



BARLEY MAC

DINNER

STARTERS

- CEVICHE FLIGHT** ^{GF}
scallop corn radicchio. tomato citrus rock shrimp. shrimp verde cocktail.
- FRIED CALAMARI**
tempura zucchini. arrabiata sauce. lemon aioli.
- GRILLED OCTOPUS** ^{GF}
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*** ^{GF}
wasabi cucumber. pickled ginger. arugula greens.
- GRILLED CHICKEN WINGS** ^{GF}
chili bourbon maple drizzle. homemade ranch dressing.
- PARMIGIANA TRUFFLE POTATO SKINS** ^{GF}
crispy pancetta. lemon garlic aioli.
- PAN ROASTED JUMBO SEA SCALLOPS**
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**
cippollini onion. 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** ^{GF}
pickled grapes. drunken walnuts. charred orange vinaigrette.
- BOURBON GLAZED CARROTS** ^{GF}
- TRUFFLE FRITES** ^{GF}

ENTREES

- 16 **GNOCCHI ALA CARBONARA** 18
sundried tomato gnocchi. fresh maine lobster. english peas. bacon. carbonara sauce.
- 13 **ANGEL HAIR PRIMAVERA** 19
pulled chicken. roasted bell peppers. cippolini. baby zucchini. yellow tomato ragu.
- 13 **JUMBO LUMP CRAB CAKES** 15 / 28
warm red quinoa salad. spinach. corn. bell peppers. sweet onion. corn puree. choice of 1 or 2.
- 14 **VERLASO SALMON*** ^{GF} 24
green pea puree. chilled spring bean salad. radish. shaved baby potatoes.
- 14 **BRAISED PRIME BONELESS SHORT RIB*** (B) 24
polenta. red wine demi. fried shallots.
- 12 **GRILLED TOMAHAWK PORK CHOP** ^{GF} 27
barbecue glazed 14 oz chop. fennel. rhubarb. grilled virginia peaches. bourbon barbecue sauce.
- 10 **PAN SEARED CHICKEN** ^{GF} 19
roasted trumpet mushrooms. sautéed spinach. creamy potatoes.
- 14 **NY PRIME GROUND BEEF BURGER*** 14
wisconsin american cheese. lettuce. tomatoes. caramelized onions. chipotle sauce. french fries.
- 14 **QUEEN CUT NY STRIP*** ^{GF} 29
mashed potatoes. roasted bourbon baby carrots. homemade worcestershire. foie gras butter.

SOUPS & SALADS

- 16 **FRENCH ONION SOUP** 9
melted gruyere crostini.
- 15 **SOUP OF DAY** MKT
ask your server for details
- 16 **RADDICCHIO CAESAR SALAD** 10
radicchio. romaine. garlic croutons. parmigiano reggiano. add chicken 13 / steak 15 / salmon 17
- 7 **WEDGE SALAD** 12
baby iceberg. creamy blue cheese. toasted walnuts. applewood bacon. cherry tomatoes. chives. fried onions.
- 7 **CHOPPED KALE SALAD** ^{GF} 12
roasted beets. goat cheese. toasted sunflower seeds. grilled peach vinaigrette. add chicken 15 / steak 17 / salmon 19
- 8

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

^{GF} Gluten Free
1600 Wilson Blvd.
Arlington, VA 22209