

FRIDAY MARCH 9<sup>TH</sup>

## NIBBLES

SEAFOOD STEW 5

FRIED MANZANILLA OLIVES 6  
pimentón aioli

DEVILED EGGS 5

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

SKILLET BAKED BRIE 12

spiced tree fruit compote, crostini

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, 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

BROCCOLINI tamari

## DAILY SPECIALS

Sunday Supper 24.95

corn muffins w/ honey butter | choice of soup or salad |  
southern style fried chicken | mac and cheese |  
broccolini | cauliflower | cookies & milk

MONDAY Steak Frites asparagus, truffle fries 29

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

WEDNESDAY Rotisserie Leg of Lamb fregola, brussels sprouts 27

THURSDAY Rotisserie Prime Rib twice baked potato, asparagus 32

FRIDAY Whole Roasted Bronzino For Two 59

SATURDAY Cast Iron Seared Porterhouse for Two 75

## 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

CAST IRON SEARED CHILEAN SEA BASS \* 34

crushed pee-wee potatoes, rainbow chard,  
smoked tomato beurre blanc

GRILLED SCALLOPS\* 33

roasted parsnip, fregola, asparagus, cherry tomato

MAPLE LEAF FARMS DUCK BREAST\* 27

parsnip puree, baby bok choy,  
pomegranate molasses

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.