



FALL 2019  
Restaurant Week Menu

Starters

- Crab Corn & Miso Soup** East Coast meets West Coast, corn, miso, crab and cream  
**Burrata** grilled bread, tomato jam, micro arugula, pistachio, evoo  
**Spicy Tuna Roll** sambal aioli, togarashi, cucumber, crunch dynasty, scallion  
**Calamari** fried with spring onions, tossed with sambal honey lime sauce  
**Smoked Fish Dip** pickled vegetables, flatbread  
**VA Oysters on the ½ Shell** strawberry mignonette

Mains

- Fish Tacos** fried grouper, jicama, pickled red onions, cilantro, avocado, chipotle aioli  
**Roasted Salmon** shaved brussels sprouts, apples, walnuts, fresh dill, beet puree  
**Fried ½ Chicken** rice grits, corn & butter bean succotash, spiced rosemary honey  
**Hanger Steak** aligot potatoes, asparagus, mushroom and sage brown butter  
**Vegetarian** rice grits, corn & butter bean succotash, pickled red onions

Desserts

- Banana Bread**  
**Single Malt Butterscotch Pudding**  
**Gelato & Sorbet** assorted selections