

Beginnings

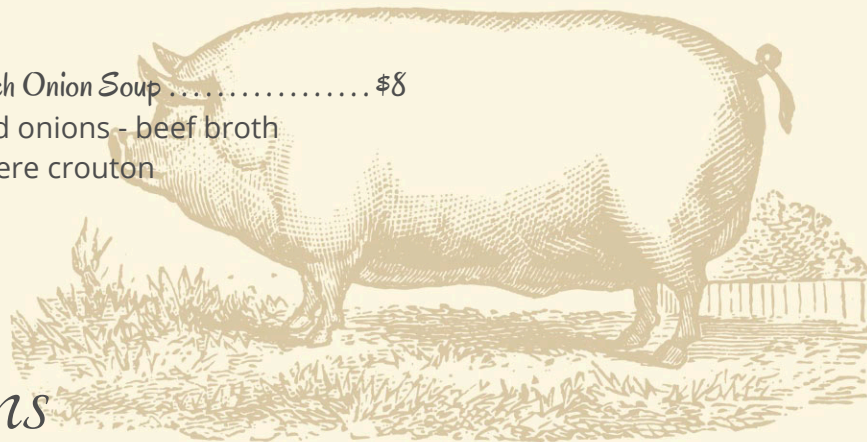
Rustic Mac & Cheese \$10
 cavatappi pasta - crispy pork belly
 creamy three cheese blend

Poutine \$10
 crispy french fries - cheese curds
 duck confit gravy

Charcuterie Board \$12
 aged salami - prosciutto
 olive tapenade - chevre - brie

Prosciutto & Duck \$12
 VA prosciutto - duck confit
 jam - johnnycakes

Classic French Onion Soup \$8
 caramelized onions - beef broth
 wine - gruyere crouton



Greens

Roasted Winter Vegetable Salad \$10
 mixed greens - red quinoa - butternut squash - parsnip - carrot
 + served with a white balsamic

Wedge Salad \$10
 crisp iceberg - maytag bleu cheese - crispy bacon

Baby Kale & Arugula Salad \$9
 roasted tomato - red onion - pumpkin seed
 + served with a green goddess dressing

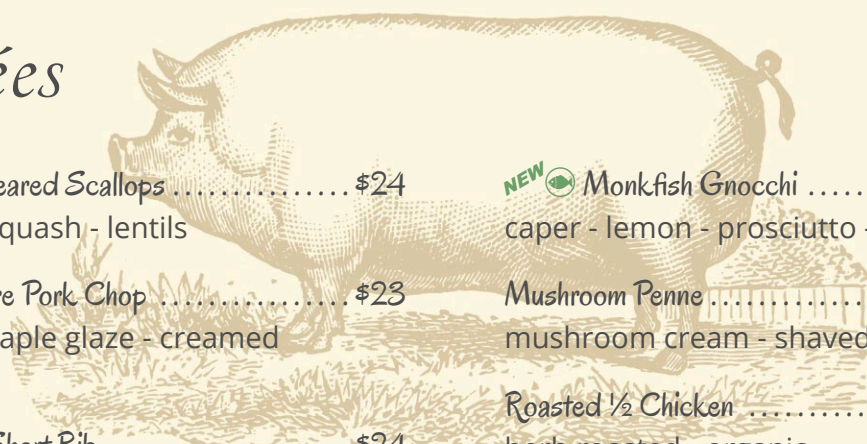
Garden Salad \$8
 mixed garden greens - shaved carrots - baby tomatoes - cucumber - red onion

Steaks

- NEW** Steak & Frites \$15
sirloin steak - red wine shallot sauce - frites
- 8oz Filet \$28
veal demi glace - garlic whipped potatoes
- 16oz Ribeye \$29
veal demi glace - confit baby potatoes
- 14oz NY Strip \$28
veal demi glace - garlic whipped potatoes

Entrées

- NEW** Pan Seared Scallops \$24
butternut squash - lentils
- 10oz Berkshire Pork Chop \$23
bourbon maple glaze - creamed collards
- NEW** Braised Short Rib \$24
goat cheese polenta - roasted brussels
- NEW** Monkfish Gnocchi \$24
caper - lemon - prosciutto - dill
- Mushroom Penne \$16
mushroom cream - shaved parm
- Roasted ½ Chicken \$22
herb roasted - organic



Al a Carte Sides

All Sides \$6

Confit Baby Potatoes

Garlic Whipped Potatoes

Cream Collards

Roasted Brussels

Frites