

THURSDAY NOVEMBER 16TH

NIBBLES

BROCCOLI AND SMOKED CHEDDAR SOUP 5

FRIED MANZANILLA OLIVES 6
pimentón aioli

DEVILED EGGS 5
smoked trout, pickled fresno peppers

BAKED GOAT CHEESE SPREAD 8
serrano-tomato vinaigrette, rustic bread

POTATO CHIPS 7
pt. reyes blue cheese fondue,
pecan wood smoked bacon

STARTERS

ROASTED BEETS 12
citrus, whipped goat cheese, pistachios

FALL BABY KALE SALAD 10
cranberries, walnuts, queso fresco,
country dijon dressing,
gingerbread croutons

TUNA POKE BOWL* 12
raw ahi tuna, farro, summer greens,
sriracha aioli, cabbage, cashews

LAMB MEATBALLS 9
pine nuts, currants, yogurt, mint

SUPER FOOD BOWL 10
chili-lime-cashew vinaigrette, rainbow
quinoa, baby kale, carrots, queso fresco

CHARRED SPANISH OCTOPUS 13
warm chorizo-potato salad, romesco sauce

SIDES 5

ROASTED BABY CARROTS greek yogurt, almonds

FRITES coriander-cumin salt

FRIED BRUSSEL SPROUTS bacon jam

FRIED GREEN TOMATOES gribiche

ROASTED CAULIFLOWER parmesan gremolata

BABY GREENS lemon vinaigrette

DAILY SPECIALS

Sunday Supper 24.95

corn muffins w/ honey butter | choice of soup or salad |
southern style fried chicken | sweet potato purée |
baked macaroni & cheese | sautéed rainbow chard | coconut cake

MONDAY Duck Meatloaf sweet potatoes puree, broccolini 24

TUESDAY Crab Cakes old bay fries, cole slaw, gribiche 26

WEDNESDAY Rotisserie Leg of Lamb fregola, pomegranate 24

THURSDAY Rotisserie Prime Rib whipped potatoes, broccolini 29

FRIDAY Whole Roasted Bronzino for Two 49

SATURDAY Cast Iron Seared Porterhouse for Two 70

MAINS

KABOCHA SQUASH-RICOTTA GNOCCHI 17
mead, cream, nutmeg, buttered pecans, hot honey

ROTISSERIE CHICKEN 21
panzanella, butternut squash, escarole, chicken jus

PORK CHOP* 27
butternut squash puree, brussels sprouts,
apple fritter, apple cider gastrique

HANGER STEAK FRITES* 28
char-grilled hanger steak, chimichurri,
rosemary-parmesan fries

GRILLED ROYAL DORADE* 27
grilled broccolini, salsa verde, olive oil cured olives

CIOPPINO* 27
jumbo shrimp, PEI black mussels, salmon, blue crab,
spicy tomato-fennel broth

PAN ROASTED QUAIL* 24
chorizo, farro, fennel, morello cherry reduction,
salt-roasted fingerling potatoes

MAJESTIC BURGER* 16
aged beef chuck, bacon jam, mushrooms,
crumbled pt. reyes blue cheese, pimentón aioli

* Served raw or undercooked or may be ordered undercooked. The Virginia Department of Health warns you that raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.