

SATURDAY MARCH 22ND

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

FRIED LONG STEM ARTICHOKE 6

lemon-garlic aioli, romano cheese

STARTERS

BEER STEAMED P.E.I. MUSSELS 11

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

CRISPY CALAMARI 12

diablo sauce, lemon-garlic aioli

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, garlic aioli,
fingerling potatoes

CRAB ARANCINI 9

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

SKILLET MAC & CHEESE 10

prosciutto cotto, manchego, pepper jack

SIDES 5

FRIED BRUSSEL SPROUTS bacon jam

ROASTED BABY CARROTS dukkah, yogurt

FRIED CAULIFLOWER tahini herb dressing

TRUFFLE MASH

FRITES coriander-cumin salt

BROCCOLINI

DAILY SPECIALS

Sunday Supper 24.95

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

MONDAY STEAK FRITES* asparagus, truffle fries 29

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

WEDNESDAY ROTISSERIE LEG OF LAMB* truffle mash, broccolini 27

THURSDAY ROTISSERIE PRIME RIB*truffle mash, asparagus 29

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

SATURDAY PARILLADA PLATTER - cheshire pork chop, certified angus
beef hanger steak*, blood sausage, shrimp, chimichurri, romesco,
papas bravas, charred zucchini 75

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 vegetables, fingerling potatoes,
green chili sauce, chicken jus

CABERNET BRAISED SHORT RIB 30

truffle mash, parsnips, carrots, cabernet jus

PORK CHOP* 27

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

CHILEAN SEA BASS 34

sweet potato, swiss chard, iberico chorizo, romesco

MAJESTIC BURGER* 16

certified angus beef chuck, bacon jam,
crispy onions, pimiento 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.