

EVENING★STAR

SUMMER 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

ZUCCHINI FRIES

yum yum sauce / togarashi 5

ROASTED GARLIC HUMMUS

tahini / pita / harissa 7

CHICKEN FRIED OYSTERS

comeback sauce / watermelon radish 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

beets / radish / goat cheese
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*

rosé / summer herbs
grilled rustic peasant bread 11

SWEET CORN CHOWDER

crab / pot
andouille / carolina rice 6
also available as an entree 13

FRIED CAULIFLOWER

korean bbq sauce / miso mayo
sesame seeds 10

FARM CHEESE GNOCCHI

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

PEAS & CARROTS BURRATA

carrots / burrata
sweet pea hummus 9

WATERMELON POKE

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

SMOKED PORK BELLY

watermelon radish / housemade hot sauce
corn & cantaloupe salad 11

PLATES

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ROOFTOP THYME & RED CLOVER CHICKEN

succotash / chanterelles
purslane 19.5

BOURSIN BACON BURGER*

brioche / lettuce / tomato / french fries 14

SIXTY SOUTH SALMON*

local squash / pecans / goat cheese
charred lemon vinaigrette 25

SWEET CHILI GLAZED DUCK*

thai eggplant / tomatoes
multi colored peppers / squash 26

MARKET FISH*

seasonal vegetables 28

NASTURTIUM & PEPPER-RUBBED FLAT IRON*

fingerlings / forest mushrooms
caramelized onion & bacon jus 25

PORK CHOP

cauliflower mash / swiss chard / apple wine demi glace 25

BARLEY & SWEET PEA RISOTTO

chanterelles / pea leaves / pecorino romano
sweet drop peppers 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 / GM GEOFF BOSWORTH / GARDENER STEPHEN CORRIGAN