

The Majestic

911 King Street, Old Town 22314-3018 · +17038379117 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 10

MONKEY BREAD V	\$10.00
house-made brioche-challah bread, cinnamon sugar, dulce de leche, candied pecans	
FRUIT & RICOTTA TOAST V	\$8.00
toasted rustic bread, whipped ricotta, fresh fruit, house made jam	
AVOCADO TOAST V	\$14.00
smashed avocado, marinated tomatoes & onions, radishes, herbs	
WHITE BEAN HUMMUS V	\$10.00
roasted garlic, rosemary, olive oil, pickles, grilled pita	
BUFFALO DUCK NUGGETS	\$16.00
hot sauce, carrots, celery, blue cheese dressing	
WARM GOAT CHEESE STUFFED DATES V G	\$12.00
quinoa crunch, pickled shallots, pomegranate syrup	
ARTISAN CHEESE & CHARCUTERIE	\$24.00
house-made pate & sausage, fruit jam, mustard, house pickles, rustic crostini	
CROQUETTES	\$13.00
prosciutto, asparagus, goat cheese, whole grain mustard sauce	
POPCORN SHRIMP	\$9.00
rock shrimp, popcorn breading, butter sauce	
BEEF TARTARE*	\$17.00
hand-chopped tenderloin, fresh herbs, mustard, capers, hard-boiled egg, caper-raisin purée	

BRUNCH SPECIALTIES 12

STEAK & EGGS*	\$36.00
7oz hanger steak, 2 eggs, crispy smashed fingerlings	
MAJESTIC BREAKFAST	\$16.00
3 eggs*, bacon, crispy smashed fingerlings, rustic toast	
BRISKET OMELETTE	\$21.00
braised brisket, caramelized onions, house pimiento cheese, crispy smashed fingerlings	

SMOKED SALMON BENEDICT	\$21.00
english muffin, poached eggs*, hollandaise*, crispy smashed fingerlings	
BANANA FRENCH TOAST	\$14.00
twice baked challah, bananas, candied pecans, whipped cream, maple syrup	
SPINACH & SAUSAGE OMELETTE	\$15.00
fennel sausage, spinach, feta, crispy smashed fingerlings	
GRILLED SALMON* G	\$33.00
roasted beets, spinach, risotto, goat cheese, balsamic	
SEARED SEA SCALLOPS* G	\$36.00
carrot-ginger purée, ginger glazed carrots, bok choy, shiitake mushrooms, forbidden black	
BRUNCH BURGER*	\$21.00
fried egg, bacon jam, caramelized onions, house pimiento cheese, english muffin, crispy smashed fingerlings	
FRIED CHICKEN BISCUIT	\$17.00
crispy chicken thigh, fruit jam, fried egg*, crispy smashed fingerlings	
BLACK KALE SALAD V G	\$14.00
curried walnuts, goat cheese, charred sweet onions, macerated cherries, puffed rice, burnt orange vinaigrette	
FALL SALAD V	\$14.00
mixed greens, compressed apples, roasted butternut squash, spiced pecans, blue cheese, cider vinaigrette	

SIDES 7

PECAN SMOKED BACON G	\$5.00
CRISPY SMASHED FINGERLINGS V	\$6.00
HOUSE MADE BISCUIT V	\$2.50
GLUTEN FREE OR RUSTIC TOAST V	\$2.50
ENGLISH MUFFIN V	\$2.50
2 EGGS* V G	\$6.00
SEASONAL FRUIT V G	\$5.00

BRUNCH COCKTAILS 2

BLOODY MARY	\$13.00
broken shed vodka, majestic's bloody mary mix	
SEASONAL SANGRIA	\$12.00

