

THE SIMPLE MENU OPTIONS

APPETIZERS:

- **Arancini**
Marinara, Parmesan
- **Beetroot Tartlet**
Goat Cheese, Thyme & Lemon Zest
- **Smoked Salmon & Cucumber**
Dill, Creme Fraiche, Caper, Red Onion
- **Jumbo Lump Crab Cake**
Remoulade

SALADS:

- **Classic Caesar**
Shaved Parmesan, Brioche Croutons, Homemade Dressing
- **Spring Salad**
Mixed Greens, Strawberry, Candied Pecan, Feta, Lemon-Honey Vinaigrette
- **Wedge Salad**
Iceberg Wedge, Cherry Tomato, Blue Cheese, Bacon, Avocado, Homemade Ranch
- **Grilled Peach & Burrata**
Arugula, Prosciutto, Toasted Almond, White Balsamic Vinaigrette

ENTREES: CHOOSE ONE

- **Lemon-Herb Chicken**
Grilled Breast, Garlic Confit, Rosemary,
- **Seared Diver Scallop**
Sweet Corn & Bacon Succotash, Saffron Beurre Blanc
- **Virginia Ham Pennette**
Asparagus, Parmesan, Dijon Cream
- **Prime Beef Filet**
Charred Onion, Bordelaise
- **Pan Seared Black Bass**
Fines Herbs, Lemon, Brown Butter Sauce
- **Roasted Cauliflower Steak**
Caramelized & Pickled Onion, Almond, Raisin, Lemon-Garlic Tahini

SIDES: CHOOSE TWO

- **Truffle Potato Gratin**
Chive, Parmesan Cheese
- **Prosciutto Wrapped Asparagus**
Garlic Aioli
- **Charred Broccolini**
Pine Nut, Lemon
- **Warm Farro Salad**
Virginia Apples, Toasted Pecans, Lemon Vinaigrette
- **Orange Glazed Carrots**
Toasted Pistachio, Fresh Tarragon, Orange Zest
- **Local Creamy Polenta**
Roasted Chicken Broth, Parmesan, Garlic
- **Crispy Brussels Sprouts**
Sweet Drop Pepper, Bacon, Marcona Almond

DESSERTS:

- **Brown Butter Cheesecake**
Citrus Compote, Pretzel Crust
- **Seasonal Tart**
Local Blueberries, Basil Pastry Cream, Balsamic Reduction
- **Dark Chocolate Mousse**
Candied Hazelnut, Raspberry Coulis, Fresh Whipped Cream
- **Seasonal Panna Cotta**
Vanilla Panna Cotta, Strawberry Puree, Pistachio-Oat Crumble, Fresh & Macerated berries