



FIRST COURSE

SOUP OF THE DAY

chef's choice

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

"EVERYTHING" CAESAR

hearts of romaine, Parmigiano-Reggiano, crushed crostini, everything seasoning, caesar dressing

PARMESAN KALE

baby kale, toasted sunflower seeds, carrots, tomatoes, crushed crostini, parmesan vinaigrette

HUMMUS

kalamata tapenade, vegetables, pita

SHOTGUN SHRIMP

flash fried with sweet chili sauce, jicama slaw

SECOND COURSE

PUMPKIN RAVIOLI

brown butter sauce, fried sage, toasted bread crumbs, parmesan

BISON BLUE CHEESE BURGER*

VA New Frontier bison, blue cheese, shredded romaine, tomato, caramelized onions, chipotle mayo, fries

SALMON SALAD*

mixed greens, tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette

HERB CRUSTED FLOUNDER

pearl couscous, zucchini, leeks, peas, lemon butter sauce

BRAISED SHORT RIBS

roasted garlic potato puree, mushroom + carrot ragout, crispy onions, red wine jus

THIRD COURSE

CHOCOLATE CHIP COOKIES

two freshly baked cookies

NUTELLA TRIFLE

chocolate hazelnut mousse, whipped cream, candied walnuts, chocolate cake crumbs

CHOCOLATE CHIP CHEESECAKE

whipped cream, caramel sauce

35

CLARENDON | FOGGY BOTTOM | CHINATOWN | NAVY YARD (COMING SOON)

METROPOLITAN HOSPITALITY GROUP

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.