



Alexandria Restaurant Week Menu

\$35 Three Course Dinner

Starters

Lobster Salad Cocktail

lobster claw meat, julienne apple, green goddess dressing

Stuffed Dates

Maytag blue and smoked Berkshire bacon, flash fried with duck-fat ranch

Watermelon Salad

watermelon, cucumber, mint, feta, fresh greens, basil vinaigrette

Baked Brie

topped with green tomato marmalade, sliced baguette

Entrées

Bone-In Pork Chop

12oz local VA Duroc pork, glazed & grilled, with collard greens and sweet potato

Southern Belle

stuffed sweet bell pepper, basmati rice, lentils, creole tomato sauce, okra, onion, garlic, tumeric

Fried Chicken & Waffle

crispy waffle, buttermilk fried chicken, maple syrup, spiced honey

Shrimp & Grits

sautéed shrimp, whiskey butter, smoked gouda hominy grits, braised collards & scallions

Dessert

Peach Shortcake

sliced local peaches sautéed with bourbon, over pound cake & vanilla bean ice cream

Flourless Chocolate Cake

raspberry sorbet

Mom's Hot Fudge Sundae

vanilla bean ice cream, hot fudge, whipped cream, maraschino cherry

Daily Scoop of Sorbet

dairy free and delicious, crystalized mint garnish