

EVENING★STAR

SPRING 2019

SNACKS

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WILD MUSHROOM BRUSCHETTA

kehau's mushrooms / kreider 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
barrel aged hot sauce 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

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

STARTERS

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HOLLANDER & DE KONING MUSSELS*

bacon / ramp 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

WATERMELON POKE

roasted peanuts / sriracha
shaved cucumber / wakame
pickled watermelon rind 9

FRIED CAULIFLOWER

korean bbq sauce / miso mayo
sesame seeds 10

GRILLED PORK BELLY

watermelon radish / housemade hot sauce
radish & jicama slaw 11

FARM CHEESE GNOCCHI

red frilly greens / lion's mane mushrooms
garlic chips 12

PLATES

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DANDELION & PRESERVED LEMON CHICKEN

demi-glace / herb - garlic roasted new potatoes / asparagus 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 & farmed greens / black edamame / ramps 26

GRILLED MONKFISH*

grilled cucumber / farro tabouli salad / sauce vierge 25

HERB MARINATED FLAT IRON*

artichokes / leeks
wild mustard green pesto 25

PORK CHOP

rhubarb demi-glace / 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