



PRODUCED BY



RESTAURANT WEEK MENU 2018

LUNCH

Ivy City Smoked Salmon and Baby Red Kale Salad, Pickled Onion, Paxson Farms Deviled Egg, Green Tomato Vinaigrette....\$13.18 GF

Recommended beverage pairing: Karl Erbes Riesling 2016 (Germany)....8/30

Creamy Virginia Crab and White Shrimp Thermidor Pizza with Sauteed Spinach....\$14.18 (available GF)

Recommended beverage pairing: Thomas Henry Chardonnay 2016 (Sonoma, CA)....9/34

Hickory Grilled Chophouse Mangalitsa Burger, Spring House Farm Pork Belly, Sweet Fern Farm Mangalitsa, Crispy Onions, Maggys Sticky BBQ, House Made Serrano Cheese, Sweet Potato Fries \$17.18 (available GF)

Recommended beverage pairing: Bells Two Hearted IPA....3.25/6.50

DINNER

Seared Virginia Scallop and Bloody Butcher Heirloom Grits, Virginia Maple Gastrique, Pea Shoots \$13.18 (GF)

Recommended beverage pairing: Menade Verdejo 2016 (Rueda, Spain).....10/38

Laquered Norwegian Salmon Filet, Szechuan Vegetables, Wasabi-Mango Sticky Rice, (GF Soy Glaze) \$24.18

Recommended beverage pairing: Willm Pinot Gris 2015 (Alsace, France).....8/30

Smoked Local Ribeye Steak, Jalapeno Cheddar au Gratin, Bacon Brussel Sprouts, Chimichurri....\$32.18 (GF)

Recommended beverage pairing: Where there's smoke....10

DESSERT

Marcy's Chocolate Story Cake....\$6.18 (GF)