



BARLEY MAC

DINNER

STARTERS

LUMP BLUE CRAB & LOBSTER CAKES

chipotle aioli, spicy coleslaw.

FRIED CALAMARI

tempura zucchini, arrabiata sauce, lemon aioli.

GRILLED OCTOPUS ^{GF}

warm purple potato and yellow pepper salad, baby white turnips, celery 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

crispy pancetta, lemon garlic aioli.

CRISPY PORK BELLY ^{GF}

carrot ginger puree, spiced honey apple, roasted mushrooms, pistachio crumble.

SOUPS & SALADS

FRENCH ONION SOUP

homemade parmigiano reggiano crouton.

SOUP OF DAY

ask your server for details.

KALE CAESAR SALAD

black kale, romaine, garlic croutons, parmigiano reggiano.
add chicken 13 / steak 15 / salmon 17

WEDGE SALAD ^{GF}

baby iceberg, creamy blue cheese, toasted walnuts, applewood bacon, cherry tomatoes, chives, fried onions.

SPINACH SALAD ^{GF}

pepper bacon, roasted brussels, toasted cashews, roasted honey crisp apple, 83 degree poached egg, warm bacon vinaigrette.
add chicken 15 / steak 17 / salmon 19

SIDES

TRUFFLE MAC & CHEESE

vermont white cheddar, white truffle oil.

CRISPY BRUSSELS SPROUTS ^{GF}

dried pineapple, crispy pork belly, grapefruit gastrique.

CHARRED BROCCOLINI ^{GF}

toasted pinenuts, parmigiano reggiano, charred lemon.

TRUFFLE FRITES ^{GF}

ENTREES

13 **GNOCCHI**
housemade, veal and pork ragu, parmigiano reggiano, basil.

11 **PAPPARDELLE**
smoked chicken, wild mushrooms, spinach, crispy pancetta, truffle cream.

14 **SQUID INK LINGUINE**
clams, champagne rosé sauce.

14 **GINGER SESAME ENCRUSTED SALMON***
napa cabbage, shaved carrot, red onion, kohlrabi, soba noodles, ponzu sauce.

14 **BRAISED PRIME BONELESS SHORT RIB***
polenta, wild mushroom gravy, fried onion straws.

13 **GRILLED TOMAHAWK PORK CHOP ^{GF} ^(B)**
14 oz from burkshire farm, yellow lentils, roasted butternut squash, sweet cranberries, persimmon mustard.

12 **PAN SEARED CHICKEN ^{GF}**
roasted mushrooms, sautéed spinach, creamy potatoes.

10 **NY PRIME GROUND BEEF BURGER***
wisconsin american, lettuce, tomatoes, caramelized onions, chipotle sauce, housemade frites.

13 **NY STRIP* ^{GF}**
dry aged, truffle mashed potatoes, roasted bourbon baby carrots, juniper berry demi glaze, rosemary butter.

9 **WEEKLY CHEF SPECIALS**

MKT **SEASONAL PASTA** MKT

10 **SEASONAL MEAT** MKT

12 **SEASONAL FISH** MKT



WOOD FIRED PIZZA

12 **MARGHERITA**
san marzano tomatoes, fresh mozzarella, basil.

12 **ITALIAN MEATS**
san marzano tomatoes, pancetta, italian sausage, prosciutto, pepperoni, mozzarella, basil.

7 **BRUSSELS SPROUTS**
shaved fingerling potatoes, creamy garlic sauce, white truffle oil.

8 **LEEK & MUSHROOM**
roasted wild mushrooms, creamy garlic sauce, fresh mozzarella, white truffle oil.

7 **FARMER'S MARKET** MKT
ask your server for details.

EXECUTIVE CHEF: MIKE CORDERO | 20% Gratuity will be added to parties of 6 or more

*Arlington County requires us to warn you that consuming raw or undercooked meats, seafood, or shellfish may increase the risk of food borne illness

^{GF} Gluten Free
1600 Wilson Blvd.
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