



**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**  
warm red quinoa salad. spinach. corn. bell peppers. sweet onion. corn puree.
- 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 **GNOCCHI ALA CARBONARA** 14  
sundried tomato gnocchi. fresh maine lobster. english peas. bacon. carbonara sauce.
- 13 **ANGEL HAIR PRIMAVERA** 15  
pulled chicken. roasted bell peppers. cippolini onions. baby zucchini. yellow tomato ragu.
- 14 **VERLASO SALMON\* GF** 17  
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** 18  
3 scallops. beet risotto. brussels sprout leaves. toasted pine nuts.
- 14 **FLANK STEAK\* GF** 18  
black bean and corn salad. avocado cream.

**SOUPS & SALADS**

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

**SIDES**

- 13 **TRUFFLE MAC & CHEESE** 7  
vermont white cheddar. white truffle oil.
- 17 **BRUSSELS SPROUTS GF** 7  
pickled grapes. drunken walnuts. charred orange vinaigrette.
- 17 **BOURBON GLAZED CARROTS GF** 7
- TRUFFLE FRITES GF** 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