

FRIDAY FEBRUARY 2ND

NIBBLES

CLAM CHOWDER 5

FRIED MANZANILLA OLIVES 6
pimentón aioli

DEVILED EGGS 5

deep fried egg white, pickled celery,
buffalo sauce, crispy chicken skin

BAKED GOAT CHEESE SPREAD 12
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

CHERRY ARUGULA SALAD 12

pecorino de crema, cherry-white balsamic,
walnuts, fresh cherries, farro
(featured in 10th annual cherry challenge)

TUNA POKE BOWL* 12

raw ahi tuna, farro, summer greens,
sriracha aioli, cabbage, almonds

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

ROASTED CAULIFLOWER parmesan gremolata

GRILLED BROCCOLINI tamari

DAILY SPECIALS

Sunday Supper 24.95

corn muffins w/ honey butter | choice of soup or salad |
rotisserie chicken | butternut squash |
rainbow chard | roasted cauliflower | coconut cake

MONDAY Steak Frites broccolini, truffle fries 29

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

WEDNESDAY Rotisserie Leg of Lamb farro, broccolini 27

THURSDAY Rotisserie Prime Rib garlic mashed potatoes, broccolini 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

12-HOUR BRAISED POT ROAST 27

short ribs, tallow roasted fingerling potatoes,
mint baby carrots

ROTISSERIE CHICKEN 21

panzanella, butternut squash, escarole, chicken jus

PORK CHOP* 27

vanilla sweet potato mash, sage,
morrello cherry glaze
(featured in 10th annual cherry challenge)

GRILLED ATLANTIC HALIBUT * 32

mashed potatoes, sautéed spinach, pine nuts,
cippolini onions, lemon-caper beurre blanc

CIOPPINO* 27

jumbo shrimp, PEI mussels, halibut, blue crab,
spicy tomato-fennel broth

MAJESTIC BURGER* 16

aged creekstone beef chuck, bacon jam,
crispy onions, chipotle cheddar cheese,
horseradish cream

* 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.