



Alexandria Restaurant Week Menu

\$35 Three Course Dinner

Starters

Winter Bisque

acorn squash, carrot, onion, shallot, sage, rosemary, crouton, spicy crème fraiche

Roasted Beet Salad

red & gold beets, mixed greens, chèvre cheese, pumpkin seed, roasted apple vinaigrette

Spicy Crab Dip

lump crab, Sriracha, sherry, Old Bay, cream cheese, toasted baguette, olive oil

Stuffed Dates

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

Entrées

Bone-In Pork Chop

12oz glazed & grilled Virginia pork chop, braised collard greens, sweet potato

Hans' Hoppin' John

Basmati rice with black eyed peas, acorn squash, sweet potato, onion, pepper

Cast Iron Skillet Sirloin

Israeli cous cous, winter vegetables, house-made steak sauce

Fish & Grits

blackened blue catfish, maple bourbon butter, served over smoked gouda hominy grits, with braised collards & scallions

Shrimp & Grits

sautéed shrimp, whiskey butter, served over smoked gouda hominy grits

Dessert

Dark Chocolate Bread Pudding

challah bread, chocolate sauce, brandied cherries

Cheesecake

graham cracker, lemon jam, cherry coulis

Daily Scoop of Sorbet

dairy free and delicious, pecan shortbread cookie