



Restaurant Week Spring 2018

Smalls

Crab Corn & Miso Soup, East Coast meets West Coast, corn, miso, crab and cream
Beet and Butternut Squash Salad, arugula, goat cheese, peanuts, apple cider vinaigrette
Spicy Tuna Roll, sambal aioli, togarashi, cucumber, crunch dynasty, scallion
Calamari, fried with spring onions, tossed with sambal honey lime sauce
PEI Mussels, white wine, sriracha, butter, cilantro, garlic, shallot
VA Oysters on the ½ Shell, strawberry mignonette

Mains

½ Roasted Chicken, cauliflower fennel gratin, gruyere, fines herbs, roasted baby kale
Blackened Mahi, black eyed pea and corn salad, pickled red cabbage and pineapple, cilantro oil
Crab Cake, creamed corn, pearl onions, sweet potatoes, butternut squash, haricot verts
10oz Hanger Steak, house cut fries, arugula, roasted tomatoes, chimichurri sauce
Vegetarian Quinoa, carrots, chickpea, lemon, mint, spicy tomato sauce, caraway yogurt

Desserts

Chocolate Torte - salted caramel sauce
Apple Blackberry Turnover - fresh whipped cream