



Lunch Menu, 3rd Edition, Spring 2017

in the beginning

FRIED OYSTERS ROCKEFELLER \$10

In our interpretation of this classic, we dust our local oysters in cornmeal, making the result gluten free. Perched atop an oyster shell, accompanied by kale and Virginia country ham, the oysters are finished with a champagne froth.

STEAMED MUSSELS \$14

(Great for sharing or as an entree)

Mussels from Prince Edward Island are steamed with sauteed granny smith apples, fennel, ginger, and orange. We serve it along with fresh bread for dipping.

ROASTED BEET SALAD \$8

Gold and red baby beets are roasted and chilled and paired with mascarpone and a basil orange vinaigrette.

SUNCHOKES AND LEEK BISQUE \$8

Sunchokes, aka Jerusalem Artichokes, are neither artichokes nor are they from Jerusalem. The word is a mash up of sunflower and artichoke as they are the roots of sunflower plants. They have an earthy sweetness and pair well with leeks and cream.

LOCAL RAW OYSTERS* \$15

(In order from sweet to briny) Dragon Creek Sweet Cousins from Nomini Creek, Rappahannock River, or Tom's Cove Chincoteague oysters from the Chesapeake Bay.

HOUSE SALAD \$8

Mixed greens are layered with golden raisins, white balsamic vinaigrette, a parmesan crisp, and pine nuts.

showcase

FRIED TROUT ON BRIOCHE \$15

Buttermilk dipped and cornmeal dusted, this fried trout is placed on a toasted brioche bun with orange aioli and an apple radish slaw. Served with homespun fries.

CRAB CAKE SANDWICH \$17

Our citrus and herb crab cake with a tarragon aioli and arugula is placed between two slices of our buttered toast. A side of greens and homespun fries share the plate.

CRISPY PORK ON ROSEMARY FOCACCIA (OPEN- FACED) \$15

Braised pork is fried and layered with scallion cream, pickled red onion, black currant mustard and watercress. A side of greens and homespun fries share the plate.

CHARBURGER LE LAFAYETTE ROYAL \$15

Certified angus beef is pressed into thin patties and stacked on a brioche bun with aged white cheddar cheese. No burger is complete without our homespun fries, a pickle, and mayonnaise.

BABY KALE AND CHICK PEA SALAD \$14

Preserved lemon, toasted almonds, cured olives, and feta are tossed with baby kale and chick peas for a refreshing vegetarian delight. Roasted red pepper vinaigrette ties it all together.

TUNA TARTARE NICOISE* \$17

Sushi grade tuna, the feature of this classic salad from Nice, mixes up with tarragon, EVOO, and lemon zest. Mixed greens, pickled french beans, peruvian potato chips, soft boiled egg, cured olives and tomato vinaigrette snazz it up.

ARUGULA AND ROASTED CHICKEN SALAD \$15

Arugula, seasoned with olive oil, black pepper, and lemon is studded with grapes, walnuts, apples, radish, shaved manchego, and a white balsamic vinaigrette.

PICANHA STEAK FRITES* \$19

This flavor-packed top sirloin is from the same cut as a Brazilian steak. To honor its origins, we have placed it with chimichurri, a ruby port compound butter, and homespun fries.

WILD MUSHROOM TART \$18

We bake the tart shells daily and fill them with stewed mushrooms and a parsnip mousse. A radicchio and arugula salad round out this vegetarian offering.

With love from Andrew, Chris, and Charlie

*Items marked with an asterisk may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.