



C I T R U S

STARTERS

Idaho French Fries

Idaho potato French fries, skin on, with sea salt – 5, 8
With Italian black truffle butter – 9, 16

Mediterranean Olives

Mixed olives, lemon peel, red pepper flakes, salted almonds, olive oil – 6

Spicy Moroccan Hummus

House made hummus, Calabrian chili paste, olive oil, feta, warm bread loaf – 7

Crab Wraps

Hydroponic Bibb lettuce, lump crab meat, lemon aioli, citrus supreme, Calabrian chili pepper – 9

Ricotta Meatballs

Veal, beef, pork, sausage, ricotta meatballs, parmesan broth, pastina – 15

Exotic Mushrooms

Roasted maitake, white beech, brown beech, oyster mushroom, ponzu butter, herbed goat cheese – 15

Truffle Mac'n'Cheese

Gentile Vesuvio, three truffle cheeses, Italian Black Truffle butter, chive – 16, 31

Shrimp Cocktail

Classic style, lemon, cocktail sauce – 14

Soup

Truffle potato leek – 6

THE SALADS

Haystack

Local mixed greens, red wine vinaigrette – 7

Crab Salad

Lump crabmeat, avocado puree, lemon, micro green garnish – 15

Beet Salad

Baby organic red & yellow beets, herbed goat cheese, red wine vinaigrette, almonds – 12

Caprese

Sliced tomato, fresh mozzarella, almond-basil pesto, extra virgin olive oil, sea salt – 12

Sweet Potato Salad

Roasted & brunoise sweet potato, pickled red onion, golden raisin, chili spiced almonds, feta crumble, apple cider vinaigrette – 12

MENU MAY CHANGE BASED UPON AVAILABILITY

Take-out also available nightly Tue-Sun. Gratuity added to large parties.

Consuming raw or undercooked proteins including meats, poultry, seafood, shellfish, or eggs, may increase your risk for foodborne illness, especially if you have certain medical conditions



PASTA

Primavera Risotto

Broccoli, cauliflower, romanesco, arugula, red & yellow pepper, tomato, roasted garlic, red pep flakes – 27

Truffle Risotto

Italian Black Truffle butter, Truffle Gouda, Truffle pecorino – 28

House-made Spinach Fettuccine

Spinach-infused fettuccine, shrimp, roasted garlic butter, fresh spinach, parmesan – 31

Truffled Tagliolini

Cipriani Tagliolini, Italian Black Truffle butter, Truffle Gouda, Truffle Pecorino – 33

Squid Ink Fra Diavlo

House-made dyed spaghetti, Calabrian-spiked fra diavlo, roasted shrimp – 31

FROM THE SEA

U-10 Sea Scallops

Pan seared scallops, vegetable primavera risotto – 34

Local Snapper

Pan-roasted snapper, chilled lemon-scented pasta, baby heirloom tomato, lemon thyme vinaigrette – 34

Local Miso Mahi

Grilled, Miso marinade, roasted garlic risotto, black garlic molasses drizzle, ponzu – 31

Virginia Flounder

Pan-roasted, lemon pepper aioli, fennel pollen bread crumb, chilled lemon-scented pasta, baby heirloom tomato, lemon thyme vinaigrette – 34

FROM THE LAND

12oz Wagyu NY Strip Steak

MS 4/5 Strip, Potato puree, daily vegetable, caramelized shallot butter – 48

12oz Prime Burger

Grilled ciabatta bun, sweet onion, American cheese, mayo, fries – 25

Veal Flank Steak

Gojuchang marinade, grilled, sliced, spinach infused Cipriani tagliolini pasta, roasted garlic butter, fresh spinach, parmesan – 32

SIDES

Creamy potato puree – 5

Haricot verts or daily vegetable – 7

Fresh sliced bread – 4

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