

APPETIZERS

Dragon Creek Diver Scallops	14
Austrian Potato Salad / Truffle Vinaigrette	
Grilled Gulf Shrimp	11
Quinoa / Avocado / Tomato Confit / Cilantro	
Mosaic of Seafood	12
Terrine of Octopus / Scallop Mousse / Mixed Seafood	
Salt Baked Beet ‘Carpaccio’	10
Red and Gold Beets / Gorgonzola Vinaigrette / Mache	
Winter Vegetable Soup	9
Sage Oil / Fried Sage / Crème Fraiche	
‘Ceasar’ Salad	9
Hearts of Romaine / Picholine-Anchovy Dressing / Focaccia Croutons	
Butternut Squash and Arugula Salad	10
Ricotta Salada / Cider-Dijon Vinaigrette / Pecans	
Toulousian Lamb Sausage	10
Braised Lentils / Curried Squash Chutney	

PASTA

Braised Wild Boar Ragu	12/24
Housemade Pappardelle / Orange / Pecorino	
Potato Gnocchi	10/20
Meyer Lemon Hollandaise / Mustard Greens / Honey Cap Mushrooms	
Farro ‘Risotto’	11/22
Harvest Mushrooms / Pickled Sunchokes / Parsley Coulis	

FISH

Crispy Skin Local Sea Bream	23
Tokyo Turnips / Fingerling Potatoes / Warm Leek Coulis	
Chesapeake Rockfish “Bouillabaisse”	26
Little Neck Clams / VA. Oysters / Old Bay Aioli	
Pan Seared Skate Wing	24
Savoy Cabbage Choucroute / Dijon-Beer Sauce / Pioppini Mushrooms	
Roasted Faroe Island Salmon	26
Gold Potatoes / Rutabaga / Borscht Sauce	

MEAT/POULTRY

Roasted Chicken Breast	24
Squash ‘Pudding’/ Kaleidoscope Carrots / Caramelized Chicken Gravy	
Pineland Farms Flat Iron Steak	28
Shiitake-Cambozola Marmalade / Braised Kale / Steak Jus	
Braised Beef Short Rib	26
Parsnip Puree / ‘Anointed’ Broccolini / Mustard-Beef Jus	

Sides: Roasted Cauliflower, Sautéed Broccolini, Brussels Sprouts, Caramelized Fingerling Potatoes 4

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Desserts

Carrot Cake **\$8**

White chocolate glaze, cinnamon "redhot" anglaise, shaved walnuts

Chocolate and Peanut Butter **\$8**

Chocolate tart, peanut butter cremeux, caramelized cocoa nibs, vanilla gelato

Meyer Lemon Tart **\$8**

Pistachio sable cookie, Meyer lemon custard, basil sauce, meringue buttons

Roman Holiday **\$8**

Layered mascarpone and espresso flan, hazelnut ladyfingers, frothy cappuccino sauce

Apple Cobbler **\$8**

Toasted pecan streusel, house-spun brown butter pecan ice cream

Dolcezza Artisanal Gelato **\$8**

Our local supplier's flavors change often; please ask

Cheese Plate **\$10**

Served with grilled bread, spiced nuts, fruit preserves

**Our coffee is supplied by
Lexington Coffee Company in Virginia.**

Press Pot (3+ cups) **\$7**

Half Pot **\$4**

**Our tea selection is from Tea Forte in
Concord, Massachusetts. All teas are \$5.**

China Gunpowder, English Breakfast,
Vienna Cinnamon, Black Currant,
Citrus Mint, Ginger

Stickies and Ports

2007 Bouchaine Late Harvest Chardonnay 14

Pacific Rim Late Harvest Riesling 8

Fonseca Bin 27 Reserve Ruby Port 9

Taylor Fladgate 10 Year Old Tawny Port 14

Scotch Whisky

Oban 14 16

Laphroaig 10 14

Eades Double Malt (Speyside, Islay or Highland) 14

Lagavulin 16 18

Glenkinchie 12 12

Glenmorangie The Quinta Ruban 14

Glenmorangie Astar 18

Highland Park 12 12

Highland Park 18 22

Cognac/Armagnac (served neat)

Cles Des Ducs Armagnac 9.5

Courvoisier VS 10

Pierre Ferrand Abel 42

Pierre Ferrand Ambre 14

Remy Martin VSOP12

Eaux de Vie (recommended chilled)

Clear Creek Pomme (Apple) 16

Clear Creek Kirschwasser (Cherry) 14

Clear Creek Slivovitz (Italian Blue Plum) 14

Clear Creek Framboise (Raspberry) 18

Clear Creek Burgeons de Sapin (Douglas Fir) 16

Cordials (neat, chilled or rocks)

Bailey's Irish Cream 8.5

Benedictine 9

DiSaranno Amaretto 8

Frangelico 8

Grand Marnier 9

B & B 10

Sambuca Romana 8.5

Chartreuse (Green or Yellow) 16