

Thursday, August 09, 2018

Chilled Cucumber Soup with Avocado Crab Salsa

Gelato: Coffee/ chocolate chip

Sorbet: Coconut

Oyster: Rappahannock (E)

Fish and Chips with Malt Vinegar Tartar Sauce, Sweet Potato Fries, Broccoli \$11

Crispy Local Squash Blossoms stuffed with Chipotle Goat Cheese, Greens, and Fresh Peach-Basil Vinaigrette \$11

Pan Seared Mahi on Orzo Salad tossed with Spinach, Dried Cranberries, Pine Nuts, Smoked Tomato Vinaigrette, \$30

Prime NY Strip with Whipped Potatoes, Sautéed French Beans with Corn, Sweet Onions, Steak Butter
\$43/

11 oz Grilled Elk Chop with Rosemary Bordelaise, Morbier Scalloped Potatoes, Roasted Vegetables
\$39/

Pecan Pie Crème Brulee \$5

Cannoli Bread Pudding with Mascarpone Cream, and Chocolate Sauce \$8