

# ***Restaurant Week Lunch Menu***

## ***\$20.10***

### ***Starters***

*Choice of*

*Chilled Local Melon Soup with Mint, Black Sea Salt and a Slash of Midori*

*Old Fashioned Iceberg Lettuce Wedge Salad with Pickled Beets,  
and Farmstead Blue Cheese Dressing,*

*Local Heirloom Tomato and Mozzarella Salad with Micro Basil,  
Parmesan Crisp, and Organic Extra Virgin Olive Oil*

*Fried Chesapeake "Select" Oysters with Grilled Eggplant, Sweet and Sour Red  
Cabbage and Orange Ginger Vinaigrette*

*Thinly Sliced Berkshire "Pit" Ham with Baby Arugula, Black Mission Figs, Toasted  
Hazelnuts and Aged Balsamic Vinegar*

### ***Entrees***

*Choice of*

*Jumbo Lump Crabmeat and Rock Shrimp Salad with Micro Cilantro, Avocado Mash,  
and a Spicy Fresh Tomato Pepper Sauce*

*Cold Poached Alaskan Wild Salmon with White Gazpacho, Spaghetti Style Cucumber, Cherry  
Tomatoes, Toasted Almonds, Lime and Cumin*

*Grilled Chicken Paillard Marinated in Basil Pesto and Served with Local Farms Panzenella  
Salad, Frisee Lettuce and Lemon Paprika Dressing*

*Grilled "Pineland Farms" Skirt Steak with Grilled Oyster Mushrooms, Fresh Green Beans,  
Shaved Onions,  
Asian Salad Blend and Miso Sweet Chile Vinaigrette*

*Fresh Tagliatelle Pasta with Grilled Zucchini, Roasted Red Peppers, Artichokes, and Lemon  
Zest Cream  
Topped with Shaved Pecorino Cheese*

### ***Desserts***

*Choice of*

*Chocolate Hazelnut Roulade with Mixed Berry Coulis and Cappuccino Crunch Ice Cream*

*Classic Vanilla Crème Brulee*

*Golden Delicious Apple Tart Baked with Flaky Puff Pastry, Vanilla Cream Center, and  
Streusel Topping Served with Caramel Sauce and Green Apple Sorbet*

*Menu presented by Executive Chef Rodney J. Scruggs*

*A 20% gratuity will be added to parties of six or more*

*“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially, if you have certain health conditions or allergies”*

# ***Restaurant Week Dinner Menu***

***\$35.10***

## ***Starters***

*Choice of*

***Chilled Gazpacho with Rock Shrimp, Toasted Almonds,  
and Micro Cilantro***

***Local Heirloom Tomatoes Four Ways: Chilled Soup, Fried Green, With Mozzarella,  
and Chef's Daily Creation***

***Farm Fresh Poached Egg Served With Brioche Toast Points, Mushroom Ragout,  
and Sweet Corn Hollandaise***

***Grilled Shrimp, with Fava Bean Puree, Marinated Chick Peas, Frisee Lettuce,  
and Crushed Red Pepper Oil***

***Cavetelli Pasta with 'New Frontier Bison' Bolognese Topped with  
Shaved Pecorino Cheese***

## ***Entrees***

*Choice of*

***Wild Rockfish Filet with Braised Fennel, Tomato Coulis, and Broken Black Olive Vinaigrette***

***Grilled Wild Salmon with Scruggs Succohash and Chipotle Sauce***

***Pan Seared New England Cod with Orange and Black Cumin Scented Baby Carrots,  
Culpepper County Carrot Puree, and Champagne Grape Sauce***

***Roasted "Combi" Amish Natural Half Chicken with Roasted Rosemary Whipple Farm  
Potatoes,  
and Fine Herbs Pan Drippings***

***Grilled "Duron" Boneless Pork Loin with Yowell Farm Peach Chutney  
and Curry Scented Jus***

***Braised Short Ribs with Roasted Cauliflower Puree, Sharondale Farm  
Oyster Mushrooms and Barbera Wine Sauce***

## ***Desserts***

*Choice of*

***Chocolate Hazelnut Roulade with Mixed Berry Coulis and Cappuccino Crunch Ice Cream***

***Classic Vanilla Crème Brulee***

***Golden Delicious Apple Tart Baked with Flaky Puff Pastry, Vanilla Cream Center, and  
Streusel Topping Served with Caramel Sauce and Green Apple Sorbet***

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