

Local Harvest

TUSCARORA ORGANIC COOPERATIVE; NORTHERN NECK FRUITS AND VEGETABLES, VA;
SUNNY RIDGE FARM, PA.

ROASTED SWEET ONION <i>MOUNTAINEER FONDUTA AND BALSAMIC VINEGAR</i>	9.
FIELD GREENS SALAD <i>SEMOLINA CROUTONS, SUMMER HERBS AND SHERRY VINAIGRETTE</i>	8.
TOMATO SALAD <i>ASSORTED VIRGINIA TOMATOES, SUMMER HERBS AND PODERE PORNANINO EXTRA VIRGIN OLIVE OIL</i>	9.
FARRO AND ROASTED VEGETABLES <i>BABY BEETS, SUMMER SQUASH AND SCALLIONS</i>	8.

From the Creamery

CAVEMAN BLUE (ROGUE CREAMERY, CENTRAL POINT, OR) <i>TOASTED ASSORTED NUTS, GREAT FALLS HONEY AND RAISIN BREAD</i>	8.
ST. PAT (COWGIRL CREAMERY, POINT REYES STATION, CA) <i>APRICOT PRESERVES AND WHITE TOASTS</i>	9.

Flour and Water

ANSON MILLS, COLUMBIA, SOUTH CAROLINA

CARBONARA <i>HOUSE CURED GUANCIALE, FARM EGGS, SERENA CHEESE AND BLACK PEPPER</i>	11.
SUMMER VEGETABLE LASAGNA <i>ROASTED CANDY ONIONS, YOUNG CHARD, CHANTERELLE MUSHROOMS AND RICOTTA SALATA</i>	14.

Eco Friendly Foods Pig Head to Trotter

"EVERYTHING BUT THE SQUEAL"
MONETA, VA

COUNTRY HAM (AGED 36 MONTHS, BY BEV EGG) <i>STEVE'S SWEET CANTALOUPE</i>	10.
HOUSE MADE SAUSAGE <i>A SALAD OF BABY FENNEL, BASIL AND TOMATO VINAIGRETTE</i>	12.
SELECTION OF COUNTRY TERRINES <i>HALF SOUR PICKLES, RED SCALLIONS, SPICY BROWN MUSTARD AND GRILLED SEMOLINA CROUTONS</i>	11.
FRESH HAM <i>RANCHO GORDO BAKED BEANS, COLLARD GREENS AND ROASTED PEACHES</i>	19.
GRILLED LOIN <i>SLOW ROASTED SWEET ONIONS, HOUSE SMOKED BACON, BING CHERRY COMPOTE AND PORK JUS</i>	19.

"Where the Wild Things Are"

BURGUNDY SNAILS <i>MOREL MUSHROOMS, HOUSE MADE PUFF PASTRY AND YOUNG GARLIC</i>	12.
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WEDNESDAY, JULY 21, 2010

Bobo Farms Chicken

LANCASTER, PA

FRIED LIVER <i>TOIGO ORCHARD STONE FRUIT COMPOTE, GRAIN MUSTARD AND BALSAMIC</i>	10.
CHICKEN NOODLE SOUP <i>TORTELLONI, SUMMER SQUASH AND BLACK PEPPER</i>	11.
ROASTED BREAST <i>ROASTED SUMMER SQUASH, CRISPY SQUASH BLOSSOMS AND TASSO HAM</i>	18.

Today's Catch

WIANNO OYSTER GRATIN (CAPE COD, MA) <i>BABY ZUCCHINI AND ITS BLOSSOM, SERENA CHEESE, CANDY ONIONS AND BASIL</i>	12.
SOFT SHELL CRAB (CRISFIELD, MD) <i>SWEET CORN, SUN GOLD TOMATOES, SMOKED PAPRIKA AND TARRAGON</i>	12.
PUFFERFISH (NORFOLK, VA) <i>ROASTED CHANTERELLE MUSHROOMS, BEET PUREE, BROWN BUTTER, LEMON, AND PARSLEY</i>	12.
SALMON BELLY RILLETTES (STIKINE RIVER, AK) <i>ABRUZZI RYE CRISPS, RADISHES AND CRÈME FRAÎCHE</i>	10.
YELLOWFIN TUNA (OREGON INLET, NC) <i>SURRYANO HAM, BABY PATTYPAN SQUASH, ZUCCHINI, SUN GOLD TOMATOES, SMOKED PAPRIKA, AND BASIL</i>	15.
DAY BOAT SCALLOPS (BARNEGAT LIGHT, NJ) <i>BABY SWEET CORN, CHERRY TOMATOES, SUMMER TRUFFLES, GARLIC AND BASIL</i>	19.
COBIA (JACKSONVILLE, FL) <i>TENDER ARTICHOKE, FRESH BLACK EYED PEAS, EASTER EGG RADISHES AND SALSA VERDE</i>	19.
ROCKFISH (ROCK HALL, MD) <i>SUMMER BEANS, RED THUMB FINGERLING POTATOES AND HERB PESTO</i>	19.
KING SALMON (STIKINE RIVER, AK) <i>HOUSE MADE FREGULA, ROASTED OLIVES, TOMATO CONFIT AND MARJORAM</i>	20.

Local Virginia Beef

COOPERATIVE OF FAMILY FARMS THROUGHOUT VIRGINIA

CARPACCIO <i>HARD BOILED QUAIL EGG, GARLIC CHIPS, FRIED CAPERS AND PEQUÍN CHILI OIL</i>	12.
HANGER STEAK <i>CHANTERELLE MUSHROOMS, YOUNG CHARD AND BORDELAISE</i>	20.

Shenandoah Valley Lamb

SHENANDOAH VALLEY, VIRGINIA

LEG <i>EGGPLANT PUREE, ROASTED SUMMER SQUASH AND SALSA VERDE</i>	20.
SHOULDER <i>DIVA CUCUMBERS, HEIRLOOM TOMATOES, RED SCALLIONS AND RED WINE VINAIGRETTE</i>	18.

Chef Daniel Giusti

WASHINGTON, D.C. BY WAY OF NEW JERSEY

FOR EVERYONE'S COMFORT, PLEASE REFRAIN FROM USING ELECTRONIC DEVICES IN THE DINING ROOM