## Soups & Starters

**White Gazpacho | 5**
with red grapes & Marcona almonds

**Cream of Spring Parsley Soup | 5**
with fresh horseradish

**Local Manakintowne Greens Salad | 7**
with dates, almonds, chick peas, red onion & Champagne vinaigrette

**Grilled Asparagus Bagna Cauda | 8**
anchovies, olive oil, garlic, parsley & pecorino cheese

**Rappahannock Curry-Fried Oysters | 9**
served over a cucumber mint raita & garnished with pickled veggies

**P.E.I. Mussels | 9**
sautéed with Surry sausage, garlic, white wine, & butter, topped with pecorino cheese & grilled toast

**Cheese Plate | 12**
daily selection of local & not so local cheeses served with fruit & local honey

## Entrées

**Jumbo Lump Crab Cake "Sandwich" | 15**
served with fried green tomatoes, applewood bacon, local arugula & pimento cheese

**Ayrshire Farms Meatballs | 13**
with romesco sauce, turnip puree & grilled escarole

**Soft Shell Crab Korma | 15**
served over saffron biryani, spinach & toasted cashews

**Maine Lobster Roll | 17**
homemade brioche bun, sliced truffles, micro basil & chick pea fries

**Pork Confit Croquettes | 14**
with apple & fennel salad, kumquat preserves & sorrel

**Pan-Seared Scallops* | 16**
over wheat berries, English peas, candy stripe beets & hibiscus syrup

**Kung Pao Chicken | 13**
Ayrshire farms chicken, Chinese peppercorns, baby corn & red bell peppers over Jasmine rice

**Twin Oaks Tofu & Royal Trumpet Mushrooms | 13**
with baby leeks, garlic chips & pea tendril pesto

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**Vivreau Purified Water** – Complimentary Unlimited Refills – Available in Sparkling by Request

**Please inform your server if you are a VMFA member to receive a 10% discount!**

*These items may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish & eggs may increase the risk of food borne related illness.
A 20% gratuity may be added to parties of six or more. No separate checks for parties larger than ten.