

1799 PRIME FAMILY STORY

Jahmond Quander, the Founder of Arrived Hospitality Inc., 1799 Prime Steak & Seafood, & 1799 Prime Kitchen shares his family ancestry & connection to President George Washington. In a full-circle moment in his life, Jahmond returned to George Washington's Mount Vernon, as the Director of Food & Beverage.

Documented from the 1670s, the Quander Family is one of the oldest documented African American Families that have come from African ancestry to present day America. Historians have not found records of any other African American Family whose ancestry has been consistently kept and published from that date and early period.

In researching the family lineage, records showed that the majority of the Quander family resides in Virginia, Maryland & Washington DC. The family can trace their lineage almost 350 years into the 1670's in Colonial Maryland. A branch of the family eventually was placed at Mount Vernon in Virginia as the enslaved servants of President George Washington.

The Quanders originated from the Fanti tribe in Ghana, West Africa. A man by the name of Egya Amkwandoh was kidnapped during the African slave trade in the late 17th century and was apparently transported to the Maryland colony. It is thought that when slave owners asked for his name, the reply "Amkwandoh," was misinterpreted as "I am Quando." The next few generations of Quanders went by the name Quando rather than Quander. Other variations used included Quandoe and Kwando. The name became recognized as the present-day pronunciation "Quander" during the early 19th century.

It is believed that Egya Amkwandoh had two sons, who were both taken away from him and split up. One son resided in Maryland and the other son resided in Virginia. The first known records of the "Quando" family existing as free people come from the Maryland side, specifically the family member of Henry Quando. Henry Adams, the enslaver, from Port Tobacco, Charles County, Maryland, provided for Quando's freedom in his will of October 13, 1684. Further, the descendant Quandos/Quanders that currently reside in Virginia are widely believed to be related to George Washington. Nancy Carter Quander & her mother Sukey Bay were among the slaves who worked as spinners & cloth makers at River Farm, one of George Washington's Five Farms that constituted the Mount Vernon Plantation & Estate.

Finally, the significance of naming of 1799 Prime Steak & Seafood is revealed. George Washington's will provided for the manumission and freedom of his 123 enslaved people, but he postponed their release until Martha's death. George Washington died on December 14, "1799." On the first anniversary of George Washington's death, Martha Washington signed a deed of manumission, which took effect on January 01, 1801, fully freeing Washington's enslaved people. On that date, Nancy Carter, who shortly thereafter married Charles Quander, a freed black man, was fully emancipated. Remaining in the Mount Vernon area, Nancy Quander was among the eleven freed people reported in the *Alexandria Gazette* in 1835, as attending the tombstone & landscape at Washington's grave. To the reporter's inquiry, the group noted that they were paying their respects & attributed their loyalty to George Washington, whom they claimed to have been like a father.

When I pondered the thought of naming my first restaurant "1799 Prime Steak & Seafood," I reflected on my life's goals & achievements. The longer I pondered, memories of my forefathers & their struggles to ensure a healthy lifestyle for their family came to mind. In order for my forefathers to achieve that healthy lifestyle, they needed guidance from others to direct their path. That pathway has led me to establish 1799 Prime Steak & Seafood.



Signature Cocktails

DULCE APPLE SPRITZ 17

VG Caramel Vodka • lemon juice • apple cider • apple puree • Opera Brut

BLOOD MOON MARGARITA 20

Astral Reposado • blood orange sour batch • Grand Marnier • fee foam • agave
black salt rim

SMOKED AGAVE 19

Astral Añejo • 1799 “Secret Sauce” • orange bitters • lime peel

I AM QUANDO 17

Ron Zacapa 23 • Linie Aquavit • rosemary syrup
*smoked tableside

BLAME IT ON THE BOURBON 18

Fort Mose Bourbon • lime • ginger puree • cranberry

S'MORE THEN FRIENDS 19

Skrewball Whiskey • Mr. Black • cold brew • Baileys S'mores Foam
Baileys Espresso

