riggs Royale

EGGS ROYALE 23

Smoked Salmon, Hashbrowns, Béarnaise

STEAK ROYALE 30

Prime Flank, Hashbrowns, Béarnaise

LOBSTER ROYALE 40

Lobster, Osteria Caviar, Hashbrowns, Béarnaise

Starters

MADELEINES Half Dozen Dozen	12 20
SMOKED SALMON Blini, Crème Fraîche	19
AVOCADO TOAST Pepitas, Radish, Sourdough Add Egg 3, Smoked Salmon 8	18
SALMON TOAST Cream Cheese, Red Onion, Sourdough Add Egg 3	20
FRENCH ONION SOUP Comte, Sherry	16
BEEF TARTARE Farm Egg, Capers, Sourdough	22
GOAT CHEESE TART Wild Mushroom, Zucchini, Petit Salad	18
GREEN SALAD Haricots Verts, Asparagus, Avocado, Vinaigrette	18
CAESAR SALAD Little Gem, Anchovy, Parmesan Add Chicken 10, Salmon 14, Prime Steak* 18	16

Mains

OMELET Goat Cheese, Arugula, Herbs	20
RIGGS BURGER Lettuce, Tomato, Cheddar, French Fries Add Bacon 3, Egg 3	25
CROQUE MADAME Ham, Gruyere, Dijon, Sunny Side Egg	22
PANCAKES Blueberries, Maple Butter	16
VANILLA CREPES Blood Orange, Passion Fruit	15
STEAK FRITES Prime Flank, Béarnaise Add Eggs 6	42
LOBSTER MAC & CHEESE Mornay, Bread Crumbs	36
MUSSELS FRITES Garlic, Chili, White Wine	25
AUBERGINE Ratatouille, Capers	20 28

Pastries & Sides

CROISSANT	6	BACON	8	HALF AVOCADO	6
HAM & CHEESE CROISSANT	12	TURKEY BACON	9	HASH BROWNS	10
PAIN AU CHOCOLAT	6	PORK SAUSAGE	8	TOAST	4
FRESH SEASONAL FRUIT	10	CHICKEN SAUSAGE	8	Whole Wheat, Sourdough, Gluten-Free	

CLASSICS	SIGNATURE	DRAFT BEER
FRENCH 75 Gin, Lemon, Laurent Perrier Champagne 24	RIGGS SPRITZ Vodka, Peach, Rose, Vermouth, Rosé Bubbles 16	MANOR HILL PILSNER 9
NITRO ESPRESSO MARTINI Ketel One Vodka, Mr. Black Coffee, Espresso 20	PUNCH BOWL Serves One to Four 56	MAINE LUNCH IPA 10
18 YEAR OLD FASHIONED Glenmorangie 18 Scotch, Orange, Earl Grey 24	PAPYRUS Gin, Vermouth, Pear, Orange Bitters 18	DENIZEN'S THIRD PARTY TRIPLE 11
BOOZELESS	HOTEL MARTINIQUE Rhum Milk Punch, Tangerine, Pineapple, Lime Leaf 18	RAR HEFEWEIZEN 11
CAFÉ SPRITZ Chamomile Apéritif, Peach, Verjus, Sparkling Tea 15	DELILAH Tequila, Mezcal, Sage, Grapefruit, Soda 16	BOTTLE/CAN BEER
	NORMANDIE CRUSTA Calvados, Cointreau, Raspberry, Lemon 18	GUINNESS 8
		MILLER HIGH LIFE 5
		BITBURGER N/A 7
		AUSTIN EASTCIDER ORIGINAL 8

