

3-Course Dinner

**\$55**



# RESTAURANT WEEK

..... *1<sup>st</sup> Course* .....

## **ROASTED GARLIC HUMMUS (V)**

HOUSE MADE HUMMUS, CHIVE OIL, ROASTED CHICKPEAS, SWEET DROP PEPPERS, CHARRED PITA

## **EASTERN VIRGINIA BRUNSWICK STEW (GF)**

BUTTERBEANS, CORN, TOMATO, DUCK

## **PORK BELLY CHEESE FRIES (GF)**

HOUSE MADE CHEESE SAUCE, FRENCH FRIES, BOURBON GLAZED PORK BELLY LARDONS,  
CHIVES CREME

..... *2<sup>nd</sup> Course* .....

## **FRESH CATCH (GF)**

GRILLED OR BRONZED CATCH OF THE DAY, KALE RICE, CHARRED CARROT,  
CARROT & GINGER CREAM SAUCE, CHIVE OIL, KALE

## **CHICKEN MILANESE**

THIN PANKO BREADED & FRIED CHICKEN BREAST, CORN PUREE, KALE CHIPS,  
HONEY GARLIC VINAIGRETTE

## **FORAGER'S BOWL (GF, V)**

KALE RICE, ROASTED CHICKPEAS & SEASONAL VEGETABLES, HUMMUS, CORN PUREE,  
KALE CHIPS, HONEY GARLIC VINAIGRETTE

..... *3<sup>rd</sup> Course* .....

## **SMORES CHOCOLATE MOUSSE (GF, V)**

DARK CHOCOLATE MOUSSE, HOUSE MADE MARSHMALLOW MERINGUE, GRAHAM CRUMBLE,  
BOURBON CARAMEL

## **TARNISHED TRUTH HIGH RYE BOURBON BALL (V)**

COCOA, VANILLA WAFERS, WALNUTS, POWDERED SUGAR, RASPBERRY GLAZE  
*\*MUST BE 21 AND OVER TO ORDER*

GF: GLUTEN FREE / V: VEGETARIAN

\*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food-borne illness.