

Restaurant Week Menu

Appetizers:

Caprese Brushetta:

Grilled crostini topped sliced fresh mozzarella, fresh roma tomato, roasted garlic cloves, fresh basil finished with grated parm and a drizzle of balsamic reduction

Mac n' cheese:

Sliced Virginia ham, a swiss cheddar and fontina sauce, tossed in cavatapi and topped with fried onions

Deconstructed reuben soup

Entrees:

Baby shrimp in a lemon fennel cream tossed with cherry tomatoes and leaks topped with bread crumbs and a slice of talegio

Grilled chicken poached pear melted brie and a onion jam on a ciabatta roll served with sweet potato fries

Marinated steak tips skewered with grilled red onion grilled plums cherry tomatoes

Desserts:

Housemade peanut butter chocolate flourless cake

New York cheesecake served with either chocolate or raspberry sauce

