

FRIDAY APRIL 13<sup>TH</sup>

## NIBBLES

ASPARAGUS AND AVOCADO SOUP 5

FRIED MANZANILLA OLIVES 6  
pimentón aioli

CRAB DEVILED EGGS 5  
sriracha aioli, pickled fresno

BEET BORANI DIP 5  
mountain view farms feta, almonds,  
caraway seeds, sea salt lavash

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

BLISTERED SHISHITO PEPPERS 5  
smoked sea salt, lime

## STARTERS

ROASTED BEETS 12  
citrus, whipped goat cheese, pistachios

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

LAMB MEATBALLS 9  
pine nuts, currants, yogurt, mint

TUNA POKE BOWL\* 12  
raw ahi tuna, farro, fresh greens,  
sriracha aioli, cabbage, almonds

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,  
dukkah

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 | mashed potatoes |  
lemon spinach | strawberry shortcake

**MONDAY STEAK FRITES** broccolini, truffle fries 29

**TUESDAY CRAB CAKES** old bay fries, cole slaw, gribiche 29

**WEDNESDAY ROTISSERIE LEG OF LAMB** potatoes, broccolini 27

**THURSDAY ROTISSERIE PRIME RIB** pommes puree, broccolini 29

**FRIDAY LOBSTER NEWBURG** roasted potatoes, asparagus 36

**SATURDAY CAST IRON SEARED PORTERHOUSE FOR TWO** 75

## MAINS

SPAGHETTI CHITARRA 17

english peas, wild mushrooms, semi dry tomatoes,  
fresh stracciatella

ROTISSERIE CHICKEN 21

panzanella, roasted cherry tomatoes, escarole,  
cannellini beans, chicken jus

PORK CHOP\* 27

vanilla sweet potato mash, sage,  
morrello cherry glaze

CAST IRON SEARED WEST COAST HALIBUT \* 32

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

GRILLED SEA SCALLOPS\* 29

P.E.I. mussels, shrimp, gigante beans, saffron broth

STEAK DIANE\* 35

sunchoke-potato puree, wild mushrooms, corn,  
shishito peppers

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

*\* 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.*