TIPSY TANGO 16

Bacardi • mango puree • coconut puree • orange juice • pineapple juice • cherry

PREGAME 18

Grand Marnier • lemon • lime • amaretto • Fee foam • sugar rim

SIN & CINNAMON 19

Astral Reposado • spicy apple syrup • apple cider • Tajin & brown sugar rim

I'LL HAVE 17 PLEASE 20

Fort Mose • lime • pear puree • pear liqueur • Fee foam

WIDOW'S WISPER 20

Tito's Vodka • lemon • amaretto • black cherry • Grand Marnier • black sugar rim

CHAMPAGNE KISS 17

Bombay Sapphire • strawberry oasis • lemon

YASUKE X QUANDO 21

Suntory Japanese Whiskey • 1799 secret sauce • lemon simple syrup
red bitters



Wine By The Glass

CHAMPAGNE & SPARKLING

Los Dos Cava Brut, DO Penedes, Spain	10
Benvolio Prosecco, Veneto, IT	10
Medici Ermete, Dolce Lambrusco, IT	12
Unshackled Brut Rose, Napa, CA	15
Barboursville Cuvee Brut, Oltrepò Pavese, IT	18
Schramsberg Mirabelle, North Coast, CA	20
Laurent Perrier Cuvée Rosé Brut, Champagne, FR	23
Möet Chandon Imperial Brut, Champagne, FR	25
Mandois Brut Origine, Champagne, FR	25
Champagne Mandios, Champagne, FR	25

DRY ROSE

Barnard Griffin Sangiovese, Columbia Valley, WA	10
Chateau Peryassol, Flassans-sur-Issole, FR	12
Barboursville Rosato, Barboursville, VA	15
Belle Glos Oeil de Perdrix, Sonoma, CA	16

WHITE WINE

Benvolio Pinot Grigio, Friuli, IT	9
J Lohr Bay Mist Riesling, Monterey, CA	10
Nielson Chardonnay, Santa Barbara County, CA	10
Matanzas Creek Sauvignon Blanc, Sonoma, CA	13
Vignaioli Di S.Stefano Moscato D'Asti, Piemonte, IT	13
Emmolo Sauvignon Blanc by Caymus, Napa Valley, CA	14
Duckhorn Sauvignon Blanc, North Coast, CA	18
Conundrum White by Caymus, Napa Valley, CA	18
Hartford Court Chardonnay, Russian River Valley, Sonoma, CA	18

RED WINE

Château La Freynelle Cabernet Sauvignon, Bordeaux, FR	13
Norton DOC Malbec, Mendoza, AR	14
Nielson Pinot Noir, Santa Barbara County, CA	14
Daou Cabernet Sauvignon, Paso Robles, CA	16
Conundrum Red Blend by Caymus, Napa Valley, CA	16
Bonanza Cabernet Sauvignon by Caymus, Napa Valley, CA	17
Meiomi Pinot Noir, Acampo, CA	18
Les Cadrans de Lassègue, Bordeaux, FR	19
Walking Fool Red Blend by Caymus, Napa Valley, CA	20
Willakenzie Pinot Noir, Willamette Valley, OR	24



Beverages



SODA & WATER

COKE, DIET COKE, SPRITE, GINGERALE 5
LEMONADE 5
SAN PELLEGRINO 8
FIJI WATER 8

ICED TEA

SWEET TEA 6
UNSWEET BLACK TEA 6

HOT TEA

VANILLA ROOIBOS 6
MINT 6
CHAMOMILE 6
JASMINE GREEN 6
EARL GREY 6
OOLONG 6

COFFEE

MEDIUM ROAST DRIP 6
ESPRESSO 7
CAPPUCCINO 8
LATTÉ 8
MACCHIATO 8
AMERICANO 7





Starters

TRUFFLE FRIES (GF) 13

parmesan cheese • chipotle ranch

TEMPURA OKRA 13

cherry peppers
cherry pepper aioli

CRAB & OYSTER ROCKEFELLER 14

lump crab meat • creamed spinach
herb panko crumbles
parmesan cheese • lemon halves

BROILED OYSTERS & SHRIMP 14

creole butter • honey sriracha
vinaigrette • crispy leeks

FRIED GREEN TOMATO 15

chilled red bean succotash
cherry pepper aioli

SWEET CORN FLATBREAD 15

marinara sauce • shaved red onion •
cherry peppers • mozzarella cheese •
roasted peppers • fresh cilantro

