



## Dinner Menu

~~First Reading~~

### BATT'S ONION RINGS

Beer battered onion rings, sauce remoulade 14.43

### CAPITOL CAPRESE

Heirloom tomato & burrata caprese, Purple Sage Farms basil, 12 year "Olivin" balsamic & grilled

Acme baguette 18.43

### HAWLEY'S HALLOUMI FRIES

Fried Ballard Farms halloumi cheese with house romesco 19.43

### THE ANTHEM ARTICHOKE

Roasted artichoke with a house black garlic aioli, grilled lemon, finished with Maldon sea salt 15.43

### SHOUPS SALMON CAKES

Salmon potato cakes with smoked tomato aioli 15.43

### PRIMARY PRAWNS

Chilled prawns, watermelon radish salsa, grapefruit fluid gel & rice chips 19.43

### CONGRESSIONAL CHEESE & CHARCUTERIE

Four artisan cheeses & two charcuterie meats served with a spread of accoutrements 28

~~Second Reading~~

### SOUP DU JOUR

Chef's featured daily soup 12

### KAUFFMAN FARMS BARLEY SOUP

Locally grown barley with house prime rib 12

### LITTLE GEM CAESAR

Gem lettuce, Parmesan Frico, lemon, garlic croutons, white anchovies & house Caesar dressing 13.43

### STATEHOUSE SALAD

Shaved cucumber & avocado salad, radish, watercress, pistachio & tarragon yogurt dressing 14.43

### SPRING SALAD

Organic Spring mix, quick pickled rhubarb, strawberries, honey roasted sunflower seeds, feta & a white balsamic vinaigrette 13.43

~~Third Reading~~

### THE STEAK OF THE UNION MP

### STUENENBERG SALMON

Fines herbed seasonal salmon, yellow pepper gastrique, fondant potatoes & seasonal vegetables MP

### CHENOWETH'S CHICKEN

Roasted shallot & spinach chicken roulade, tangerine & olive vinaigrette, fondant potatoes & season vegetables 25.43

### THE BORAH BURGER

SRF beef, toasted burrata, heirloom tomato, Purple Sage Farms basil, balsamic reduction, black garlic aioli on an Acme brioche bun 19.43

### RE-ELECT RAVIOLI

Chef's ravioli du jour MP

### SKIP'S SPRING RISOTTO

Spring risotto with wild mushrooms, English peas & asparagus tips finished with white truffle oil 28.43

### PETE'S PEPPERED LAMB

Peppered New Zealand Lamb tenderloin, huckleberry coulis, seasonal vegetables with a Yukon potato puree 48

### POLITICO PORK

Bone-in SRF Kurobuta pork chop, peach mostarda, rosemary grilled polenta & seasonal vegetables 45.43

### THE SENATOR'S PRIME RIB

Thomas Cattle Co. beef, Idaho baked potato, Guinness au jus & warm horseradish sauce

Petite 10 oz. 38

Grande 16 oz. 54

### ATTACHES

Sautéed Mushrooms 7 Grilled Chicken or Shrimp 9

Yukon Mash 8 Seasonal Salmon (4 oz) MP

Executive Chef Kylan McKee

Please note that an automatic gratuity of 18% will be added to parties of eight or more.

"Consuming raw or uncooked meats, poultry, seafood, shellfish or egg, may increase your risk of foodborne illnesses, especially if you are pregnant or have certain medical conditions."