

**Mezzethakia:** Traditional Greek Spreads \$7.00 Sampling of Extra Virgin Olive Oils \$5.00

### Appetizers

Crispy Rabbit Livers with Bacon,  
Artisanal Grits, and Caramelized Onions  
\$8.00

Pennsylvania-raised Goose Egg with Frisee,  
Duck Cracklings, Parmesan, and Truffle Oil  
\$13.00

Charcuterie Plate:  
Duck Liver Mousse, Duck Rillettes,  
Prosciutto di Parma, Housecured Bresaola,  
Lomo, and Pickled Lamb's Tongue  
\$12.00

Grilled Lamb's Tongue with Paprika,  
Garlic, and a Warm Cauliflower Salad  
\$9.00

Fried Rappahannock Oysters with  
Red Onion Escabeche and Tarter Sauce  
\$10.00

Broiled Alaskan King Crab Leg  
with Prosciutto, Butter, Parmesan,  
and Lauren's Parker House Rolls  
\$18.00

Bucatini Ubriachi with Cretian Lamb Ragu  
\$10.00

Salt Cod Brandade with Gaeta Olives, Young  
Parsley, slow-cooked Tomatoes, and Crostini  
\$10.00

### Soups and Salads

Bibb Lettuces with Beets,  
Chicharones, Peppadew Peppers,  
and a Creamy Feta Dressing  
\$11.00

New Orleans Gumbo with Alaskan Crab,  
Andouille Sausage, and Gulf Shrimp  
\$10.00

Mixed Green Salad with Sherry Vinaigrette  
\$6.95

Roasted Beets, Pomegranate, Walnuts, Frisee,  
Baby Arugula, and a Mustard Seed Dressing  
\$9.00

Chickpea and Lemon Soup with Yoghurt  
\$8.00

### Main Courses

King Salmon fillet with Sicilian-style Green Beans and Pesto  
\$27.00

Braised Leg of young Rabbit with Sauce Piquant, Pigeon Peas, and Rice  
\$21.00

Alaskan Weathervane Scallops with Haricot Verts, Red Beets, and a Dill-Grapefruit Beurre Blanc  
\$27.00

Pennsylvania-raised Veal Liver with Yukon Gold Potato Gratin, Sugar Snap Peas,  
and a Green Peppercorn Cream  
\$16.00

New Frontier Bison Brisket with Spaetzle, Carrots, Brussels Sprouts, Pearl Onions, Cremini Mushrooms,  
and a Stroganoff Sauce  
\$27.00

Duck Confit with Apple and Barberry Risotto with a Maple Gastrique and seared Foie Gras  
\$25.00

### Pass the Plate: Dinner for Two \$80

Jumbo Lump Crab Cakes with Tartare Sauce and Red Onion Escabeche

Pennsylvania-raised Goat, slow roasted, with  
stewed Eggplant, Spinach-Basmati Rice Pilaf,  
grilled Flat Bread, and Tzatziki

Whole Mediterranean Bronzino  
with roasted Potatoes and sautéed Bok Choy,  
Laconian Olive Oil, and Maldon Sea Salt

*Rioja, Pujanza '03 \$45 (norm. \$70)*

*Albarino, Nessa '08 \$40*

Mango Clafoutis with Frozen Crème Fraîche and Cookies