

Garden Bistro

SPARKLING

Tiamo Prosecco | 10
Veneto, Italy

Francois Montand Blanc de Blanc | 10
Loire Valley, France

WHITE

Rodney Strong Sauvignon Blanc | 12
Marlborough, New Zealand

Pearmund Cellars Viognier | 13
Broad Run, Virginia

Bonterra Organic Chardonnay | 8
Mendocino County, California

ROSÉ

Early Mountain Vineyards Merlot Rosé | 9
Charlottesville, Virginia

RED

Tortoise Creek Pinot Noir | 8
Languedoc Roussillon, France

Viña Cobos 'Felino' Malbec | 12
Mendoza, Argentina

Pearmund Cellars 'Ameritage' Reserve | 16
Broad Run, Virginia

Graham Beck Game Reserve Cabernet Sauvignon | 11
Franschhoek, South Africa

CRAFT BEER

Old Bust Head Chukker Czech Pilsner | 6
Warrenton, Virginia

Devil's Backbone Vienna Lager | 7
Lexington, Virginia

Port City Porter | 6
Alexandria, Virginia

Bell's Two Hearted Ale (IPA) | 7
Comstock, Michigan



Jeremy Anderson - Executive Chef
Jeffrey Witte - Culinary Director

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

JULY 2015

Amuse Bouche

a gift from your chef, inspired by our organic garden

FIRST COURSE

Beets, Blueberries and Basil | 10
shaved beets, puree & wedge, blueberry puree & compote, greens, esmontonian, chile, nectarine vinegar, honey

Fried Green Tomatoes | 11
quail egg, garlic scapes, aioli, blossoms, smoked American red snapper farcé

SECOND COURSE

Crab and Avocado | 12
fresh avocado & ice cream, 'pico,' peaches, carrots, citrus suprême & dressing, cilantro, arugula

Nectarine Pork | 12
glaze, parsnip oblique & puree, mustards, local rye whiskey, hickory syrup, trevise, macerated nectarine

MAIN ENTRÉE

Swordfish and Bacon | 29
fava bean & corn 'succotash' with cipollini, squash, leeks

Steak Frites and Foie | 38
blueberry-mint jam, blueberry demi, blueberry sauté, green onions, truffles

Blackberry Squab | 34
glazed, pate, squash, blackberry reduction, leeks, couscous, apple mint

DESSERTS

Sweet Potatoes and Marshmallows | 12
mousse, chip, puree, chocolate ice cream, snickerdoodle

Stone Fruit and Crème | 11
peach, nectarine, cherry, almond brittle, vanilla-brandly syrup

Local Cheese Plate | 14
Your selection of 3 local cheeses paired with seasonal fruit, nuts and garnishes

Chef's Tasting with Entrée Wine Pairing | 80
ask your server for details