

EVENING★STAR

FALL 2018

SNACKS

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[7 each]

WILD MUSHROOM BRUSCHETTA

wild mushrooms / keider farm cream
grilled rustic peasant bread

CHICKEN LIVER MOUSSE

pickled mustard seeds / port wine
grilled rustic peasant bread

PANELLE FRITE

chickpeas / herbs / asiago
green tomato ketchup

ROASTED GARLIC HUMMUS

tahini / pita / harissa

HAY ROASTED CARROTS

fennel / cured orange / smoked yogurt

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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SHREDDED CABBAGE

apples / currants / candied pecans
hook creamery blue cheese 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 ROMAINE

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

SHRIMP GUMBO

andouille / chicken
carolina rice 12

OYSTER PASTRAMI*

kohlrabi carrot kraut / rye purée
pickled mustard seeds / crème fraîche 9

GLAZED PORK BELLY

brussels / soy / chili / peanuts 12

FRIED CAULIFLOWER

korean bbq sauce / miso mayo
sesame seeds 10

PARISIAN GNOCCHI

hubbard squash / cured ham / asiago
black trumpet tartufata 12

LOCAL RAW OYSTERS*

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

PLATES

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CHICORY & BLACK PEPPER CHICKEN

half chicken / bacon / honey nut squash gratin 22

BACON PIMENTO BURGER*

brioche / lettuce / tomato / french fries 14

ACORN PASTA

fettuccine / pecorino romano
maitake & oyster mushrooms 22

DUCK 2 WAYS

farro risotto / brussel sprout slaw
whole grain mustard aioli 26

SIXTY SOUTH SALMON*

sweet potato hash / lemon pickled cardoon 25

ROCKFISH*

broccolini / house made hot sausage
purple varnish clams 27

GRILLED FLAT IRON

daikon / hay roasted carrots / whey monte
potato mille feuille 28

TOMAHAWK PORK CHOP

local apples / potato purée 24

SHORT RIB

polenta / yellow foot chanterelle
buddha's hand gremolata 30

* 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 LOCAL FORESTS, OUR FARM ARCADIA, AND 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