

# DINNER

## SMALL PLATES

- BARLEY MAC DEVILED EGGS** GF  
spanish chorizo, paprika oil.
- COCCOLI**  
whipped stracchino cheese, truffle honey, prosciutto, donuts.
- PORK BELLY NACHOS**  
black beans, lime sour cream, jalapeños, shredded lettuce, melted cabot cheddar.
- TRUFFLE MAC & CHEESE**  
smoked gouda, gremolata bread crumbs, truffle oil.
- CRISPY BRUSSELS**  
dried pineapple, crispy pork belly, champagne vinaigrette.
- BUTTERMILK FRIED CALAMARI**  
flash fried calamari, charred tomato salsa.
- KOREAN SHORT RIB TACO**  
pickled cabbage slaw, cilantro, chili sauce.
- GRILLED OCTOPUS** GF  
smashed fingerling potato, roasted poblano pepper, citrus crème fraiche.
- SHRIMP SCAMPI POLENTA** GF  
pesto polenta, bacon, dijon cream.
- TUNA TARTAR BRUSCHETTA**  
pickled red onion, avocado, seaweed salad, soy reduction, spicy aioli, grilled sesame toast.

## WOOD FIRED PIZZA

- MARGHERITA**  
san marzano tomatoes, homemade mozzarella, fresh basil.
- TUSCAN CHICKEN**  
shredded chicken, oven dried tomato, cream, artichoke.
- LOCAL FARM**  
truffle garlic cream, roasted squash, heirloom carrot, goat cheese.
- COASTAL**  
pesto sauce, scallop, clam, shrimp, fresh mozzarella.
- HONEY & GOAT CHEESE**  
shaved red onion, pistachio pesto, rosemary, truffle honey.
- ITALIAN MEATS**  
san marzano tomatoes, speck ham, tuscano salami, homemade spicy pork sausage.

## SOUPS & SALADS

- add chicken +5 / steak\* +9 / salmon +8 / shrimp +8 / crab cake +11*
- FRENCH ONION SOUP**  
melted gruyere, crostini.
- CAESAR SALAD**  
baby red and green romaine, homemade caesar dressing, sourdough croutons, parmigiana reggiano.
- ARUGULA FRISEE & ROOT VEGGIE SALAD** GF  
roasted beets and heirloom carrots, goat cheese, clementine vinaigrette.
- CHOPPED KALE SALAD** GF  
acorn squash, bartlett pear, spiced pumpkin seeds, mahon cheese, passion fruit vinaigrette.

## SANDWICHES

- 12 **SOUTHERN FRIED CHICKEN SANDWICH** 15  
crispy dark meat, butter lettuce, tomato, homemade black pepper mayo.
- 14 **SEAFOOD BURGER** 17  
ground shrimp and salmon patty, lettuce, tomato, pickled onion, spicy mayo.
- 12 **BUFFALO CREEK FARM BARLEY MAC BURGER\*** 16  
tomato jam, arugula, bacon, red onion marmalade, smoked provolone, roasted garlic aioli.

## ENTRÉES

- 11 **SEAFOOD LINGUINE** 28  
bay scallops, jumbo shrimp, calamari, chili tequila sauce.
- 12 **BUFFALO CREEK FARM CHILI GLAZED BONE-IN SHORT RIB** GF 25  
black eyed peas, slab bacon, wild rice, spiced green apple chutney, barbeque sauce.
- 12 **DUCK CONFIT AND ANGEL HAIR** 24  
oven roasted tomato, roasted garlic, shitake mushrooms, wilted rocket, burrata, topped with duck breast.
- 14 **MISO GLAZED SALMON** 23  
jasmine rice, asparagus, peas, carrots.
- 14 **WHOLE ROASTED BRANZINO** 29  
creamy barley, grilled broccolini, red pepper coulis.
- 15 **ROSEMARY CHARRED CHICKEN** GF 22  
½ charbroiled chicken, sweet potato puree, crispy brussels, cider chicken jus.
- 15 **CHAMPAGNE LAMB OSSO BUCCO** GF 25  
braised cannellini beans, sauteed kale, champagne mustard jus.
- 14 **JUMBO LUMP CRAB CAKES** MKT  
choice of 1 or 2 crab cakes, coleslaw, seasoned fries, chesapeake aioli.
- 17 **AUTUMN BOLOGNESE** 22  
pappardelle, angus beef and pork bolognese, creamy ricotta, sweet onion, basil.
- 15 **SHRIMP & GRITS** 24  
cheddar grits, braised collard greens, cajun butter, scallions.

## STEAKS

- GRILLED 8 OZ SIRLOIN\*** 23
- PRIME RIB\*** 21
- CHARBROILED 30 OZ PORTERHOUSE\*** 45

### CHOICE OF ONE SAUCE:

- red wine demi-glace
- horseradish cream
- cider jus
- red pepper coulis
- champagne mustard jus
- herb butter

## SIDES

- GRILLED BROCCOLINI** GF 7
- ROASTED MASHED POTATOES** GF 7
- SMOKED BACON POLENTA** 7
- TRUFFLE PARM POTATO SKINS** 7
- TRUFFLE FRIES** 7

EXECUTIVE CHEFS: MIKE CORDERO & JEREMY MAGNANELLI  
CHEF DE CUISINE: CHRIS HARMAN

GF gluten free

T 571.800.3070



\*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