

FRIDAY DECEMBER 14<sup>TH</sup>

## NIBBLES

BUTTERNUT SQUASH SOUP 5

CRAB DEVEILED EGGS 5

sriracha aioli, pickled fresno pepper

POTATO CHIPS 7

pt. reyes blue cheese fondue,  
pecan wood smoked bacon

BLISTERED SHISHITO PEPPERS 5

smoked sea salt, lime

MUHAMMARA DIP 6

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

## STARTERS

LAMB MEATBALLS 9

pine nuts, currants, yogurt, mint

BEER STEAMED P.E.I. MUSSELS 11

garlic beer broth, fresno pepper, tomato,  
italian sausage, grilled rustic bread

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

KALE CAESAR SALAD 11

rosemary focaccia croutons, garlic  
dressing, pecorino romano cheese,  
fried chickpeas

CHARRED SPANISH OCTOPUS 15

romesco, shaved red onion, crushed  
fingerling potatoes, garlic aioli

## SIDES 5

FRIED BRUSSEL SPROUTS bacon jam

ROASTED BABY CARROTS dukkah, yogurt

FRIED CAULIFLOWER tahini herb dressing

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 | broccolini | boursin 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** boursin mash, broccolini\* 27

**THURSDAY ROTISSERIE PRIME RIB** boursin mash, broccolini\* 29

**FRIDAY SEAFOOD CIOPPINO** mussels, shrimp, salmon, gigante bean 28

**SATURDAY 12 HOUR BRAISED LAMB SHANK** farro, carrots 32

## MAINS

MAPLE LEAF FARMS DUCK BREAST\* 27

parsnip puree, wild mushrooms,  
pomegranate molasses

SEARED SCALLOPS 29

celeriac manchego puree, cabernet poached pears,  
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

STEAK AND MASH\* 30

hanger steak, truffle potato mash, asparagus,  
gorgonzola butter

PORK CHOP\* 27

cider wilted kale, butternut squash, onion mostarda,  
cherry-peppercorn jus

CHILEAN SEA BASS 34

sweet potato-chard hash, iberico chorizo, romesco

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.