

EVENING★STAR

WINTER 2019

SNACKS

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WILD MUSHROOM BRUSCHETTA

kehau's mushrooms / keider farm cream
grilled rustic peasant bread 7.5

CHICKEN LIVER MOUSSE

pickled mustard seeds / port wine
grilled rustic peasant bread 6

CHICKPEA FRIES

herbs / asiago
green tomato ketchup 5

ROASTED GARLIC HUMMUS

tahini / pita / harissa 7

CHICKEN FRIED OYSTERS

comeback sauce / kohlrabi slaw
hot sauce pearls 6

SEVEN HILLS FOOD - LYNCHBURG, VA

THREE WAY FARM - WARSAW, VA

DEL RAY FARMS - ALEXANDRIA, VA

KREIDER FARMS - MANHEIM, PA

ARCADIA CENTER FOR SUSTAINABLE FOOD

AND AGRICULTURE - ALEXANDRIA, VA

SALADS

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SHAVED FALL CABBAGE

candied pecans / hook creamery blue cheese
apples / currant dressing 9

BABY ARUGULA

lemon / olive oil / crispy shallots
pecorino romano 8

add grilled chicken 6

GREENS & KALE

bacon / egg / root vegetables
creamy cider vinaigrette 9

CHARRED LITTLE GEM

green goddess / grana padano
garlic bread crumbs 10

add salmon* 7

STARTERS

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HOLLANDER & DE KONING MUSSELS*

apples / fennel / white wine 11

HAY ROASTED CARROTS

fennel / cured orange / smoked yogurt 9

SEAFOOD GUMBO

shrimp / oysters / chicken
andouille / carolina rice 6
also available as an entree 13

LOCAL RAW OYSTERS*

ginger yuzu mignonette
horseradish green tomato ketchup
[three / six / twelve 8 / 12 / 24]

FRIED CAULIFLOWER

korean bbq sauce / miso mayo
sesame seeds 10

GRILLED PORK BELLY

brussels / watermelon radish
kohlrabi / housemade hot sauce 12

RICOTTA AND FIG AGNOLOTTI

sage / kabocha squash
buttermilk foam 11

PLATES

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CHICORY & BLACK PEPPER CHICKEN

half chicken / bacon / honeynut squash gratin 19.5

BACON PIMENTO BURGER*

brioche / lettuce / tomato / french fries 14

BRAISED BEEF CHEEK RAGÙ

orecchiette pasta / mirepoix / cream / tomato 23

SIXTY SOUTH SALMON*

sweet potato hash / lemon pickled cardoon 24.5

DUCK 2 WAYS

farro risotto / brussel sprout slaw
whole grain mustard aioli 26

ROYAL SEA BASS*

broccolini / house made hot sausage
purple varnish clams 25

GRILLED FLAT IRON

daikon / hay roasted carrots / whey monte
potato mille feuille 25

TOMAHAWK PORK CHOP

apples / potato purée 25

RED LENTILS AND ZA'ATAR ROASTED KABOCHA

cumin / greek yogurt / feta / cilantro
pita points 19

* SINCE OPENING, WE'VE ALWAYS SERVED AND CELEBRATED THE BEST OF WHAT'S GROWING AND RAISED IN OUR REGION. ALL OF OUR BEEF COMES FROM FARMS RIGHT HERE IN VIRGINIA, AND IS ALL NATURAL AND PASTURE RAISED. MUCH OF OUR PRODUCE COMES FROM FORAGING LOCAL FORESTS, INCLUDING THE WOODS AT OUR NON-PROFIT FARM, ARCADIA, AS WELL AS FROM OUR VERY OWN ROOFTOP GARDEN.

*SOME ITEMS ARE COOKED TO ORDER AND MAY CONTAIN RAW INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

CHEF JONATHAN TILL / GENERAL MANAGER NEEL LASSETTER