

NIBBLES

CREAM OF TOMATO SOUP 5

FRIED MANZANILLA OLIVES 6
pimentón aioli

DEVILED EGGS 5
smoked trout, pickled fresno peppers

BAKED GOAT CHEESE SPREAD 9
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

KALE CHOPPED SALAD 10
apples, avocados, golden raisin, hazelnuts,
feta, sweet mustard dressing

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

LAMB MEATBALLS 9
pine nuts, currants, yogurt, mint

ESCAROLE CAESAR 11
teté de moine, anchovy palmiers,
classic garlic dressing

CHARRED SPANISH OCTOPUS 15
warm chorizo-potato salad, romesco sauce

SIDES 5

ROASTED BABY CARROTS greek yogurt, almonds

FRITES coriander-cumin salt

FRIED BRUSSEL SPROUTS bacon jam

GRILLED ASPARAGUS tamari

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 | mashed sweet potatoes |
grilled asparagus | baby carrots | mincemeat pie

MONDAY Duck Meatloaf asparagus, mashed potatoes 24

TUESDAY Crab Cakes old bay fries, cole slaw, gribiche 29

WEDNESDAY Rotisserie Leg of Lamb sweet potato mash, green beans 27

THURSDAY Rotisserie Prime Rib garlic mashed potatoes, asparagus 32

FRIDAY Whole Roasted Bronzino for Two 59

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,
green apple fritters, cider gastrique

NY STRIP STEAK* 36
cauliflower mash, grilled broccolini,
port wine-blue cheese butter

GRILLED BRONZINO* 29
grilled broccolini, salsa verde, olive oil cured olives

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

MAJESTIC BURGER* 16
aged creekstone beef chuck, bacon jam,
crispy onions, chipotle cheddar cheese,
horseradish cream

12-HOUR BRAISED COLORADO LAMB SHANK 36
anson mills farrotto, honey-minted baby carrots,
port wine demi-glace

** 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.*