

Appetizers

Seared Foie Gras 13

Bacon Apple Chutney & Micro Greens

Mustard Rubbed Quail 12

Pumpkin & Praline Stuffing

Roasted Shallots & Herb Aioli

Roasted Oysters on the Half Shell 12

Mignonette Sauce

Peppered Beef Tenderloin Carpaccio 12

Micro Greens & Balsamic Glaze

Soups

Chef's Soup Selection 7

(ask your server for details)

Virginia Peanut Soup 6

Salads

Grilled Caesar Salad 8

Baby Spinach Salad 6

Blue Cheese, Cranberries, Toasted Pecans

Warm Bacon Vinaigrette

Warm Asparagus Salad 7

Field Greens & Virginia Ham

Balsamic Reduction

Entrees

Mint Pesto Crusted Rack of Lamb 35

Wild Mushroom Risotto, Roasted Baby Carrots
Honey Vinaigrette

Wild Mushroom & Lump Crab Risotto 20

Grilled Asparagus

Braised Short Ribs 23

Roasted Butternut Squash Hash, Grilled Asparagus

Pork Shank 20

Sweet Potato Puree, Sautéed Spinach

Seasonal Seafood Selection

(ask your server for details)

Seared NY Strip 31

Grilled Tiger Prawns and Sauteed Lump Crab
Roasted Fingerling Potatoes & Roasted Baby Carrots

Chicken Roulade 19

Virginia Ham, Spinach and Gouda
Butternut Squash Hash

A 20% gratuity may be charged on parties of 8 or more.

All meats are cooked to order
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can
increase your risk of food borne illness, especially if you have certain medical conditions.