

Tapas - Starters - Salads

TAPAS

SEVILLE STYLE GAZPACHO ^V
Lemon oil & Crostini 7

SHAVED TASSO HAM
Beet Greens, Guindilla Peppers, Fresh Ricotta 8

PROSCIUTTO
Arugula, Shaved Parmesan, Pistachio Mascarpone 9

SMOKED TROUT
Endive, Potato, Sunflower, Horseradish Dill Cream 8

WHIPPED RICOTTA ^V
Truffle Honey, Baby Arugula 6

SMOKED IRISH SALMON
Micro Greens, Goat Cheese & Chive Cream, Tobiko 9

DUCK FAT BABY WHITE POTATOES
Crispy Leeks & Marsala Curry Sauce 8

OUR CRAFT PATE SELECTIONS
Accompanied with Cornichon, Roasted Tomato & Olive Tapenade, Onion Marmalade & Crusty House Bread

Pheasant with Pistachio 14
Duck with Black Peppercorns 12
Country Forester 11

OUR CRAFT GRILLED SAUSAGE SELECTION
Accompanied with Jicama Apple & Honey Slaw, Pommery Mustard, Crusty House Bread

Rabbit with White Wine & Fresh Herbs 12
Duck with Smoked Apple Brandy 11
Alligator with Ghost Pepper & Fig 11
Lamb with Rosemary 10

STARTERS

SAUTEED PEI MUSSELS ^{GF}
Smoked Chorizo & Garlic Sauce 15

TUNA TARTARE * ^{GF}
Avocado, Seaweed Salad, Ginger Soy Glaze, Toasted Sesame 15

INDIAN CURRY PRAWNS ^{GF}
Mango Chutney, Mint Chiffonade 15

FRESH TOMATO MOZZARELLA ^{GF V}
Micro Greens, Pesto & Balsamic Glaze 12

GINGER SESAME DUCK DRUMETTES (6) ^{GF}
Apple Chili Slaw 14

LIGHTLY FRIED CALAMARI
Squid Ink Lemon & Garlic Aioli 13

IRISH NACHOS ^{GF}
House Fried Chips, Dublin White Cheddar, Crispy Pancetta, Green Onions, Garlic & Chive Cream 14

PROSCIUTTO & MANCHEGO ^{GF}
Pimento, Micro Greens, Fig Jam 12

SALADS

Our Lettuces & Micro Greens are locally sourced and hydroponically grown in Hillsboro, Virginia. www.primehydroponic.com

HYDRO GREENS ^{GF V}
Cherry Tomato, Cucumber, Beets, Green Onion, Toasted Pumpkin Seeds, Honey Citrus Vinaigrette 12

CAESAR SALAD
Artisan Baby Romaine, Garlic Herb Crostini, Lemon, Pecorino Romano 13

BURRATA & HEIRLOOM TOMATO ^{GF V}
White Stem Radish Micro Greens, Sunflower Seeds, Basil Chiffonade, Balsamic, Lemon Oil 15

SPINACH & STRAWBERRY ^{GF V}
Wheat Berry, Candied Pecans, Red Onion, Goat Cheese, Honey Poppy Seed & Sherry Vinaigrette 13

ADD A PROTEIN
Grilled Chicken 8 - Grilled Salmon 9 - Grilled Shrimp 10

**Consumption of under cooked meat, poultry, seafood and eggs may increase the risk of food borne illness. Please alert your server of any food allergies or special dietary requirements that you may have. (V) Vegetarian (GF) Gluten Free*

A 20% gratuity will be added to parties of (6) or more.

Pub Features - Mains

PUB FEATURES

BATTERED ATLANTIC FRESH COD & CHIPS

Hand Cut Fries, Citrus Apple & Mint Slaw, House Tartar Sauce 24

SHORT RIB RAVIOLI

Pomodoro, Buttered Spinach, Herb Mascarpone, Grated Pecorino 26

WAGYU BURGER

Dublin Cheddar, Greens, Tomato, Onion, Spicy Pickles, Garlic Aioli, Hand Cut Fries 19

CHICKEN POT PIE

Served with a Hydro Greens 22

RICE NODDLES WITH THAI RED CURRY ^{GF V}

Cherry Tomato, Bok Choy, Pea Sprouts, Cilantro, Lime, Mango, Thai Chili 26

MAINS

GRILLED FILET OF FAROE ISLAND SALMON

Summer Couscous, Asparagus, Micro Greens, Citrus Beurre Blanc 32

12OZ GRILLED CENTER CUT PRIME NEW YORK STRIP * ^{GF}

Roasted Parsnip & Celery Root Puree, Garlic Rosemary Compound Butter, Oyster Mushrooms, Truffle Jus 44

LAMB RAGU

Gnocchi, Garlic Swiss Chard, Fresh Ricotta, Pecorino Romano 28

PN SEARED MEDITERRANEAN SEA BASS ^{GF}

Rice Noodles, Red Thai Curry, Cherry Tomato, Bok Choy, Mango, Cilantro, Chili

VEAL PICCATA

Creamy Polenta, Lemon Caper Butter, Roasted Artichoke, Chared Lemon 34

BONELESS BEEF SHORT RIBS ^{GF}

Potato & Roasted Parsnips Puree, Sautéed Baby Spinach, Roasted Tomato & Cabernet Sauce 32

FEATURED MIXED GRILL ^{GF}

Ask your server about this evenings protein selections

Served with Grilled Asparagus, Roast Baby White Potatoes, Fig Chutney, Veal Demi 38

PAN ROASTED BREAST OF FREE RANGE AMISH CHICKEN ^{GF}

Creamy Garlic Herb Polenta, Tasso Swiss Chard, Sage Pan Sauce 30

SIDES

HAND CUT FRIES WITH GARLIC CHIVE SAUCE 8

CREAMY GARLIC HERB POLENTA 7

ASPARAGUS WITH CHEERY TOMATO & LEMON OIL 7

JICAMA APPLE & CHILI SLAW

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