

# 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

pappardelle 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\*

golden beet and potato tartine / housemade boursin  
crispy fried lotus root 25

### PORK SCHNITZEL

herb spaetzle / apples / brussels / bacon 25

### 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