BRAISED PORK BELLY (GF) 16

house made kimchi • szechuan chili
sauce
sugar spice brulee

FRIED OYSTERS 17

haricots verts • cherry pepper aioli

WINGS 17

choice of buffalo, Szechuan chili, old bay,
truffle parmesan, chipotle-mango bbq
bleu cheese or ranch dressing
celery & carrots

BLACKENED WHISKEY SHRIMP 18

mustard cream sauce
toast • scallions

CRISPY CALAMARI 18

haricots verts • marinara

CLAMS & MUSSLES 19

little neck clams • PEI mussels •
spinach • red peppers • chili flakes •
garlic caper wine sauce • toast

1799 STEAK ROLL 19

caramelized onions • sharp cheddar
scallions • roasted red pepper coulis

SHRIMP CEVICHE (GF) 21

black tiger shrimp • smashed avocado
onions • mango • jalapeno • cilantro •
corn tortilla chips • lime vinaigrette

CRAB AVOCADO TOWER 22

jumbo lump crab meat
corn succotash
avocado smash • lemon tarragon aioli
basil oil • crostini

* These items may contain raw and/or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. GF Individual foods may come into contact with one another since they are prepared in the same kitchen. Therefore we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to inform your server about any gluten free dietary restrictions.



Lunch

1799 BURGER* 17

prime beef • american cheese • house sweet pickles • roasted garlic aioli
brioche bun • lettuce • tomato • onion • house frites

PRIME FRENCH DIP SANDWICH* 19

prime ribeye • caramelized onion • provolone • creamy horseradish aioli
au jus • house frites

SHRIMP TACOS 17

white flour tortillas • apple and mango slaw • avocado • feta cheese

GRILLED CHICKEN SANDWICH 17

bacon • garlic spinach • cheddar cheese • BBQ aioli • tomato • onion
baguette • house frites

FISH & CHIPS 16

Alaskan cod fish • beer battered • roasted poblano tartar sauce • house frites • lemon

CRAB CAKE SANDWICH 21

bibb lettuce • tomato • roasted poblano tartar • brioche bun • house frites

CRAB CAKE 24

apple mango slaw • roasted poblano tartar sauce • asparagus

COBB SALAD* 16

arcadian mix greens • grilled chicken • grape tomato • avocado • red onion
bleu cheese • egg • chipotle ranch

BRUSSELS SPROUTS SALAD* (GF) 19

grilled chicken • roasted peppers • blue cheese • hot honey vinaigrette

STEAK SALAD* 19

creek stone farm flat iron steak 6oz • arcadian mix lettuce • crispy onion straws
roasted peppers • grape tomato • gorgonzola cheese • balsamic vinaigrette

Chef's Butcher Block

SAUCES +4 | béarnaise* • au poivre • fromage • demi glace
beurre blanc • whiskey sauce • chimichurri

STEAK FRITES (GF) 34

8oz certified angus top sirloin • chimichurri • grilled lemon • house frites

DUROC PORK CHOP (GF) 40

14oz dry aged • asparagus

CENTER-CUT PETIT FILET MIGNON (GF) 49

6oz certified angus beef • asparagus

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Soups & Salads

SOUP DU JOUR 12

ask your server for today's offering

NEW ENGLAND CLAM CHOWDER 12

smoked chili oil • bacon

PRIME HOUSE SALAD 11

arcadian mixed greens • heirloom tomato • onion • shaved carrots • croutons
champagne vinaigrette

KALE CAESAR SALAD* 14

shaved parmesan • toasted oatmeal
croutons • caesar dressing

CITRUS SALAD (GF) 15

spinach • frisee • shaved fennel • carrots • almonds • feta cheese
citrus segment • mimosa vinaigrette

WEDGE SALAD 15

iceberg • pancetta • grape tomato • egg
bleu cheese crumbles • bleu cheese dressing

ADD SOME PROTEIN

CRAB CAKE 23 • CHILLED LUMP CRAB 15 • SEARED SCALLOPS* 21

GRILLED FLAT IRON STEAK* 19 • GRILLED SALMON* 12 • GRILLED SHRIMP 12
GRILLED CHICKEN 8

Raw Bar

CHILLED SEAFOOD DUO* (GF) MP

half dozen fresh oysters • jumbo shrimp cocktail • lemon
halves • mignonette • cocktail sauce

