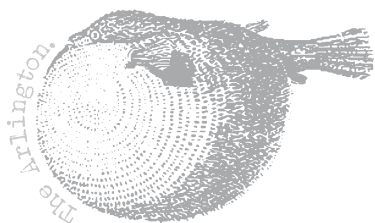


STARTERS

| | |
|---|------------|
| French Onion Soup | 7 |
| <i>gruyere crouton</i> | |
| 🌿 Market Salad | 8 |
| <i>arugula, endive, radicchio, pear, almonds, baby carrots</i> | |
| 🌿 Kale & Brussel Sprout Salad | 8 |
| <i>feta, caesar dressing</i> | |
| 🌿 Molasses Glazed Pork Belly | 12 |
| <i>black eyed peas</i> | |
| 🌿 Crispy Chicken Skins | 5 |
| <i>hot sweet glaze</i> | |
| Steamed Clams | 13 |
| <i>shallots, salsa verde, white wine</i> | |
| Steamed Mussels | 10 |
| <i>thyme, fennel, shallots, beer broth</i> | |
| 🌿 Shrimp & Grits | 11 |
| <i>housemade andouille, smoked pepper, cheddar grits</i> | |
| Daily Board | 16 |
| <i>chef's daily meat & cheese selection</i> | |
| 🌿 Clams on the ½ Shell | 8 14 |
| <i>half dozen full dozen</i> | |
| 🌿 Local Oysters on ½ Shell | 2.75 2.5 |
| <i>Chef's Creek, BC East Point, Delaware Bay (price per oyster)</i> | |

ENTREES

| | |
|---|----|
| 🌿 Roasted 'Free Bird' Chicken | 21 |
| <i>baby carrots, yukons, salsa verde</i> | |
| Grilled Pork Chop | 25 |
| <i>housemade andouille-cornbread hash, sweet tea glaze</i> | |
| Braised Shortribs | 25 |
| <i>baby bok choy, kimchee, korean bbq</i> | |
| 🌿 Grilled Flat Iron Steak | 31 |
| <i>chili rubbed, chipoline agrodolce, duck fat yukons, charred tomato vinaigrette</i> | |
| 🌿 Viking Village Swordfish | 25 |
| <i>kelp, mushrooms, purple sticky rice, mushroom kombu</i> | |
| 🌿 Faroe Island Salmon | 22 |
| <i>beet, sunchokes, charred scallions, yuzu kosho vinaigrette</i> | |
| 🌿 Seafood Paella | 24 |
| <i>shrimp, clams, mussels, housemade andouille, saffron rice</i> | |
| Seared Duck Breast | 26 |
| <i>sweet potato mole, pepita pesto, bourbon maple glaze</i> | |
| 🌿 Fresh Lump Crabcakes | 24 |
| <i>fuji apples, celery, brussel sprouts, creole remoulade</i> | |



PASTA

made in house

| | |
|--|----|
| Pappardelle | 12 |
| <i>bolognese, fresh ricotta, arugula</i> | |
| Fettuccine | 11 |
| <i>ramp pesto, feta, oven roasted tomato</i> | |
| Noodle Bowl | 13 |
| <i>pork, sprouts, farm egg</i> | |

SANDWICHES

served with hand cut fries

| | |
|---|----|
| Grilled Shrimp Po' Boy | 14 |
| <i>cucumber-carrot slaw, remoulade</i> | |
| Double Cheeseburger | 14 |
| <i>thousand island dressing add housemade bacon 1</i> | |
| Ribeye Cheesesteak | 14 |
| <i>bbq, ranch, 'wiz'</i> | |
| Cuban Porchetta Sandwich | 14 |
| <i>swiss, ham, pickles, spicy mustard</i> | |



SIDES

| | |
|-------------------------------------|---|
| Bacon Mac & Cheese | 7 |
| 🌿 Hand Cut Fries | 6 |
| 🌿 Duck Fat Yukons | 6 |
| 🌿 Farmers Market Veg | 6 |
| 🌿 Truffled-Miso-Bonito Fries | 7 |

🌿 DENOTES A GLUTEN-FREE MENU ITEM

THE ARLINGTON IS PROUD TO USE LOCAL FARMS & FISHERIES WHENEVER POSSIBLE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.