



## Lounge Hours

Tue – Thu: 5 pm – 10 pm

Fri & Sat: 5 pm – 11 pm

happy hour: 5 pm – 6 pm

happy hour: 5 pm – 6 pm



### PRIMARIES

#### crispy honey-hot chicken wings

hot-honey sauce,  
bread & butter pickles **13**

#### kale & spinach dip

creamy parmesan,  
roasted garlic, baguette **14**

#### queen margherita flatbread

fresh mozzarella, tomato,  
basil **15** add pepperoni **2**

#### truffle white bean hummus

grilled flatbread, olive oil,  
vegetable crudite **9**

### SALADS

#### classic caesar salad

hearts of romaine, roasted garlic  
croutons, grana padano cheese **12**

#### baby spinach, kale & apple salad

crisp pancetta, gorgonzola  
cheese, dijon vinaigrette **13**

#### grilled add ons:

chicken **6** salmon **9**

### LARGE PLATES

#### the third rail prime burger or beyond burger

creekstone farms angus beef, brioche  
bun, ttr sauce **16**  
add cheese **1** add bacon **2**

#### new york strip steak

gorgonzola potato gratin, spinach &  
mushrooms, roasted garlic-herb butter,  
crispy onions **38**

#### citrus honey glazed salmon

corn & tomato salad, snap peas, roasted  
red bliss potatoes **29**

#### grilled chicken & rigatoni

sundried tomato pesto, spinach,  
parmesan, touch of cream **24**

### SWEETS

#### chocolate lava cake

vanilla & raspberry sauce **9**

#### ice cream

vanilla or chocolate **6**

### GIGGLE WATER

TTR's signature cocktails revived from the Prohibition era  
and revisited with a modern twist.

#### the third rail southside

catoctin creek watershed gin,  
lemon juice, simple syrup, mint **13**

#### mary pickford

thrashers rum, fresh pineapple  
juice, caffo maraschino liqueur,  
small hands foods grenadine **14**

#### sidecar

maison rouge vsop,  
vedrenne curaçao, triple sec,  
lemon juice **13**

#### el presidente

el dorado 5 yr rum, dolin dry vermouth,  
vedrenne curaçao **14**

#### the paloma

mescal, owen's grapefruit  
craft soda **14**

#### the last word

ko battle standard 142 gin,  
dolin genepy, caffo maraschino  
liqueur, fresh lime juice **14**

#### jack rose

copper and king apple brandy,  
small hands foods grenadine,  
fresh lemon juice **13**

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# Beer and Wine

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## WINE

### White

	Glass	Bottle
Chateau de Berne, Rose, FR	12	31
Clos du Bois, Chardonnay, CA	11	41
Ruffino Lumina, Pinot Grigio, IT	12	44
Nobilo, Sauvignon Blanc, NZ	11	47
14 Hands, Moscato, WA		38
Kundee, Chardonnay, Sonoma, CA		53
Cakebread, Chardonnay, CA		115

### Red

Charles & Charles, Cabernet & Syrah blend, WA	11	42
Raymond, Cabernet, Lot 1, CA	12	45
Ravenswood, Vitners Blend Merlot, CA	12	46
Dreaming Tree, Pinot Noir, CA	13	54
Ruffino, Chianti, IT		43
Tom Gore Vineyards, Cabernet Sauvignon, CA		44
Meoimi, Pinot Noir, CA		58
Stags Leap Cabernet, CA		115

### Bubbles

La Marca, Prosecco, 187ml, IT		14
La Marca, Prosecco, 750ml, IT	12	55
Oudinot, Cuvee Brut, FR		75
Oudinot Cuvee Rose Brut		95

## BEER

### draft

Aslin, Rotation, VA	9
Port City, OptimalWit, VA	8
Heavy Seas, Tropicannon, MD	8
DC Brau, Brau Pils, DC	8
Anheuser-Bush, Bud Light, MO	8

### craft

*We promote interesting, local beers & cider whenever possible.  
Almost all beers are brewed within 90 miles of the hotel and are listed by alcohol by volume percentage*

Bold Rock, Cider, VA (16oz)	(5.5%) 8
Craft Brewing, Lot #3 IPA, MD	(5.6%) 7
DC Brau, Penn Quarter Porter, DC	(6.8%) 7
Solace Brewing, Suns Out Hops, VA	(5.9%) 7
Devils BackBone, Vienna Lager, VA	(5.5%) 7

### bulk

Yuengling	7
Corona	7
Budweiser	7
Budlight	7
Stella	7

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### THIRD RAIL BREAKFAST

*all entrees served with choice juice and coffee or tea*

#### Continental 10

fresh fruit, muffin,  
sweet cream butter, jellies  
and organic honey.

#### The Third Rail stack 13

three pancakes, blueberry  
compote, whipped cream,  
butter and syrup

#### Eggs your way 15

choose from over easy, over hard,  
sunny side up, scrambled, poached or fried,  
choice of sausage or bacon

#### Omelet 15

add spinach, mushrooms,  
peppers, cheese, ham

#### French toast 14

strawberry compote, whipped  
cream, butter and syrup

#### THIRD RAIL ADD ONS

bacon or sausage 5  
wheat, white toast or bagel 5  
orange juice, cranberry juice, apple juice, coffee or tea 4  
greek yogurt parfait 7

**Tue– Fri:** 6:30am–10:30am | **Sat & Sun:** 7am–11 am

*Visit us online*  
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\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please as a member of the restaurant team. Nutrition information is derived and calculated with information provided by manufacturers, vendors, published resources, and/or the USDA Nutrient Database for Standard Reference. Find additional nutritional information at [hgnutrition.com](http://hgnutrition.com).



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