OYSTERS ON THE HALF SHELL* (GF) MP

ask your server for today's selection

minimum of six

tabasco • mignonette • cocktail sauce

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Land & Sea

SHRIMP & GRITS (GF) L25 / D30
andouille • creamy grits • seafood tomato broth

BLACK PEPPER ZITI 30
shrimp • andouille sausage • sundried tomatoes • roasted red peppers
parmesan cream sauce

CHICKEN SCARPARELLO (GF) 32
semi boneless half chicken • roasted sweet potato • Italian sausage
kale • grape tomato • sweet sour pan sauce

PAPPARDELLE BOLOGNESE 32
creamy rich beef ragu • aromatic vegetables • marinara sauce • parmigiana
reggiano • fresh basil • ricotta cheese

BROILED COD 35
panko-crusted Alaskan Cod • garlic spinach • sundried tomato
tomato cream sauce • herb oil

SEAFOOD FRA DIAVOLO 35
linguine pasta • mussels • shrimp • squid • heirloom tomatoes
roasted red peppers • spicy diavolo sauce

SZECHUAN SALMON* (GF) L29 / D37
yellow rice • haricots verts • smoked chili oil

SEARED SCALLOPS* 42
creamy mushroom risotto • herb truffle butter • parmesan cheese • crispy leeks

PAN SEARED RED SNAPPER 43
lightly blackened • roasted root vegetables • kale • saffron crab
beurre blanc • crispy capers

GRILLED WHOLE BRANZINO (GF) 55
tuscan marinated • roasted rainbow carrots • lemon emulsion herb oil

CRAB CAKES 50
apple mango slaw • roasted poblano tartar sauce • asparagus

FEATURED ENTREE MP
ask your server for today's features

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Chef's Butcher Block

all Chef's Butcher Block selections are gluten-free

DUROC DRY AGED PORK CHOP* 14 OZ	43
CENTER-CUT PETITE FILET MIGNON* 6 OZ	52
PRIME NEW YORK STRIP* 16 OZ	69
PRIME RIBEYE* 16 OZ	70
PRIME TOMAHAWK* 35 OZ	127

SAUCES +4 | béarnaise* • au poivre • fromage • demi glace
beurre blanc • whiskey sauce • chimichurri

lobster tail MP • crab cake 27 • seared scallops* 21
grilled shrimp 15 • oscar* 17

HERB CRUSTED PRIME RIB

AVAILABLE FROM 3 PM THURSDAY, FRIDAY, & SATURDAY ONLY
SERVED WITH HORSERADISH CREAM & AU JUS

JUNIOR PRIME RIB* 10 OZ	48
1799 PRIME RIB* 14 OZ	64
CHEF'S PRIME RIB* 16 OZ	69

SIDES 14

MACARONI & CHEESE • BURGUNDY MUSHROOMS (GF) • GARLIC MASHED POTATOES (GF)
SWEET MASHED POTATOES (GF) • POTATOES AU GRATIN (GF) • FRITES (GF)
TUSCAN POTATO • SAUTÉED BRUSSELS SPROUTS (GF) • GRILLED ASPARAGUS (GF)
HARICOTS VERTS (GF) • BRAISED COLLARD GREENS
CREAMED SPINACH • SAUTÉED SPINACH (GF) • ONION RINGS

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Desserts



FEATURED DESSERT 14

ask your server for today's feature

CHEESECAKE CRÈME BRULÉE 14

caramelized sugar • caramel sauce • whipped cream
fresh berries • white chocolate shavings

CHOCOLATE PEANUT BUTTER PIE 14

fresh berries • chocolate sauce • wafer cookie

MOLTEN LAVA CAKE 14

chantilly cream • à la mode • chocolate sauce • fresh berries

BREAD PUDDING 14

caramel sauce • à la mode • chantilly cream • fresh berries

ICE CREAMS AND SORBET 5

Choice of:

ICE CREAM

Cookies & Cream • Pistachio • Cherry Stracciatella
Raspberry Sorbet • Mango Sorbet





Bon Appétit