

# EVENING★STAR

SUMMER 2018

## SNACKS



7 EACH

### SMOKED SALMON DIP

brioche / chives  
pickled red onions

### PORK CROQUETTE

paprika aioli / fennel  
toasted VA peanuts

### SHRIMP HUSHPUPIES

whole grain mustard remoulade

### BLISTERED SHISHITO PEPPERS

garden mint / feta / lime vinaigrette

### ROASTED GARLIC HUMMUS

sesame / pita  
harissa

### ROASTED CARROTS

hazelnuts / capers  
rooftop greens



GET SOCIAL@EVENINGSTARVA

## SALADS



### GARDEN BEET

whipped feta / arugula  
candied pecans / sherry vinaigrette 9

### BABY ARUGULA

heirloom tomatoes / peaches  
almonds / house ricotta 8

### MARKET GREENS

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

### CHARRED ROMAINE

green goddess / grana padano  
garlic bread crumbs 10

add grilled chicken 6

add shrimp\* 7

## STARTERS



### SPICED TOMATO GAZPACHO

melon / pinenuts  
pickled shrimp 11

### YELLOWTAIL SASHIMI\*

grilled watermelon / lime  
sesame / urfa biber pepper 12

### CRISPY PORK BELLY

charred sweet corn / baby tomatoes  
ancho harissa 11

### FRIED CAULIFLOWER

korean bbq sauce / miso mayo  
sesame seeds 10

### PARISIAN GNOCCHI

beech mushrooms / local fava beans  
parmesan cream 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\*

brioche / lettuce / tomato / french fries 14

### SHRIMP FETTUCCINE

tomatoes / olives / capers  
fennel barigoule 23

### GRILLED PORK LOIN

summer corn succotash / sweet banana peppers  
oregano / pork jus 24

### CRISPY SKIN ATLANTIC SALMON\*

israeli couscous / baby tomatoes  
cucumber dill yogurt 24

### ATLANTIC HAKE\*

chanterelles / bacon  
creamed corn / littleneck clams 25

### GRILLED FLAT IRON\*

confit fingerling potatoes / salsa verde  
jerusalem artichoke purée 28

### 12 OZ NY STRIP\*

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

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 OUR VERY OWN ROOFTOP GARDEN.

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

\*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