



NORTHERN VIRGINIA RESTAURANT WEEK

FIRST COURSE

BARBECUE PORK RIBS

Five dry rubbed baby back ribs slathered with VA barbecue sauce

BLUE RIDGE CORN CHOWDER

Corn cream, stewed potato, mirepoix and leeks

KALE AND ROMAINE CAESAR

Rye croutons, shaved parmesan, hardboiled egg, creamy garlic

ENTRÉE

CHICKEN POT PIE

Roasted chicken, onion, carrot, celery, fines herbs, chicken jus

VIRGINIA STYLE IRON PAN STEAK AND TATERS

Crispy taters and roasted garlic aioli, signature steak sauce

SALMON AU POIVRE

Pink pepper crusted, butter braised red bliss potato, lemon butter sauce

LOCAL HARVEST PENNE

Zucchini, squash, cherry tomato, roasted garlic and feta cheese

DESSERT

THE WAR CAKE A.K.A "UNNECESSARILY LARGE PIECE OF CHOCOLATE CAKE"

Vanilla Ice Cream

MARCH 19 – 26, 2018 | \$45.18 per person