

SUNDAY JULY 22ND

NIBBLES

CHILLED SPRING PEA SOUP 5

CRAB DEVEILED EGGS 5

sriracha aioli, pickled fresno

MUHAMMARA DIP 6

roasted red peppers, chopped walnuts,
mint, pomegranate molasses, grilled
rustic bread

POTATO CHIPS 7

pt. reyes blue cheese fondue,
pecan wood smoked bacon

BLISTERED SHISHITO PEPPERS 5

smoked sea salt, lime

WARM FRENCH OLIVES 5

grilled pan de baston, fresh rosemary,
preserved citrus marinade

STARTERS

CRAB ARANCINI 9

lump crab meat, fontina cheese, spring
onion pesto

ROASTED BEETS 12

citrus, whipped goat cheese, pistachios

KALE CHOPPED SALAD 10

apples, avocados, golden raisin, hazelnuts,
feta, sweet mustard dressing

TUNA POKE* 12

avocado, citrus ponzu, sriracha aioli,
watermelon radish, walnuts

CAESAR SALAD 11

rosemary focaccia croutons, garlic
dressing, pecorino romano cheese

CHARRED SPANISH OCTOPUS 15

aji amarillo sauce, kalamata aioli, shaved
red onion, crushed fingerling potatoes

SIDES 5

FRITES coriander-cumin salt

FRIED BRUSSEL SPROUTS bacon jam

FRIED CAULIFLOWER tahini herb dressing

BRAISED COLLARD GREENS, pecan wood
bacon

CHARRED BROCCOLINI

SUNCHOKE-POTATO MASH

DAILY SPECIALS

Sunday Supper 24.95

chive and chipotle cheddar corn muffins | choice of soup or salad |
southern style fried chicken | charred broccolini | mashed potatoes
| strawberry shortcake

MONDAY STEAK FRITES broccolini, truffle fries* 29

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

WEDNESDAY ROTISSERIE LEG OF LAMB peewee pot., asparagus* 27

THURSDAY ROTISSERIE PRIME RIB pee-wee potatoes, broccolini* 29

FRIDAY WILD ALASKAN KING SALMON morels, asparagus* 32

SATURDAY CAST IRON SEARED PORTERHOUSE FOR TWO* 75

MAINS

SPAGHETTI CHITARRA 17

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

ROTISSERIE CHICKEN 21

roasted spring vegetables, fingerling potatoes,
green chili sauce, chicken jus

PORK CHOP* 27

sorghum-apricot glaze, braised collard greens,
corn pudding, pickled fresno peppers

GRILLED BLACK BASS * 32

old bay potatoes, spiced corn puree, shaved red
onion, pickled red pepper, watercress

SEARED SCALLOPS 27

celery root puree, charred fig, wild mushroom, pine
nuts, fig balsamic, crispy shallots

FRUITS OF THE SEA 29

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

STEAK DIANE* 35

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

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.*