

LUNCH

SMALL PLATES

- 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.
- GRILLED CHICKEN WINGS** GF
choice of dry rub, house bbq, or buffalo flavor.
- KOREAN SHORT RIB TACO**
pickled cabbage slaw, cilantro, chili sauce.
- BUFFALO CREEK FARM BEEF MEATBALLS**
Roasted tomato ricotta sauce, parmigiano reggiano.

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

- 14 **SOUTHERN FRIED CHICKEN SANDWICH** 15
crispy dark meat, butter lettuce, tomato, homemade black pepper mayo.
- 12 **SEAFOOD BURGER** 17
ground shrimp and salmon patty, lettuce, tomato, pickled onion, spicy mayo.
- 10 **BUFFALO CREEK FARM CLASSIC BURGER*** 16
lettuce, tomatoes, caramelized onions, chipotle sauce, cabbot cheddar.
- 9 **BUFFALO CREEK FARM BARLEY MAC BURGER*** 16
tomato jam, arugula, bacon, red onion marmalade, smoked provolone, roasted garlic aioli.
- 12 **CHICKEN SALAD SANDWICH** 13
smoked chili aioli, heirloom tomatoes, arugula, toasted rye.
- 12 **CUBANO** 14
roasted pork, smoked ham, smoked gouda, sliced pickles, dijon mustard.
- 11 **BEEF MEATBALLS PARMIGIANO** 13
roasted tomato ricotta, parmigiano reggiano, mozzarella.
- 12 **SMOKED DRUM MELT** 14
smoked drum, black pepper aioli, local green house arugula, tomato, melted gruyere, toasted rye bread.
- 15 **ITALIAN COLD CUT** 16
Imported tuscano salami, prosciutto, speck ham, shredded lettuce, tomato, route 11 chips.

ENTRÉES

- STEAK & FRITES** 19
marinated flank steak, served with house cut fries.
- DUCK CONFIT AND ANGEL HAIR** 17
oven roasted tomato, roasted garlic, shitake mushrooms, wilted rocket, burrata.
- MISO GLAZED SALMON** 19
jasmine rice, asparagus, peas, carrots.
- ROSEMARY CHARRED CHICKEN** GF 19
½ charbroiled chicken, sweet potato puree, crispy brussels, cider chicken jus.
- JUMBO LUMP CRAB CAKES** MKT
choice of 1 or 2 crab cakes, coleslaw, seasoned fries, chesapeake aioli.

SIDES

- GRILLED BROCCOLINI** GF 7 **SMOKED BACON POLENTA** 7
- ROASTED MASHED POTATOES** GF 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