

# 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\*

rosé / summer herbs  
grilled rustic peasant bread 11

### SEAFOOD GUMBO

shrimp / oysters / chicken  
andouille / carolina rice 6  
also available as an entree 13

### FRIED CAULIFLOWER

korean bbq sauce / miso mayo  
sesame seeds 10

### PEAS & CARROTS BURRATA

carrots / burrata  
sweet pea hummus 9

### WATERMELON POKE

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

### 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 / asparagus  
herb & garlic roasted new potatoes 19.5

### BACON PIMENTO BURGER\*

brioche / lettuce / tomato / french fries 14

### SIXTY SOUTH SALMON\*

sunchokes / carrots / soy  
enoki mushrooms 25

### BUCKWHEAT HONEY GLAZED DUCK\*

sunburst squash / sugar snap peas  
speck & farm cheese stuffed squash blossom 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