BUBBLES 10

Rosé, Avissi, Veneto, IT	\$38.00
Prosecco, La Marca, IT	\$38.00
Cava, Poema “Pura Organic” Brut, ES	\$41.00
Cava, Viña Esmeralda Brut, Catalunya, ES	\$56.00
Brut, Banshee “Ten of Cups,” CA	\$58.00
Brut Champagne, Nicolas Feuillatte AOC, FR	\$86.00
pineapple-ginger juice	\$4.00
Add Our Signature Juices	
grapefruit-basil juice	\$4.00
Add Our Signature Juices	
cranberry sangria	\$4.00
Add Our Signature Juices	
orange juice	\$4.00
Add Our Signature Juices	

MAINS 9

CHARGRILLED HALF CHICKEN G	\$29.00
marinated in fresh herbs, olive oil and garlic, white bean purée, grilled asparagus, confit tomatoes, three herb pistou	
HANGER STEAK FRITES*	\$36.00
house cut fries, garlic butter, red wine demi-glace, garlic aioli	
HANGER STEAK DIANE*	\$36.00
smashed crispy fingerlings, garlic escarole, brandymustard cream sauce	
BONE-IN PORK CHOP* G	\$35.00
sweet potatoes, baby kale, candied pecans, golden raisins, bourbon-cider gastrique	
14 OZ PRIME NY STRIP*	\$59.00
fingerling potatoes, asparagus, baby carrots, pearl onions, mushrooms, red wine demi-glace	
SEARED SEA SCALLOPS* G	\$36.00
carrot-ginger purée, ginger glazed carrots, bok choy, shiitake mushrooms, forbidden black rice	
PAN SEARED HALIBUT* G	\$42.00
lump crab fried quinoa, pimiento peppers, shallots, garlic, pickled currants, miso butter, herbs	
MAJESTIC BURGER*	\$21.00
house-ground prime dry-aged chuck, bacon jam, garlic aioli, pimiento cheese, pickled onions, bibb lettuce, house cut fries, toasted brioche bun impossible burger patty and gluten free bun available on request	
GRILLED SALMON* G	\$33.00
roasted beets, spinach, risotto, goat cheese, balsamic	

COCKTAILS 7

Passion Potion	\$15.00
fresno pepper infused haku vodka, passion fruit puree, sugar rim	
Majestic Old Fashioned	\$13.00
maker's mark, orange, house smoked black cherry, bitters	
Talking To The Moon	\$14.00
selvarey chocolate rum, campari, agave nectar, coconut water	
Madame M	\$14.00
del maguey vida mezcal, strawberry-peppercorn-thyme shrub, lime juice	
Poe's Tincture	\$13.00
roku gin, st~germain, aperol, lillet rosé, ginger beer	
A Rebel's Revolver	\$14.00
rebel 100 bourbon, cnia mata vermouth tinto reserva, averna amaro, black walnut bitters	
Touch of Evil	\$13.00
pineapple-jalapeño infused sauza hornitos tequila, del maguey vida mezcal, pineapple juice	

DRAFT BEER 4

Old Ox, Golden Ox, Golden Ale, Middleburg, VA 5.9%	\$8.00
Väsen, Norse Double IPA, Richmond, VA 8%	\$9.00
Port City, Seasonal Selection, Alexandria VA	\$8.00
Samuel Adams, Seasonal Selection, Boston, MA	\$8.00

BOTTLED & CANNED BEER 11

Heineken, 0.0, Non-Alcoholic, HO	\$7.00
High Noon, Grapefruit Hard Seltzer, Modesto, CA 4.5%	\$7.00
Bold Rock, Hard Cider, Nellysford, VA 4.7%	\$7.50
Truly, Wild Berry, Boston, MA 5.0%	\$7.00
Devils Backbone, Vienna Lager, Lexington, VA 5.2%	\$7.00
Denizens, Born Bohemian Pils, Czech-Style Pilsner, Silver Spring, MD 4.9%	\$7.00
Caboose, Vienna Lager, Vienna, VA 5.2%	\$7.00
Left Hand, Milk Stout, Long Mount, CO 6.0%	\$8.00
Settle Down Easy, 2 Cloud 9, Hazy New England IPA, Fairfax, VA 7.25%	\$9.00
Allagash, Tripel, Belgian Golden Ale, Portland, ME 9%	\$11.00

