

# EVENING★STAR

SPRING 2018

## SNACKS



7 EACH

### SMOKED SALMON DIP

brioche / pickled red onions  
chives

### PORK CROQUETTE

paprika aioli / toasted VA peanuts  
fennel

### SHRIMP HUSHPUPIES

whole grain mustard remoulade

### STRACCIATELLA TOAST

kabocha squash / sourdough  
pumpkin seeds

### ROASTED GARLIC HUMMUS

harissa / sesame / pita

### ROASTED CARROTS

rooftop greens / capers  
hazelnuts



GET SOCIAL@EVENINGSTARVA

## SALADS



### GARDEN BEET

whipped feta / arugula  
candied pecans / sherry vinaigrette 9

### ARUGULA & APPLE

shaved fennel / radish  
celery seed vinaigrette / ricotta salata 8

add grilled chicken 6

### MARKET GREENS

carrots / radish / chopped egg  
herb cream dressing / bacon bits 9

### CHARRED ROMAINE

green goddess / grana padano  
garlic bread crumbs 10

add shrimp\* 7

## STARTERS



### POTATO LEEK SOUP

fennel meatballs / toasted almonds  
herb oil 11

### PASTRAMI SWORDFISH

crème fraiche / confit potato  
poppy seed crumb / caviar 12

### CRISPY PORK BELLY

glazed brussels / ancho chili  
pecans 11

### FRIED CAULIFLOWER

korean bbq sauce / miso mayo  
sesame seeds 10

### GNOCCHI

spicy collard greens / pork ragù  
arugula & fennel salad 12

### SHRIMP GUMBO

andouille / chicken  
carolina rice 11

## PLATES



### DUCK CONFIT

smoked sausage / shelling bean cassoulet 25

### HERB ROASTED CHICKEN

bone-in breast / sweet potatoes / lowcountry collards 19

### BACON PIMENTO BURGER\*

lettuce / tomato / brioche / french fries 14

### BEEF STROGANOFF

fettuccine / mushrooms / garlic cream sauce 21

### PORK CHOP

mustard spätzle / braised kale / apple-soy glaze 24

### SEARED ATLANTIC SALMON\*

turnips / brussels / lemon-caper brown butter 24

### PAN ROASTED HAKE\*

mussels / saffron chowder 25

### GRILLED FLAT IRON\*

cheese grits / onion rings / herb butter 28

### 12 OZ NY STRIP\*

swiss chard / roasted shallots / maitake  
yorkshire pudding / bacon 37

SINCE OPENING, WE'VE ALWAYS SERVED AND CELEBRATED THE BEST OF WHAT'S GROWN 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 COME FROM OUR VERY OWN ROOFTOP GARDEN.

SEVEN HILLS FOOD - LYNCHBURG, VA  
NORTHERN NECK FRESH - KINSALE, VA  
DEL RAY FARMS - ALEXANDRIA, VA

\*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 DAN HAHNDORF / GENERAL MANAGER NEEL LASSETTER