



BARLEY MAC

DINNER

STARTERS

- FRIED CALAMARI** 13
tempura zucchini. arrabiata sauce. lemon aioli.
- GRILLED OCTOPUS GF** 13
chilled salad of pickled fennel. baby carrots. radish. yellow tomato aioli.
- COCCOLI (B)** 14
crispy dough. stracchino cheese. prosciutto di parma. truffle honey.
- WAGYU BEEF MEATBALLS** 14
roasted tomato ricotta sauce. parmigiano reggiano.
- SESAME CRUSTED AHI TUNA* GF** 14
pickled cucumber salad. tamarind soy reduction.
- GRILLED CHICKEN WINGS GF** 12
chili bourbon maple drizzle. homemade ranch dressing.
- PARMIGIANA TRUFFLE POTATO SKINS GF** 10
crispy pancetta. lemon garlic aioli.
- PAN ROASTED JUMBO SEA SCALLOPS GF** 14
2 scallops. beet risotto. brussels sprout leaves. toasted pine nuts.
- LOCAL CHEESE BOARD** MKT
3 chef selected cheeses. locally sources from creameries. red onion marmalade accompaniment. red wine mash. grilled brioche.

WOOD FIRED PIZZA

- MARGHERITA** 14
san marzano tomatoes. fresh mozzarella. fresh basil.
- ITALIAN MEATS** 15
san marzano tomatoes. pancetta. italian sausage. prosciutto. pepperoni. mozzarella. basil.
- FRESH FIG PROSCIUTTO & GOAT CHEESE** 16
cippolini onions. baby arugula. aged balsamic.
- LEEK & MUSHROOM** 15
roasted wild mushrooms. creamy garlic sauce. mozzarella. white truffle oil.

SIDES

- TRUFFLE MAC & CHEESE** 7
vermont white cheddar. white truffle oil.
- BRUSSELS SPROUTS GF** 7
pickled grapes. drunken walnuts. charred orange vinaigrette.
- BOURBON GLAZED CARROTS GF** 7
- TRUFFLE FRITES GF** 8

ENTREES

- PAPPARDELLE ALA CARBONARA** MKT
fresh maine lobster. english peas. bacon. carbonara sauce.
- ANGEL HAIR PRIMAVERA** 19
pulled chicken. roasted bell peppers. cippolini onions. baby zucchini. yellow tomato ragu.
- JUMBO LUMP CRAB CAKES** MKT
warm red quinoa salad. spinach. corn. bell peppers. sweet onion. corn puree. choice of 1 or 2.
- VERLASSO SALMON* GF** 24
green pea puree. chilled spring bean salad. radish. shaved baby potatoes.
- BRAISED PRIME BONELESS SHORT RIB* (B)** 24
polenta. red wine demi. fried shallots.
- GRILLED TOMAHAWK PORK CHOP GF** 27
barbecue glazed 14 oz chop. fennel. rhubarb. grilled virginia peaches. bourbon barbecue sauce.
- PAN SEARED CHICKEN GF** 20
roasted trumpet mushrooms. sautéed spinach. creamy potatoes.
- NY PRIME GROUND BEEF BURGER*** 14
wisconsin american cheese. lettuce. tomatoes. caramelized onions. chipotle sauce. french fries.
- QUEEN CUT NY STRIP* GF** 29
mashed potatoes. roasted bourbon baby carrots. homemade worcestershire. foie gras butter.

SOUPS & SALADS

- FRENCH ONION SOUP** 9
melted gruyere crostini.
- SOUP OF DAY** MKT
ask your server for details
- RADDICCHIO CAESAR SALAD** 10
radicchio. romaine. garlic croutons. parmigiano reggiano. add chicken 13 / steak 15 / salmon 17 / crab cake 19
- WEDGE SALAD** 12
baby iceberg. creamy blue cheese. toasted walnuts. applewood bacon. chery tomatoes. chives. fried onions.
- 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

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.
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