



Private Dining

OUR MODERN AMERICAN RESTAURANT HELMED BY EXECUTIVE CHEF, DUPREE BRASWELL, OFFERS A CURATED MENU WITH SIGNATURE ITEMS PREPARED USING OUR ITALIAN OPEN-HEARTH OVEN. LOCALLY SOURCED INGREDIENTS SHOWCASE MARYLAND'S FINEST ARTISANS AND THOUGHTFUL COLLABORATIONS WITH PARTNER FARMERS.



FUN AND CREATIVE, OUR BEVERAGE PROGRAM INCLUDES A ROTATING SELECTION OF LOCAL CRAFT BEERS, NEW AND OLD-WORLD WINES AND EXPERTLY CRAFTED COCKTAILS INCLUDING THE OPTION OF COCKTAILS PREPARED TABLESIDE.

SEVENTH STATE

BETHESDA, MARYLAND

Shareables

Serves 2-3 guests

CHILLED

WARM MARINATED OLIVES | rosemary, preserve citrus 12

PIMENTO CHEESE DEVILED EGGS | bacon, pickled onions, chipotle aioli 15 **HUMMUS**
| black garlic olive oil, toasted pine nuts 16

BRUSCHETTA | pecorino, crostini 14

CHARCUTERIE PLATE | georgetown's own stachowski's market cured meats, local cheese,
breezy willow farm preserves 24

WARM

CRISPY BRUSSELS SPROUTS | smoked bacon, lemony yogurt 18

CRAB+ ARTICHOKE DIP | crostini MP

FAMILY RECIPE MEATBALLS | wood roasted, pomodoro sauce, airy pecorino 18

CHICKEN SATAY | roasted corn, sundried tomato pesto 18

WOOD-FIRED FLATBREADS

TOMATO BASIL | pomodoro, mozzarella 17

MUSHROOM | greens, mozzarella 18

CRAB+ SHRIMP | smoked gouda & pepperjack cheese, chive oil MP

LAMB MERGUEZ | bechamel, tomato, charred eggplant, mint, feta 19

PROSCIUITTO | goat cheese, mozzarella, balsamic grapes 18



St. Elmo Plated Lunch

GREENS & MAINS

PRODUCE MARKET CHOPPED SALAD* | field greens with mixed vegetables, green herb vinaigrette 15

KALE CAESAR* | torn crust, pecorino cheese, sesame caesar dressing 14

*Add on chicken (\$8), salmon (\$10), shrimp (\$12) to any green

TURKEY AVOCADO BLT | pepper aoli, toasted sourdough, french fries 17

CRAB CAKE | lemon aioli, beef steak tomato, bibb lettuce, toasted brioche, french fries 20

CHEF'S BEST | grilled skirt steak, caramelized cippolini onion, chapel county white cheddar, horseradish aoli, sourdough, french fries 20

STACHOWSKI'S ITALIAN SAUSAGE | rigatoni, pomodoro sauce, ricotta, pecorino cheese 25

WOOD-FIRED WILD MUSHROOM TOAST | pecorino cheese, garlic EVOO, side salad 17

HALF & HALF

TURKEY AVOCADO BLT & KALE CAESAR 17

TURKEY AVOCADO BLT & CUP OF CREAM OF CRAB SOUP 17

KALE CAESAR & CUP OF CREAM OF CRAB SOUP 17

SWEET FINISH

Serves three guests & includes brewed Starbucks® coffee and selection of hot teas

CINNAMON BEIGNETS | nutella creme 30

ASSORTED PETIT FOURS 38

SEVENTH
STATE

BETHESDA, MARYLAND

Woodmont Plated Dinner

\$75 per guest

Choose one green/grain, one main & one sweet finish



GREENS & GRAINS

KALE CAESAR | torn crust, pecorino cheese, sesame caesar dressing

PRODUCE MARKET CHOPPED SALAD | field greens with mixed vegetables, green herb vinaigrette

GRAIN BOWL | seasonal vegetables, kale, sherry vinaigrette

MAINS

BRICKED CHICKEN | 1788 ale brined & wood finished, GF

RIBEYE STEAK | 16 oz, ash roasted vegetables, parsnip puree

LOCAL CATCH | jumbo lump crab & caper vinaigrette

WOOD-FIRED WILD MUSHROOMS | seasonal risotto, hearth charred mushrooms GF, VE

SWEET FINISH

Includes brewed Starbucks® coffee and selection of hot teas

BANANA BREAD PUDDING | salted caramel, moorenkoo's marshmallow ice cream

CINNAMON BEIGNETS | nutella creme

SMITH ISLAND CAKE | moorenkoo's caramel praline ice cream

SEVENTH
STATE

BETHESDA, MARYLAND

Wisconsin Family Style Dinner

\$95 per guest

Choose two greens/grains, two mains & two sides in advance

GREENS & GRAINS

RADICCHIO + ARUGULA | seasonal squash, toasted pecans, goat cheese, balsamic vinaigrette

