

APPETIZERS

Rappahannock Oysters , red wine mignonette, cocktail sauce	14
Cod Brandade Fritters , spicy remoulade	8
Pommes Frites , fines herbs aioli	7
Butternut Squash Soup , spiced pumpkin seeds, pumpkin seed oil	8
Roasted Beet Salad , arugula, goat cheese, walnut vinaigrette	9
Potato Crusted Oysters , bacon crème fraiche, mache salad	12
Mesclun Salad , radishes, Maytag, sherry vinaigrette	8
Tuna Tartare , avocado, sesame, yuzu vinaigrette	14
Mussels , white wine, garlic, fines herbs, croutons	11

ENTREES

Trout , artichoke hearts, pine nuts, capers, roasted tomatoes	24
Rockfish , baby bok choy, mushrooms, carrot-ginger sauce	26
Scallops , red quinoa, almonds, curried cauliflower	25
Venison , sweetbreads, polenta, figs, turnips, chanterelles	29
Duck Breast , celery root, spinach, crispy leeks, orange gastrique	27
N.Y. Strip , braised greens, sweet potato puree, black truffle	28
Cheeseburger , mayonnaise, lettuce, onion, tomato, frites	12
Duck Leg Confit , Brussels sprouts, lentils, salsify	14
Fish and Chips , tartar sauce, malt vinegar	15
Chestnut Agnolotti , chanterelles, hazelnuts, sage butter	21

CHEESE

<i>Served with walnut-raisin bread and house-made jam</i>	
Selection of three	10
Selection of five	15

Garrotxa, Catalonia-Spain, goat
Constant Bliss, Vermont, cow
Pleasant Ridge Reserve, Wisconsin, cow
Aged Cacio di Bosco Tartufo, Italy, sheep
Rogue Smoky Blue, Oregon, cow

SWEETS 7

Bistro Brownie Sundae, espresso ice cream, candied pecan
Apple, Quince and Cranberry Crumble, buttermilk ice cream
Cheese Cake Stuffed Figs, crispy phyllo, pomegranate glaze
Pear Spice Cake, ginger ice cream, winter fruit compote
Profiteroles, blood orange ice cream, chestnut confit
House Made Ice Cream and Sorbet, brown sugar shortbread

Executive Chef Ethan McKee
Pastry Chef Peter Brett

Three Course
 Prix Fix Menu \$35.00
 5:00 – 7:00

Wine Lovers Affair every Sunday and Monday Night
 All Bottles of Wine are ½ Price