



**2019 Restaurant Week Menu:**  
**3 Courses For \$25**

**1<sup>st</sup> course (choose 1)**

**Rockafella Oysters (4 ct)**

Virginia Salts | spinach | garlic old bay butter| cream cheese |bread crumbs

**Short Rib Taquitos (2ct)**

Flour Tortilla | Short Rib |cilantro| IPA beer cheese

**Chefs Charcuterie Feature**

Midnight moon | Local honey| Lomo| Lavash Cracker| Assorted pickles

**2<sup>nd</sup> course (choose 1)**

**Seafood Pesto Pasta**

Pappardelle | Shrimp| Scallops |Artichokes |Spinach | Roasted Red Peppers| Shaved  
Parmesan |Pesto Cream

**Roasted Squash**

Spaghetti Squash| Arugula| Beyond Meat Bolognese| Goat Cheese| Truffle |Almonds

**Pork Osso Bucco**

Bacon Mash | Brussel Sprouts| Roasted Garlic jus| Lardons

**Chipotle charred bistro steak**

Fingerlings| White Asparagus| Blueberry Soy Redux

**3<sup>rd</sup> course (choose 1)**

**Salted Caramel Apple Cookie Cobbler**

Salted Caramel Cookie| Granny Smith Apples| Mint

**Mini Chocolate Box**

Chocolate Mousse| Reese's cups| Caramel| Chocolate Shell