

# EVENING★STAR

SPRING 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

### ASPARAGUS FRIES

ponzu / togarashi 5

### ROASTED GARLIC HUMMUS

tahini / pita / harissa 7

### CHICKEN FRIED OYSTERS

comeback sauce / radish & jicama 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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### BUTTER LETTUCE

hazelnuts / bacon  
hook creamery blue cheese  
saba & olive oil vinaigrette 9

### BABY ARUGULA

lemon / olive oil / crispy shallots  
pecorino romano 8  
add grilled chicken 6

### ESC GREENS & SHOOTS

sugar snap peas / asparagus / feta  
lavender pickled strawberries  
champagne honey vinaigrette 9

### CHARRED LITTLE GEM

green goddess / pecorino romano  
garlic bread crumbs 10  
add salmon\* 7

## STARTERS

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### HOLLANDER & DE KONING MUSSELS\*

bacon / nettle butter / vermouth 11

### PEAS & CARROTS BURRATA

sweet pea hummus / carrots / burrata 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

watermelon radish / housemade hot sauce  
radish & jicama slaw 11

### FARM CHEESE RAVIOLI

almonds / rooftop arugula / pecorino romano  
house cured lomo 12

## PLATES

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### DANDELION & PRESERVED LEMON CHICKEN

demi-glaze / vegetable pot pie 19.5

### BACON PIMENTO BURGER\*

brioche / lettuce / tomato / french fries 14

### SIXTY SOUTH SALMON\*

sunchokes / carrots / enoki mushrooms / soy 25

### BUCKWHEAT HONEY GLAZED DUCK\*

foraged & found greens / black edamame / wild garlic 26

### AMERICAN RED SNAPPER\*

glazed asparagus / green velouté  
morel mushroom uszka 26

### HERB MARINATED FLAT IRON\*

artichokes / leeks  
wild mustard green pesto 25

### PORK CHOP

rhubarb glaze / turnips / bok choy 25

### TOASTED MILK ANGEL HAIR

fava beans / sugar snap peas / asparagus  
coddled egg 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