

**FIRSTS**

- Northern Neck Corn & Yellow Pepper Soup, blue crab, opal basil ... 10*  
*\* Yellowtail Hamachi Carpaccio, green gazpacho, grapefruit geleé ... 12*  
*\* Dragon Creek Scallops, tomato & okra stew, pickled watermelon ... 12*  
*Sliced Local Tomatoes, buffalo mozzarella, fig vin cotto, grey salt ... 11*

**SALADS**

- Hawaiian Hearts of Palm, local bean trio, cherry tomato, lemon-thyme crème fraîche ... 9*  
*Roasted Beets, mizuna, ricotta salata, hazelnuts, raspberry vinaigrette ... 10*  
*Mixed Greens, cucumber, breakfast radish, champagne vinaigrette ... 9*

**PASTA**

- Spinach Fettuccine, ricotta, royal trumpets, oven roasted tomatoes ... 12 & 22*  
*Potato Gnocchi, braised kid goat, garlic, tomato, cinnamon ... 12 & 22*  
*Cavatelli, veal sausage, chili flake and escarole ... 12 & 22*

**DINNER**

- \*Pan Roasted Duck Breast, hominy cake, apricots, crushed baby carrots, anise duck jus ... 25*  
*\*Red Snapper, bok choy, shiitakes, baby eggplant, blood orange vinaigrette ... 25*  
*\*Sockeye Salmon, ratatouille, almonds, basil, green olive sauce ... 25*  
*\*Roseda Farms Bistro Steak, twice baked potato, Rappahannock chard, salsa verde ... 26*  
*\*Striped Bass, fennel piperade, chorizo, saffron clam broth ... 25*  
*\* Duroc Pork Loin, fresh corn polenta, glazed turnips & greens, bing cherry pork sauce ... 26*

**SIDES**

- Yukon Potato Puree ... 5   Sauteed Summer Squash ... 5   Rainbow Chard ... 5   Pan Roasted Mushroom Ragoût ... 5*

*20% Gratuity will be added to parties of 8 or more*  
*\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.*  
*Restaurant Week menu \$35.09*  
*Price is per person, no substitutions please*