

THURSDAY NOVEMBER 9<sup>TH</sup>

## NIBBLES

VEGETABLE SOUP 5

FRIED MANZANILLA OLIVES 6  
pimentón aioli

DEVILED EGGS 5  
smoked salmon, pickled fresno peppers

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

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

## STARTERS

ROASTED BEETS 12  
citrus, whipped goat cheese, pistachios

FALL BABY KALE SALAD 12  
cranberries, walnuts, queso fresco,  
country dijon dressing,  
gingerbread croutons

TUNA POKE BOWL\* 12  
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  
mint pesto, chorizo, potato salad

## SIDES 5

ROASTED CARROTS yogurt, almonds

FRITES coriander-cumin salt

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 | whipped potatoes |  
baked macaroni & cheese | braised collard greens | coconut cake

MONDAY Duck Meatloaf sweet potatoes, tomato jam 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, spinach 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, spinach, heirloom cherry tomatoes,  
chicken jus

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

STEAK FRITTES\* 28  
char-grilled hanger steak, herb butter,  
parmesan fries

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

CIOPPINO\* 27  
shrimp, 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, pimento aioli, fresh greens,  
bacon jam, mushrooms, caramelized onions,  
crumbled bleu cheese

\* 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.