

Tapas - Starters

TAPAS

SEVILLE STYLE GAZPACHO ^V
Lemon oil & Crostini 7

SHAVED TASSO HAM
Beet Greens, Guindilla Peppers, Fresh Ricotta 8

MANCHEGO - RAW SHEEP'S MILK AGED
Tomato Marmalade & Smoked Spanish Olive Oil 7

PROSCIUTTO
Arugula, Shaved Parmesan, Pistachio Mascarpone 9

WHIPPED RICOTTA ^V
Truffle Honey, Baby Arugula 6

SMOKED IRISH SALMON
Micro Greens, Goat Cheese & Chive Cream, Tobiko 9

OUR CRAFT PATE SELECTIONS

*Accompanied with Cornichon, Roasted Tomato & Olive
Tapenade, Onion Marmalade & Crusty House Bread*

Pheasant with Pistachio 14
Duck with Black Peppercorns 12
Venison with Apricot 12
Country Forester 11

OUR CRAFT GRILLED SAUSAGE SELECTION

*Accompanied with Jicama Apple & Honey Slaw, Pommery
Mustard, Crusty House Bread*

Rabbit with White Wine & Fresh Herbs 12
Duck with Smoked Apple Brandy 11
Alligator with Ghost Pepper & Fig 11
Lamb with Rosemary 10

STARTERS

SAUTEED PEI MUSSELS ^{GF}
Smoked Chorizo & Garlic Sauce 15

TUNA TARTARE * ^{GF}
Avocado, Seaweed Salad, Ginger Soy Glaze, Toasted
Sesame 15

IRISH NACHOS ^{GF}
House Fried Chips, Dublin White Cheddar, Crispy
Pancetta, Green Onions, Garlic & Chive Cream 14

INDIAN CURRY PRAWNS ^{GF}
Mango Chutney, Mint Chiffonade 15

FRESH TOMATO MOZZARELLA ^{GF V}
Micro Greens, Pesto & Balsamic Glaze 12

GINGER SESAME DUCK DRUMETTES (6) ^{GF}
Apple Chili Slaw 14

LIGHTLY FRIED CALAMARI
Squid Ink Lemon & Garlic Aioli 13

Salads - Sandwiches - Pub Features

SALADS

*Our Lettuces & Micro Greens are locally sourced and hydroponically
grown in Hillsboro, Virginia. www.primehydroponic.com*

HYDRO GREENS ^{GF V}
Cherry Tomato, Cucumber, Beets, Green Onion, Toasted
Pumpkin Seeds, Honey Citrus Vinaigrette 12

BURRATA & HEIRLOOM TOMATO ^{GF V}
White Stem Radish Micro Greens, Sunflower Seeds, Basil
Chiffonade, Balsamic, Lemon Oil 15

SPINACH & STRAWBERRY ^{GF V}
Wheat Berry, Candied Pecans, Red Onion, Goat Cheese,
Honey Poppy Seed & Sherry Vinaigrette 13

CAESAR SALAD
Baby Artisan Romaine, Herb Croutons, Grated Pecorino
Romano, Garlic Lemon Anchovy Dressing 13

ADD A PROTEIN
Grilled Chicken 8 - Grilled Salmon 9 - Grilled Shrimp 10

ON THE CRUST

WAGYU BURGER
Dublin Cheddar, Greens, Tomato, Onion, Spicy Pickles,
Garlic Aioli, House Chips 19

ROAST TURKEY CLUB
Ciabata, Applewood Smoked Bacon, Hydro Greens,
Tomato, Avocado, Swiss Cheese, House Chips 18

VEAL & PORK MEATBALL
Fresh Mozzarella, Arugula, Romesco Sauce, Sundried
Tomato Ciabata, Spicy Pickles, House Chips 19

GRILLED SALMON BLT
Hydro Greens, Smoked Applewood Bacon, Brie Cream,
Heirloom Tomato, Baguette, Summer Couscous 21

PROSCIUTTO & FRESH MOZZARELLA
Arugula, Roasted Peppers, Heirloom Tomato, Fig Jam,
Summer Couscous 20

GRILLED CHICKEN AVOCADO
Baby Romaine, Pancetta, Avocado, Swiss Cheese, Lemon
Aioli, Ciabatta 19

LUNCH MAINS

LAMB RAGU WITH BUCATINI
Garlic Swiss, Wild Mushrooms, Chard, Fresh Ricotta,
Pecorino Romano 24

CURRY RICE NOODLES WITH PRAWNS ^{GF V}
Thai Coconut Curry, Cherry Tomatoes, Oyster
Mushrooms, Edamame, Arugula, Green Onion 26

GRILLED FILET OF FAROE ISLAND SALMON
Summer Couscous, Asparagus, Micro Greens, Citrus
Beurre Blanc 28

BATTERED ATLANTIC FRESH COD & CHIPS
Hand Cut Fries, Citrus Apple & Mint Slaw, House
Tartar Sauce 24

CHICKEN POT PIE
Served with Hydro Green Salad 22

**Consumption of under cooked meat, poultry, seafood and eggs may
increase the risk of food borne illness. Please alert your server of any food
allergies or special dietary requirements that you may have. (V) Vegetarian
(GF) Gluten Free*

A 20% gratuity will be added to parties of 6 or more

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