Rotating Seasonal IPA

SCOTCH WHISKEY 26

Aberlour 12 Double Cask	\$22.00
Aberlour 16 Double Cask	\$33.00
Aberlour A'bunadh	\$29.00
Bowmore 12	\$21.00
Bowmore 15	\$29.00
Bowmore 18	\$45.00
Bowmore 25	\$109.00
Glenmorangie 14 The Quinta Ruban	\$19.00
Glenmorangie The Lasanta	\$16.00
Glenmorangie The Nectar D'Or	\$24.00
Johnnie Walker Blue Label	\$66.00
Lagavulin 16	\$29.00
Laphroaig 10 Sherry Cask	\$19.00
Laphroaig Quarter Cask	\$17.00
Laphroaig Select	\$16.00
Laphroaig Triple Wood	\$28.00
Oban 14	\$28.00
The Balvenie 12 Doublewood	\$22.00
The Balvenie 14 Caribbean Cask	\$28.00
The Balvenie 17 Doublewood	\$48.00
The Balvenie 21 Portwood	\$61.00
The Dalmore 15	\$42.00
The Dalmore 18 Principal Collection	\$52.00
The Dalmore 25 Principal Collection	\$125.00
The Dalmore Cigar Malt Reserve	\$59.00
The Macallan 12 Double Cask	\$23.00

IRISH WHISKEY 4

Jameson	\$12.00
Jameson Caskmates Stout Edition	\$12.00
Slane Triple Casked	\$11.00
Teeling Single Grain	\$15.00

BOURBON WHISKEY 20

Angel’s Envy	\$15.00
Basil Hayden’s	\$13.00
Blackened	\$19.00
Horse Soldier	\$17.00
Horse Soldier Cask Strength	\$40.00
Jack Daniels	\$12.00
Jefferson’s	\$14.00
Jefferson’s Ocean	\$26.00
Knob Creek	\$12.00
Legend	\$16.00
Maker’s Mark	\$13.00
Maker’s Mark 46	\$14.00
Maker’s Mark Cask Strength	\$16.00
MurLarkey Smokehouse	\$15.00
Old Forester 1870 Original Batch	\$13.00
Old Forester 1920 Prohibition Style	\$16.00
Russell’s Reserve 10	\$12.00
Russell’s Single Barrel	\$16.00
Woodford Reserve	\$12.00
Yellowstone Select	\$13.00

RYE WHISKEY 8

Catoctin Creek Roundstone 92 Proof	\$14.00
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Knob Creek	\$12.00
Knob Creek Single Barrel Select 115 Proof	\$15.00
Russell's Reserve 6	\$16.00
Whistle Pig 10	\$17.00
Whistle Pig 12 Old World	\$24.00
Whistle Pig 18	\$120.00
Woodford Rye	\$12.00

JAPANESE WHISKEY 3

Nikka Coffey Grain	\$23.00
Nikka Taketsuru Pure Malt	\$24.00
Suntory Toki	\$12.00

SPARKLING 5

Prosecco, La Marca, IT	\$10.00
Available by The Glass	
Pinot Meunier, Cricova “Extra-Sec,” Cordu, MD	\$38.00
Pinot Nero, Canella, Brut Rosé, Veneto, IT (187.5ml)	\$15.00
Available by The Glass	
Champagne, Laurent-Perrier, La Cuvée Brut, FR	\$56.00
Champagne, A’L’est, Brut, FR 20/78	\$20.00
Available by The Glass	

RED 38

Pinot Noir, Acrobat, OR	\$13.00
Available by The Glass	
Pinot Noir, Mt Difficulty “Roaring Meg,” Central Otago, NZ	\$15.00
Available by The Glass	
Pinot Noir, MacMurray "Reserve," Russian River Valley, CA	\$16.00
Pinot Noir, Chalone Estate, CA	\$76.00
Pinot Noir, Hartford Court, Land’s Edge Vineyards, Sonoma Coast, CA	\$129.00
Pinot Noir, L’Usine, Annapolis Vineyard, Sonoma Coast, CA	\$195.00

