

DINNER

SMALL PLATES

COCCOLI (B)	14
stracchino cheese, truffle honey, prosciutto, donuts.	
TRUFFLE MAC & CHEESE	10
smoked gouda, gremolata, bread crumbs, truffle oil.	
BUTTERMILK CALAMARI CURLS	14
crispy zucchini, arrabiata sauce.	
CARNITAS OR BAJA SHRIMP TACOS GF	9
grilled pico, pickled cabbage slaw, cotija cheese, micro cilantro.	
GRILLED OCTOPUS*	14
charred pearl onion, grilled sweet corn, frisee lettuce, romesco, black garlic.	
OYSTERS ROCKAFELLER* GF	14
local md chop tank oysters, creamy garlic spinach, melted gruyere cheese, red pepper coulis.	
POKE BOWL*	15
marinated verlasso salmon belly, ahi tuna, scallion & fennel salad, avocado, sesame seeds, sticky rice.	
SHRIMP, SCALLOP & CALAMARI CEVICHE* GF	16
citrus marinated with red onion & cilantro, sweet potato.	
STEAMED MUSSELS*	16
butter & white wine, tomato, garlic, parsley, grilled baguette.	
BBQ ST. LOUIS SPARE RIBS* GF	15
barley mac barbecue sauce, apple fennel slaw.	
ROASTED PORK BELLY* GF	15
cauliflower puree, sweet corn, chanterelle mushroom, green chili oil, demi.	
PORK BELLY VERMONT CHEDDAR CROQUETTES	12
garlic lemon mayo, chimichurri.	
MEXICAN STREET CORN	12
Local Maryland corn, queso fresco, cotija cheese, scallion, smoked paprika.	
CITRUS SEAFOOD SALAD*	18
lobster, shrimp, crab, avocado, orange zest, passion fruit, shredded baby iceberg lettuce.	
SIMPLE ROMAN PIZZA	12
thin crust, parmesan, castelvetrano olive, roasted tomato, rosemary, olive oil.	

WOOD FIRED PIZZA

MARGHERITA	15
san marzano tomato sauce, homemade mozzarella, fresh basil	
ITALIAN	16
san marzano tomato sauce, speck ham, tuscano salami, homemade spicy pork sausage.	
FIG & PROSCIUTTO	16
arugula, sweet balsamic, shredded mozzarella, white sauce	
LOCAL FARM	15
fresh corn, roasted leek, avocado, tomato, white sauce, fresh mozzarella.	
CHICKEN CARBONARA	16
pancetta, pulled chicken, caramelized onion, egg, shredded mozzarella, truffle cream	

SOUPS & SALADS

add chicken +5 / steak +9 / salmon +8 / shrimp +8 / crab cake +11*

CHILLED CUCUMBER GAZPACHO GF	7
cucumber base, carrot, onion, amaretto whipped cream.	
BARLEY MAC CAPRESE	12
local heirloom baby tomatoes, fresh mozzarella, micro basil, sweet balsamic, rye chip.	
TRADITIONAL CAESAR SALAD	11
romaine lettuce, parmesan, garlic croutons, caesar dressing.	
BELUGA LENTIL & WATERMELON SALAD	14
sweet corn, heirloom tomato, basil, balsamic reduction.	
SUMMER FRUIT & FRISEE SALAD GF	12
strawberry, virginia peach, blueberry, concord grape, avocado, toasted pecan, champagne vinaigrette	

ENTRÉES

SEAFOOD LINGUINE*	28
bay scallops, jumbo shrimp, calamari, chili tequila sauce	
"BUFFALO CREEK" BRAISED SHORT RIB GF	24
cauliflower puree, toasted almonds, green beans, whole grain mustard cream	
PAPPARDELLE & YELLOW TOMATO RAGU (B)	20
roasted leek, cherry tomato, black trumpet mushrooms	
"BELL & EVANS" CONFIT HALF CHICKEN GF	22
wilted escarole, thick cut bacon, chanterelle mushrooms, mandarin orange syrup.	
JUMBO LUMP MARYLAND CRAB CAKE (1 OR 2)*	MKT
warm baby spinach, roasted red pepper, sweet corn, farro, romesco.	
BUFFALO CREEK FARM BARLEY MAC BURGER*	16
tomato jam, arugula, bacon, red onion marmalade, smoked gouda, roasted garlic aioli.	
SHRIMP & CALAMARI SCAMPI*	25
White wine & butter, garlic, roasted cherry tomatoes, capers, spinach pasta.	
35 OZ BEEF TOMAHAWK STEAK FOR 2* GF	MKT
veal demi, chimichurri butter.	
DOUBLE BONE IN PORK CHOP*	30
blueberry barbecue, cornbread, apple fennel slaw.	
ROASTED VERLASSO SALMON* GF	24
chilled moroccan couscous, cherry tomatoes, golden raisins, scallion, lemon crème fraiche.	
CEDAR PLANK ROASTED BLACK COD* (B)	27
bamboo rice, charred leek, pineapple relish, banana leaf	

SIDES

GREEN BEANS GF	7	SAUTEED WILD MUSHROOMS GF	9
CREAM CORN GF	7	CRISPY BRUSSELS	9
CAULIFLOWER GF	7	jackfruit, toasted almonds, mandarin orange vinaigrette.	
		TRUFFLE FRITES	9
		truffle oil – parmigiano reggiano	

EXECUTIVE CHEFS: MIKE CORDERO & JEREMY MAGNANELLI

(B) chef's favorite

GF glutenfree

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 foodborne illness

20% gratuity will be added to parties of 6 or more