

SATURDAY OCTOBER 20TH

NIBBLES

BUTTERNUT SQUASH SOUP 5

CRAB DEVEILED EGGS 5

sriracha aioli, pickled fresno pepper

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

DUCK PATE BRUSCHETTA 5

duck liver, mushrooms, figs,
pomegranate molasses

WARM FRENCH OLIVES 5

grilled pan de baston, fresh rosemary,
preserved citrus marinade

STARTERS

CRAB ARANCINI 9

lump crab meat, fontina cheese, speck,
garlic aioli, pea tendrils

ROASTED BEETS 12

citrus, whipped goat cheese, pistachios

TUNA POKE* 12

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

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

KALE CHOPPED SALAD 10

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

SIDES 5

FRIED BRUSSEL SPROUTS bacon jam

ROASTED BABY CARROTS dukkah, yogurt

FRIED CAULIFLOWER tahini herb dressing

BRAISED COLLARD GREENS pecan wood
bacon

TRUFFLE-POTATO MASH

FRITES coriander-cumin salt

CHARRED BROCCOLINI

DAILY SPECIALS

Sunday Supper 24.95

chive and chipotle cheddar corn muffins | choice of soup or salad |
southern style fried chicken | collard greens | truffle potato mash |
chocolate mousse

MONDAY STEAK FRITES broccolini, truffle fries* 29

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

WEDNESDAY ROTISSERIE LEG OF LAMB truffle mash, asparagus* 27

THURSDAY ROTISSERIE PRIME RIB truffle mash, broccolini* 29

FRIDAY NORWEGIAN HALIBUT matsutake, caulilini, uni sauce 34

SATURDAY ROTISSERIE WHOLE DUCK FOR TWO 60

MAINS

SEARED SCALLOPS 29

celeriac manchego puree, charred fig, wild mushroom,
pine nuts, fig balsamic, crispy shallots

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

GRILLED LAMB CHOPS* 30

celeriac manchego puree, artichoke, zucchini,
lamb jus

SOUTHWEST NY STRIP* 35

truffle-potato mash, corn, house steak sauce,
paprika oil

MAJESTIC BURGER* 16

certified angus 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.*