Pinot Noir, Armelle & Bernard Rion “Vieille Vignes,” Chorey-Lès-Beaune AOC, Burgundy, FR	\$29.00
Available by The Glass	
Merlot, Corarella “Sodale,”Lazio IGT, IT	\$66.00
Red Blend, Supremus, Toscana IGT, Tuscany, IT	\$17.00
Available by The Glass	
Sangiovese, Antinori "Tignanello," Tuscany, IT	\$179.00
Chianti Classico, Carpineta Fontalpino "Fontalpino," DOCG, Tuscany, IT	\$68.00
Valpolicella, Speri "La Roverina," Veneto, IT	\$15.00
Available by The Glass	
Malbec, Château du Caillau, Cahors, FR	\$13.00
Available by The Glass	
Malbec, Don Nicanor, Mendoza, AR	\$15.00
Available by The Glass	
Tempranillo, Faustino I, Gran Reserva, Rioja DOCa, ES	\$25.00
Available by The Glass	
Shiraz, Robert Oatley, McLaren Vale, AU	\$13.00
Available by The Glass	
Red Blend, Le Casematte "Peloro," Terre Siciliane IGP, IT	\$48.00
Red Blend, Orin Swift "Abstract," CA	\$79.00
Red Blend, Orin Swift "Machete," CA	\$99.00
Bordeaux Blend, Chateau Loudenne, Medoc Cru Bourgeois, Bordeaux, FR	\$80.00
Bordeaux Blend, Orin Swift "Papillion," Napa Valley, CA	\$141.00
Grenache, Shatter, Languedoc-Roussillon, FR	\$58.00
Grenache, Department 66, FR	\$80.00
Cabernet Sauvignon, Louis Martini, Sonoma, CA	\$12.00
Available by The Glass	
Cabernet Sauvignon, Banshee, Sonoma County, CA	\$13.00
Available by The Glass	
Cabernet Sauvignon, Sebastiani, Alexander Valley, CA	\$18.00
Available by The Glass	
Cabernet Sauvignon, Conn Creek, Napa Valley, CA	\$94.00
Cabernet Sauvignon, Lancaster Estate "Winemaker's Cuvée," Alexander Valley, CA	\$29.00

Cabernet Sauvignon, Hewitt, Napa Valley, CA	\$220.00
Cabernet Sauvignon, Louis Martini, Monte Rosso Vineyard, Sonoma Valley, CA	\$134.00
Cabernet Sauvignon, Stag's Leap "Artemis," Napa Valley, CA	\$147.00
Cabernet Sauvignon, Darioush, Napa Valley, CA	\$165.00
Cabernet Franc, Breaux "Marquis de Lafayette," VA	\$55.00
Zinfandel, Edmeades, Mendocino County, CA	\$14.00
Available by The Glass	
Zinfandel, Orin Swift "8 Years in the Desert," CA	\$120.00
Barolo, Luigi Einaudi "Ludo" DOCG, IT	\$120.00
Cabernet Sauvignon, Merryvale, Napa Valley, CA	\$116.00
The Macallan 18 Sherry Oak Cask	\$96.00

ROSÉ 3

Rosé, Ferrari-Carano, Sonoma County, CA	\$12.00
Available by The Glass	
Rosé, Corte Giacobbe “Ramato,” Veneto DOC, IT	\$13.00
Available by The Glass	
Rosé, Maison No. 9, Méditerranée IGP, FR	\$14.00
Available by The Glass	

WHITE 17

Pinot Grigio, Lagaria, Dolomiti IGT, IT	\$12.00
Available by The Glass	
Pinot Grigio, Terlato, Friuli Colli Orientali DOC, IT	\$13.00
Greco / Fiano, Vigneti del Vulture "Pipoli," Basilicata, IT	\$13.00
Available by The Glass	
Sauvignon Blanc, Silverado, Yountville, Napa Valley, CA	\$14.00
Available by The Glass	
Sauvignon Blanc, Nobilo “Icon,” Marlborough, NZ	\$15.00
Available by The Glass	
Sauvignon Blanc, Matanzas Creek, Sonoma County, CA	\$48.00
Vermentino, Jankara, Sardinia DOCG, IT	\$78.00

