



ENTREES

CRAB CAKES

choice of one or two handmade crabcakes, israeli, couscous, baby spinach, & spicy remoulade...28/38

VIRGINIA SPOTS

english-style, jasmine rice, spaghetti vegetables, tartar sauce, & lemon...26

GRILLED SWORDFISH

barley pilaf, roasted cauliflower, golden raisins, pinenuts, & baby spinach...32

*SEARED TUNA

pan-seared tuna, sicilian style caponata, spicy tomato broth, & fried basil ...34

*GRILLED SALMON

atlantics salmon filet, seared sushi rice cake, napa cabbage apple slaw, & brown sugar soy glaze...30

GNOCCHI ALLA VODKA

homemade potato gnocchi, spicy vodka sauce, sautéed shrimp, baby spinach, & crispy fried potatoes...28

TAGLIATELLE ALLA BOLOGNESE

homemade pasta, classic bolognese sauce, shaved parmigiano-reggiano...26

CHICKEN TWO-WAYS

locally raised chicken served two ways, confit leg, roasted breast with crispy potatoes, roasted brussels sprouts, & an herbed velouté...32

*PORK CHOP

grilled 10 oz. pork chop, braised escarole, cannellini beans, & vinegar peppers...32

VEAL PARMIGIANO

hand-breaded veal cutlet, pomodoro sauce, fresh mozzarella cheese, & homemade spaghetti...28

*GRILLED STRIP STEAK

12 oz. strip steak, grilled and served with rosemary roasted potatoes, butternut squash purée, & a cabernet demi-glace...38

*GRILLED FILET MIGNON

6 oz. filet, roasted garlic butter, crispy shallots, sautéed haricots verts, potato purée, & demi-glace...42

Executive Chef, Justin Melnick

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please notify your server of any food allergies you may have.