FIELD GREENS | blue cheese, grapes, apple chips, champagne vinaigrette

SEAFOOD WEDGE | shrimp, jumbo lump crab meat, noble star bacon, cucumber, heirloom tomatoes, bay bleu cheese crumble, tarragon dijon vinaigrette

FARRO+ BRUSSELS | roasted parsnips, toasted walnuts, golden raisins, garlic yogurt dressing

MAINS

TOMAHAWK STEAK | 46 oz steak, cippolini onion, natural jus

BONELESS SHORT RIBS | red wine jus

CRISPY CHICKEN | old bay, hot honey

BRICKED CHICKEN | ale reduction

SALMON FILET | seasonal succotash

SEARED ROCKFISH | ginger carrot jus, leek confit

WOOD-FIRED WILD MUSHROOMS | hearth charred mushrooms GF, VE

BRAISED VEGETABLES | eggplant, tomatoes, squash, peppers

SIDES

WHITE CHEDDAR MAC

WHIPPED POTATOES

MARBLE POTATOES

BRAISED GREENS | apple gastrique

CREAMED SPINACH | pecorino

HEARTH VEGETABLES | caper vinaigrette

CHARRED BRUSSELS SPROUTS | bacon, maple sherry vinaigrette

SWEET FINISH

Includes brewed Starbucks® coffee and selection of hot teas

BANANA BREAD PUDDING | salted caramel, moorenko's marshmallow ice cream

CINNAMON BEIGNETS | nutella creme

SEVENTH STATE

BETHESDA, MARYLAND

Plated Brunch

LIGHT START

HOUSE BAKED CROISSANTS | local preserves 12

HOUSE BAKED MUFFINS+ DANISHES | local preserves 12

ARTISANAL COMFORTS

CANDIED SALMON CARPACCIO | grapefruit, orange, herbs 19

FRENCH TOAST CRUNCH | banana, berries, bourbon butter maple syrup 12

SUNDRIED TOMATO QUICHE | parmesan, simple salad 18

SHRIMP AND GRITS | chorizo, tomatoes, peppers, "a lot of cheese" 26

JUMBO CRAB CAKE BENEDICT | old bay hollandaise, simple salad 24

PROSCIUTTO+ AVOCADO TOAST | poached egg, marble potatoes 18

OPEN FACED IVY CITY SALMON SANDO | chilled egg, crisp vegetables, everything
bethesda bagel 17

FORK AND KNIFE SCRAMBLED SANDO | bacon, avocado, aged cheddar 16

SHAKSHUKA | sumac spiced tomato sauce, sunny side eggs, charred
flatbread VE 17

Brunch Cocktails

7TH STATE BLOODY MARY | mild or spicy 13

MIMOSA | choice of cold pressed juice: orange, blood orange, pineapple 10

RED OR ROSE SANGRIA | brandy, fresh fruit 12

PAMPLEMOUSSE | tanqueray gin, elderflower liqueur, grapefruit, lemon 12

CAFE MARTINI | ten to one aged rum, kahlua, cafe creme 12





Champion Shaker



THE CHAMPION SHAKER WAS RECOGNIZED AS THE WORLD'S TOP 3 BEST NEW PRODUCTS AT TALES OF THE COCKTAIL AND THIS DEVICE WAS THEREAFTER INDUCTED TO THE MUSEUM OF THE AMERICAN COCKTAIL IN NEW ORLEANS. THESE SHAKERS NOW ADORN THE WORLD'S BEST BARS, RESTAURANTS AND LUXURY HOMES IN OVER 40 COUNTRIES.

THE THREE COCKTAILS AT \$17 EACH -FREE STATE FIZZ, SEVENTH STATE SOUR AND OLD LINE COLLINS - WERE BUILT SPECIFICALLY WITH THE CHAMPION SHAKER IN MIND USING INGREDIENTS INSPIRED BY THE FLAVORS OF MARYLAND.

Connect with Us

Let our creative Events Team take over and curate an exceptional private dining experience for you.

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