Albariño, Marques de Caceres "Deusa Nai," Rias Baixas, ES	\$12.00
Available by The Glass	
Chardonnay, Talbott “Kali Hart,” Monterey County, CA	\$12.00
Available by The Glass	
Chardonnay, Jadot, Burgundy, FR	\$15.00
Available by The Glass	
Chardonnay, Lincourt "Steel" Santa Rita Hills, CA	\$48.00
Chardonnay, Chalk Hill, Russian River Valley, CA	\$13.00
Available by The Glass	
Chardonnay, Copain, DuPratt Vineyard, Anderson Valley, CA	\$53.00
Chardonnay, Talbott, Sleepy Hollow Vineyard, Santa Lucia Highlands, CA	\$66.00
Chardonnay, Neyers, Carneros District, CA	\$78.00
Chardonnay, Cakebread Cellars, Napa Valley, CA	\$93.00
Chardonnay, Far Niente, Napa Valley, CA	\$135.00

HAPPY HOURS 5

WHITE BEAN HUMMUS V	\$7.00
roasted garlic, rosemary, olive oil, pickles, grilled pita	
BUFFALO DUCK NUGGETS	\$10.00
hot sauce, carrots, celery, blue cheese dressing	
CROQUETTES	\$8.00
asparagus, prosciutto, goat cheese, grain mustard sauce	
POPCORN SHRIMP	\$9.00
rock shrimp, popcorn breading, butter sauce	
MAJESTIC BURGER SLIDERS*	\$8.00
house-ground prime chuck, pimento cheese, bacon jam	

SPIRITS 4

NEW AMSTERDAM VODKA	\$7.00
NEW AMSTERDAM GIN	\$7.00
JIM BEAM BOURBON	\$7.00
TWO FINGERS TEQUILA	\$7.00

DRAFTS 3

Guinness, Blonde, Baltimore, MD 5.0%	\$6.00
Port City, Seasonal Selection, Alexandria, VA	\$6.00
Samuel Adams, Seasonal Selection, Boston, MA	\$6.00

WINE 6

PROSECCO, La Marca, IT	\$8.00
PINOT GRIGIO, Barone Fini, Valdadige DOC, IT	\$8.00
CHARDONNAY, Storypoint, CA	\$8.00
ZINFANDEL, Edmeades, Mendocino County, CA	\$8.00
ROSÉ, Ferrari-Carano, Sonoma, CA	\$8.00
CABERNET SAUVIGNON, Franciscan Estate, CA	\$8.00

SANDWICHES & ENTREES 5

MAJESTIC G.B.L.T.	\$17.00
fresh goat cheese, crispy bacon, bibb lettuce, tomatoes, pickled onions, toasted sourdough, house cut fries	
FRIED CHICKEN SANDWICH	\$18.00
crispy fried chicken thigh, pimiento cheese, bread & butter pickles, white bbq sauce, bibb lettuce, house cut fries, toasted brioche bun	
MAJESTIC BURGER*	\$21.00
house-ground prime dry-aged chuck, bacon jam, garlic aioli, pimiento cheese, bibb lettuce, pickled onions, house cut fries, toasted brioche bun impossible burger patty and gluten free bun available on request	
GRILLED SALMON* G	\$33.00
roasted beets, spinach, risotto, goat cheese, balsamic	
SEARED SEA SCALLOPS* G	\$36.00
carrot-ginger purée, ginger glazed carrots, bok choy, shiitake mushrooms, forbidden black rice	

SALADS 2

FALL SALAD V	\$14.00
mixed greens, compressed apples, roasted butternut squash, spiced pecans, blue cheese, cider vinaigrette	
BLACK KALE SALAD V G	\$14.00
curried walnuts, goat cheese, charred sweet onions, macerated cherries, puffed rice, burnt orange vinaigrette	

