



# BARLEY MAC

## DINNER

### STARTERS

#### CEVICHE FLIGHT <sup>GF</sup>

scallop corn radicchio. tomato citrus salmon. shrimp verde cocktail.

#### FRIED CALAMARI

tempura zucchini. arrabiata sauce. lemon aioli.

#### GRILLED OCTOPUS <sup>GF</sup>

chilled salad of pickled fennel. baby carrots. radish. yellow tomato aioli.

#### COCCOLI (B)

crispy dough. stracchino cheese. prosciutto di parma. truffle honey.

#### WAGYU BEEF MEATBALLS

roasted tomato ricotta sauce. parmigiano reggiano.

#### SESAME CRUSTED AHI TUNA\* <sup>GF</sup>

pickled cucumber salad. tamarind soy reduction.

#### GRILLED CHICKEN WINGS <sup>GF</sup>

chili bourbon maple drizzle. homemade ranch dressing.

#### PARMIGIANA TRUFFLE POTATO SKINS <sup>GF</sup>

crispy pancetta. lemon garlic aioli.

#### PAN ROASTED JUMBO SEA SCALLOPS <sup>GF</sup>

2 scallops. beet risotto. brussels sprout leaves. toasted pine nuts.



### WOOD FIRED PIZZA

#### MARGHERITA

san marzano tomatoes. fresh mozzarella. fresh basil.

#### ITALIAN MEATS

san marzano tomatoes. pancetta. italian sausage. prosciutto. pepperoni. mozzarella. basil.

#### FRESH FIG PROSCIUTTO & GOAT CHEESE

cippolini onions. baby arugula. aged balsamic.

#### LEEK & MUSHROOM

roasted wild mushrooms. creamy garlic sauce. mozzarella. white truffle oil.



### SIDES

#### TRUFFLE MAC & CHEESE

vermont white cheddar. white truffle oil.

#### BRUSSELS SPROUTS <sup>GF</sup>

pickled grapes. drunken walnuts. charred orange vinaigrette.

#### BOURBON GLAZED CARROTS <sup>GF</sup>

#### TRUFFLE FRITES <sup>GF</sup>



### ENTREES

16

#### PAPPARDELLE ALA CARBONARA

fresh maine lobster. english peas. bacon. carbonara sauce. MKT

13

#### ANGEL HAIR PRIMAVERA

pulled chicken. roasted bell peppers. cippolini onions. baby zucchini. yellow tomato ragu. 19

13

#### JUMBO LUMP CRAB CAKES

warm red quinoa salad. spinach. corn. bell peppers. sweet onion. corn puree. choice of 1 or 2. MKT

14

#### VERLASSO SALMON\* <sup>GF</sup>

green pea puree. chilled spring bean salad. radish. shaved baby potatoes. 24

14

#### BRAISED PRIME BONELESS SHORT RIB\* (B)

polenta. red wine demi. fried shallots. 24

14

#### GRILLED TOMAHAWK PORK CHOP <sup>GF</sup>

barbecue glazed 14 oz chop. fennel. rhubarb. grilled virginia peaches. bourbon barbecue sauce. 27

12

#### PAN SEARED CHICKEN <sup>GF</sup>

roasted trumpet mushrooms. sautéed spinach. creamy potatoes. 20

14

#### NY PRIME GROUND BEEF BURGER\*

wisconsin american cheese. lettuce. tomatoes. caramelized onions. chipotle sauce. french fries. 14

10

#### QUEEN CUT NY STRIP\* <sup>GF</sup>

mashed potatoes. roasted bourbon baby carrots. homemade worcestershire. foie gras butter. 29

14

15



### SOUPS & SALADS

16

#### FRENCH ONION SOUP

melted gruyere crostini. 9

15

#### SOUP OF DAY

ask your server for details MKT

15

#### RADDICCHIO CAESAR SALAD

radicchio. romaine. garlic croutons. parmigiano reggiano. add chicken 13 / steak 15 / salmon 17 / crab cake 19 10

7

#### WEDGE SALAD

baby iceberg. creamy blue cheese. toasted walnuts. applewood bacon. chery tomatoes. chives. fried onions. 12

7

#### CHOPPED KALE SALAD <sup>GF</sup>

roasted beets. goat cheese. toasted sunflower seeds. grilled peach vinaigrette. 12

7

add chicken 15 / steak 17 / salmon 19 / crab cake 21

8

#### ASK YOUR SERVER ABOUT OUR WEEKLY SPECIALS

EXECUTIVE CHEF: MIKE CORDERO & JEREMY MAGNANELLI

\*Arlington County requires us to warn you that consuming raw or undercooked meats, seafood, or shellfish may increase the risk of food borne illness  
20% Gratuity will be added to parties of 6 or more

<sup>GF</sup> Gluten Free  
1600 Wilson Blvd.  
Arlington, VA 22209