



BARLEY MAC

LUNCH

STARTERS

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.

GRILLED CHICKEN WINGS GF

chili bourbon maple drizzle. homemade ranch dressing.

PARMIGIANA TRUFFLE POTATO SKINS GF

crispy pancetta. lemon garlic aioli.



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 onion. baby arugula. aged balsamic.

LEEK & MUSHROOM

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

SANDWICHES *served w/ french fries*

NY PRIME GROUND BEEF BURGER*

wisconsin American cheese. lettuce. tomatoes. caramelized onions. chipotle sauce.

CHICKEN GRUYERE SANDWICH

pancetta. gruyere cheese. arugula. sliced tomato. avocado aioli.

choice of grilled or blackened.

JUMBO LUMP BLUE CRAB CAKE

carolina slaw. tartar sauce. brioche bun.

CUBANO

roasted pork. smoked virginia ham. smoked gouda. sliced pickles. dijon mustard. hoagie roll.

WAGYU BEEF MEATBALLS PARMIGIANO

roasted tomato ricotta. parmigiano reggiano. mozzarella.

LOBSTER BLT ROLL

applewood bacon. avocado. dijon aioli. brioche bun.

THE BUTCHER'S SANDWICH

marinated flank steak. basil. red wine mash. banana pepper relish. shaved parmesan.

ENTREES

11 **PAPPARDELLE ALA CARBONARA** 14
fresh maine lobster. english peas. bacon. carbonara sauce.

13 **ANGEL HAIR PRIMAVERA** 15
pulled chicken. stewed yellow tomatoes. cippolini onions. baby zucchini. scallions.

14 **VERLASSO SALMON*** GF 18
green pea puree. chilled spring bean salad. radish. shaved baby potatoes.

12 **PAN SEARED CHICKEN** GF 16
roasted trumpet mushrooms. sautéed spinach. creamy potatoes.

10 **PAN ROASTED JUMBO SEA SCALLOPS** GF 19
3 scallops. beet risotto. brussels sprout leaves. toasted pine nuts.

14 **FLANK STEAK*** GF 18
black bean and corn salad. avocado cream.

SOUPS & SALADS

16 **FRENCH ONION SOUP** 9
melted gruyere crostini.

15 **SOUP OF DAY** MKT
ask your server for details

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

14 **WEDGE SALAD** 12
baby iceberg. creamy blue cheese. toasted walnuts. applewood bacon. cherry tomatoes. chives. fried onions.

13 **CHOPPED KALE SALAD** GF 12
roasted beets. goat cheese. toasted sunflower seeds. grilled peach vinaigrette.
add chicken 15 / steak 17 / salmon 19 / crab cake 21

MKT

SIDES

13 **TRUFFLE MAC & CHEESE** 7
vermont white cheddar. white truffle oil.

13 **BRUSSELS SPROUTS** GF 7
pickled grapes. drunken walnuts. charred orange vinaigrette.

MKT

17 **BOURBON GLAZED CARROTS** GF 7

TRUFFLE FRITES GF 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

GF Gluten Free
1600 Wilson Blvd.
Arlington, VA 22209