BRUNCH AT LUNCH 5

STEAK & EGGS* G	\$36.00
7oz hanger steak, 2 eggs, crispy smashed fingerlings	

SPINACH & SAUSAGE OMELETTE G	\$14.00
fennel sausage, spinach, feta, crispy smashed fingerlings	
BRAISED BRISKET OMELETTE G	\$21.00
caramelized onions, house pimiento cheese, crispy smashed fingerlings	
SMOKED SALMON BENEDICT	\$21.00
english muffin, poached eggs*, hollandaise, crispy smashed fingerlings	
BANANA FRENCH TOAST	\$14.00
twice baked challah, bananas, candied pecans, whipped cream, maple syrup	

SWEET 3

Majestic Coconut Cake V	\$8.00
toasted coconut-sour cream frosting	
Black Forest Cake V	
chocolate cake, amarena cherries, cherry sauce, chantilly cream, crispy cherry wafers	
Strawberry Trifle V G	\$8.00
lemon cream, strawberry compote, vanilla cake, candied lemon zest	

LIQUID DESSERT 6

SANDEMAN 20-YEAR TAWNY PORT	\$15.00
SANDEMAN 30-YEAR TAWNY PORT	\$20.00
RAMOS PINTO LBV PORT	\$11.00
LARRESSINGLE VSOP ARMAGNAC	\$14.00
HENNESSY XO COGNAC	\$40.00
IRISH COFFEE	\$10.00

CHRISTMAS EVE SELECTION 2

GRILLED JUMBO SHRIMP	\$27.00
beet risotto, spinach, goat cheese, garlic chips and toasted pine nuts	
SLOW ROASTED PRIME RIB*	\$49.00
truffled potato purée, roasted asparagus, au jus	

SNACKS TO SHARE 1

Selection of	\$24.00
cured meats and curated cheeses, pickled vegetables, condiments, parker house rolls with smoked butter	

DESSERT 3

APPLE PIE

oatmeal crumb streusel, cinnamon crème anglaise

MAJESTIC COCONUT CAKE

CHOCOLATE-HAZELNUT TORTE

coffee cream, berries

APPETIZER 2

TOMATO & MOZZARELLA SKEWERS GV

basil, coarse salt

BAKED CHEDDAR MAC & CHEESE V

elbow pasta, cheddar sauce, bread crumb topping

ENTRÉE 2

ROASTED TURKEY

mashed potatoes, green beans, herb gravy

PETITE PRIME RIB*

crispy smashed fingerling potatoes, green beans, red wine jus

FIRST COURSE 3

CURRIED CARROT SOUP

mushrooms, poached mussels, cilantro, curried walnuts

BABY GREENS SALAD

goat cheese, apples, butternut squash, candied pecans, cider vinaigrette V

SMOKED FISH CAKE

horseradish cream, apple-pear confit, arugula, pickled ginger

MAIN 5

HERB ROASTED TURKEY BREAST

majestic stuffing, root vegetable has, turkey gravy

PRIME RIB*

truffled potato purée, roasted asparagus, au jus

GRILLED SALMON*

roasted beet risotto, spinach, goat cheese, red wine demi-glace GF

SLOW ROASTED LEG OF LAMB*

mint-blueberry jelly, crispy fingerlings, turnips, carrots, pearl onions

BEET RISOTTO

spinach, goat cheese, garlic chips, toasted pine nuts GF V

SIDES FOR THE TABLE 5

BRUSSELS SPROUTS

pancetta, balsamic, orange

TRUFFLED POTATO PURÉE GF V

TURNIPS, CARROTS, PEAS

garlic herb butter

BRIOCHE STUFFING

caramelized vegetables, turkey drippings, herbs

GREEN BEAN CASSEROLE

CHAMPAGNE 2

BRUT CHAMPAGNE \$20.00

Nicolas Feuillatte AOC, FR

BRUT CHAMPAGNE \$116.00

Beau Joie, Champagne AOC, FR