2019 Restaurant Week Menu:
3 Courses For $25

1st 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

2nd 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

3rd 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