Wines By The Glass

WHITE	WHITE
LA MARINA, CUVÉE OCÉANE, COLUMBARD 14 56 Côtes de Gascon, France, 2022	MATTHEWS, SAUVIGNON BLANC 96 Columbia Valley, Washington, 2022 <i>tropical aroma with lemon meringue & flint</i>
DOURTHE, LA GRAND CUVÉE, SAUVIGNON BLANC 16 64 Bordeaux, France, 2022	ALPHONSE MELLOTT, LA MOUSSIÈRE, SAUVIGNON BLANC 124 Sancerre, Loire Valley, France, 2020 <i>if you know, you know</i>
DRY CREEK, FUME BLANC, SAUVIGNON BLANC 19 76 Sonoma, California, 2022	DOMAINE BERTHET-RAYNE, GRENACHE BLEND 116 Châteauneuf-du-Pape, Rhône Valley, France, 2022 <i>every aroma & a perfect structure</i>
SEAN MINOR, CHARDONNAY 21 84 Sonoma Coast, California, 2021	JEAN-MARC BROCARD, VAU DE VEY, CHARDONNAY 120 Premier Cru Chablis, France, 2021 <i>like biting a lemon while licking an oyster shell</i>
JEAN-PAUL & BENOÎT, DROIN, CHARDONNAY 28 112 Chablis, France, 2021	LA FOLLETTE, ZEPHYR FARMS, CHARDONNAY 148 Sonoma Coast, California, 2020 <i>big fruit & brioche with surprising acidity</i>
RED	DOMAINE BERNARD DEFAIX, COTE DE LECHET, CHARDONNAY 108 Premier Cru Chablis, Burgundy, France, 2020 <i>rich & muscley after a year of lees aging with bâtonnage</i>
PIERRE-MARIE CHERMETTE, LES GRIOTTES, GAMAY 15 60 Beaujolais, France, 2022	RED
DOMAINE MICHEL GOUBARD ET FILS, PINOT NOIR 17 68 Burgundy, France, 2022	CHARLES JOUGET, LES PETITES ROCHES, CAB FRANC 96 Chinon, Loire Valley, France, 2020 <i>crushable & precocious, smells kinda like fruit snacks</i>
COUER DE TERRE, PINOT NOIR 22 88 Willamette Valley, Oregon, 2022	RENÉ BOUVIER, LE FINAGE, PINOT NOIR 152 Marsannay, Burgundy, France, 2020 <i>a very burgundian Burgundy, like sour cherries pressed in a forest floor</i>
CHATEAU PEY LA TOUR, RESERVE, CABERNET / MERLOT 23 92 Bordeaux, France, 2018	COLENE CLEMENS, DOPP CREEK, PINOT NOIR 108 Chehalem Mountains, Oregon, 2021 <i>smells like earl grey tea & tastes like raspberries</i>
DUCKHORN, CABERNET SAUVIGNON 32 128 Napa Valley, California, 2021	RDV, RENDEZVOUS, MERLOT BLEND 196 Middleburg, Virginia, 2021 <i>dusty tannin & ripe fruit, right bank style from our backyard</i>
ROSÉ	CHÂTEAU BELGRAVE, CABERNET BLEND 148 Haut-Médoc, Bordeaux, France, 2017 <i>classic black fruits with timeless structure from the left bank</i>
WHISPERING ANGEL, CHATEAU D'ESCLANS, GRENACHE BLEND 17 68 Cotes de Provence, France, 2022	ST. SUPÉRY ÉLU, CABERNET BLEND 164 Napa Valley, California, 2016 <i>blackberries & cocoa powder, a rich, left bank style cab</i>
SPARKLING	DOMAINE DE LA SOLITUDE, GRENACHE BLEND 142 Châteauneuf-du-Pape, Rhône Valley, France, 2021 <i>big body-ody-ody with hedonistic aroma</i>
MARC PLOZEAU, PERLE SAUVAGE, PET NAT 16 64 Chinon, France, NV	L'AVENTURE, CÔTE À CÔTE, GRENACHE BLEND 204 Paso Robles, California, 2020 <i>like a Châteauneuf-du-Pape that studied abroad</i>
SALASAR, CREMANT DE LIMOUX, ROSÉ BRUT 17 68 Languedoc, France, NV	
LAURENT PERRIER, LA CUVÉE, BRUT 26 104 Champagne, France, NV	

Wines By The Bottle

CHAMPAGNE	
VEUVE CLICQUOT, YELLOW LABEL, BRUT 196 <i>from the famous French widow</i>	
JACQUESSON CUVÉE, N° 746, EXTRA-BRUT 164 <i>rejecting the notions of house style & vintage, it's kinda 2018</i>	
RUINART, BLANC DE BLANCS, BRUT 244 <i>citrus & pineapple, with a balanced minerality</i>	
THIÉNOT, CUVÉE GARANCE, VINTAGE 2010, BRUT 228 <i>blanc de noir that spends 8+ years sur lie</i>	
DOM PERIGNON, VINTAGE 2012, BRUT 524 <i>rich & complex, it lives up to the hype</i>	
LAURENT PERRIER, CUVÉE ROSÉ, BRUT 172 <i>100% pinot noir, it's bright & fresh with great structure</i>	
BILLECART-SALMON, BRUT ROSÉ 220 <i>light & precise, a great apéritif with red fruit and citrus</i>	