

DECLARATION

BEGINNINGS

Traditional Devilled Eggs 5

House Bread pecorino, basil, olive oil 3

Balsamic Roasted Chicken Wings blue cheese mousse, rosemary, orange 8

Short Rib Meatball beef, veal, reggiano, housemade ricotta, sweet pepper crouton 11

Brussels Sprouts peaches, ricotta, poppy seed vinaigrette 10

DC Brau Clams local beer, lime, basil, bacon, pineapple 8

Kale & Artichoke Dip toasted bread, marinated tomatoes 7

Gnocchi Mac & Cheese gouda cheese, parmesan fondue, grantinee, toasted bread crumbs 10

LOCAL FRESH SALADS

Tomato & Mozzarella basil, arugula, roasted garlic, balsamic 8

Mixed Greens cucumbers, tomatoes, peaches, parmesan, local greens 7

Kale Salad peaches, feta cheese, pistachios, poppy seed vinaigrette 8

Caesar Salad lemon, parmesan, romaine hearts, garlic herb croutons, caesar dressing 7

SANDWICH POCKETS

Sausage & Sweet Peppers basil pesto, provolone cheese 12

Tomato & Smithfield Ham arugula, dried tomato, fresh mozzarella 10

Meatball & Ricotta mozzarella, sweet peppers 12

Philly Cheesesteak cheese fondue, sweet onions, lettuce, tomato, mayo 12

Brussel Sprouts Idiazabal cheese, peach jam 9

ENTREE

Grass Fed Brisket Burger cheddar, pickled green tomato, bacon mayo, beef fat fries 13

Spaghetti & Short Rib Meatball san marzano tomatoes, basil, parmesan, Ricotta 16

Salmon Yukon potato, sauce choron, wilted greens 17

THIRTEEN COLONY PIES ~ 17.76 EACH

Our Neapolitan style 13" pizzas are served well done & may sometimes have a darker crust. Please let your server know if you would like it baked less. Gluten Free Crust add 3.00

DE Thomas McKean ricotta, parmesan, fresh mozzarella, sausage, idiazabal cheese, brussels sprouts

PA Benjamin Franklin shaved ny strip, provolone cheese, housemade cheese whiz, sweet onions, mushrooms

NJ Francis Hopkinson salami, tomato, mozzarella, chilli oil, honey

GA Lyman Hall sriracha pulled chicken, blue cheese, mozzarella, cherry tomatoes

CT Roger Sherman meatball, housemade ricotta, san marzano tomatoes, roasted peppers

MA John Adams clams, red or white, garlic, chilli flakes, olive oil, parmesan

MD Samuel Chase butternut squash, sage ricotta, mozzarella, roasted garlic, truffle honey

SC Thomas Heyward artichoke, gorgonzola, caramelized onions, mozzarella, picked herbs

NH Matthew Thornton cremini mushrooms, kale pesto, mozzarella, olive oil, parmesan

VA Thomas Jefferson smithfield ham, arugula, lemon, olive oil, oven roasted tomatoes, fresh mozzarella

NY Lewis Morris pastrami cured bacon, pineapple, idiazabal cheese, mozzarella, oven roasted tomato sauce

NC Joseph Hewes braised pork, smoked mozzarella, apples, north carolina bbq gastrique

RI William Ellery spicy tomato, tuna, bacon, olives, sweet peppers, pecorino cheese

DECLARE YOUR OWN

Choice of 9" or 13" pizza

BROOKLYN STYLE fresh mozzarella, grated imported parmesan, fresh basil, san marzano tomatoes, extra virgin olive oil **14.50/17.50**

MARGHERITA STYLE fresh garlic, crushed tomatoes, basil, extra virgin olive oil **11/14**

3.00 each meat topping, 2.00 each vegetable topping

Sausage

Garlic

Smithfield Ham

Arugula

Ricotta Cheese

Roasted Red Peppers

Meatball

Mushroom

Brussels Sprouts

Kale

Pepperoni

Sweet Onions

Olives

Goat Cheese

Asparagus

Pineapple

Pulled Chicken

Bacon

Egg

COFFEE & TEA

(we proudly serve Compass Coffee)

French Press 5

Regular Coffee 4

Artisanal Tea 4

HANDCRAFTED SODAS

Hibiscus 5

Vanilla Cream 5

Blood Orange 5

Creamsicle 5

Executive Chef: Demetrio A. Zavala

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness
20% Gratuity will be added to parties of 6 or more. Checks cannot be split. Up to 6 payments per check.*

