



Philip Thompson – Executive Chef  
Angelo Galang – Chef de Cuisine | Philip Monteforte – Executive Sous Chef

APPETIZERS

FIG & COUNTRY HAM TART  
firefly farms goat cheese | puff pastry  
balsamic reduction  
13

SKILLET ROASTED OCTOPUS  
curried cauliflower | toasted almonds  
golden raisins  
15

SHRIMP & BEETS  
aged balsamic | citrus  
17

CRISPY CALAMARI  
pickled peppers | bread & butter pickles  
garlic aioli  
16

MEATBALLS  
marinara | pecorino romano  
14

LOCAL CHARCUTERIE BOARD  
rustic bread | pickled vegetables  
18

VIRGINIAN ARTISAN CHEESE FLIGHT  
honeycomb | peach chutney  
rustic bread  
15

WOOD-FIRED FLATBREADS

MARGHERITA  
san marzano tomato | mozzarella | house grown basil 13

ROASTED MUSHROOM  
caramelized onions | fontina | truffled sea salt 15

FIG & HAM  
virginia country ham | arugula | aged balsamic 16

BANG BANG SHRIMP  
tempura fried shrimp | sriracha aioli | fontina | scallions 17

WAGYU BRISKET  
green onions | onion straws | house barbeque sauce 15

FLATBREAD OF THE WEEK  
chef's weekly selection 16

SOUPS & SALADS

BUTTERNUT SQUASH SOUP 10

SOUP OF THE DAY 10

QUINOA SALAD  
mixed greens | kohlrabi | local pear  
dried fig | pomegranate  
rooftop honey vinaigrette  
13

VIRGINIA MARKET SALAD  
bitter greens | roasted yams  
brussels sprouts | firefly farm goat cheese  
sherry vinaigrette  
16

FALL CHOPPED SALAD  
romaine | kale | virginia apple  
candied pecans | dried cranberries  
lentils | white balsamic vinaigrette  
15

ENTRÉES

CHESAPEAKE CRAB CAKE  
fall succotash | cajun remoulade  
32

SEA SCALLOPS  
carrot purée | caviar lentils  
cauliflower florets  
36

PAN ROASTED HEIRLOOM PORK CHOP  
potato purée | glazed carrot | apple butter  
pickled mustard seed | cider jus  
25

SHENANDOAH TROUT  
crispy brussels sprouts | nueske's bacon  
24

FAMILY MEAL

(serves 2-3)

BEEF POT ROAST  
65

WHOLE ROASTED CHICKEN  
45

served with:  
seasonal vegetables | potato purée  
mixed green salad

SIDES

sautéed brussels sprouts 8  
vegetable medley 6  
house fries 5  
steak fries 6  
potato purée 6  
mixed green salad 5

PAPPARDELLE RAGÙ  
braised short rib | tomato  
roasted kuri squash | pecorino romano  
21

ROASTED HALF CHICKEN  
broccoli rabe | roasted mushrooms  
24

NY STRIP STEAK\*  
sweet potato purée | brussels sprouts  
pan jus  
35

ATLANTIC SALMON\*  
yellow curry | jeweled basmati rice  
29

CHEF'S FEATURE  
MKT

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

parties of 6 or more are subject to a 19% service charge