ALEXANDRIA



VIRGINIA

# TWO COURSE PLATED LUNCH: EDISON'S LIGHTBULB

FIRST COURSE CHOICE OF

# **VEGAN LENTIL SOUP**

Hearty mix of lentils, tomatoes, peppers and onions with a hint of spice

# FIELD GREENS

Field greens, fennel, tomatoes, mozzarella, gold beets, balsamic vinaigrette

MAIN COURSE CHOICE OF

# SRIRACHA SALMON WHISKEY CAESAR SALAD

Long leaf romaine, corn, tomato, parmesan crisp, cabbage crunch, whisky barrel aged Caesar dressing topped with Sriracha seared salmon

# TRADEMARK CLASSIC BURGER\* ++

Fire grilled 8oz short rib, brisket, chuck blend burger, Lettuce, tomato + onion CHOICE OF CHEESE: cheddar, provolone, swiss, gorgonzola Thick cut fries with herbed Maldon® sea salt

#### FRIED GREEN TOMATO BLT

Bacon Candy, Baby Kale, Old Bay Horseradish Aioli, Toasted Multigrain Wheat Bread

### SPRING BERRIES + ARUGULA

Mixed Fresh Greens, Fresh Blueberries, Strawberries, Blackberries, Goat Cheese, Shaved Red Onion, Lime Mojito Vinaigrette, Granola "Crouton"

\$34PP



ALEXANDRIA



VIRGINIA

# THREE COURSE PLATED LUNCH: WHITNEY'S COTTON GIN

FIRST COURSE CHOICE OF

# **VEGAN LENTIL SOUP**

Hearty mix of lentils, tomatoes, peppers and onions with a hint of spice

#### CLASSIC CAESAR SALAD

Shaved parmesan, baby heirloom tomatoes, toasted croutons

MAIN COURSE CHOICE OF

# **SEARED SALMON\***

Parmesan Cauliflower Puree, Grilled Asparagus, Apple Fennel Slaw

# TRADEMARK CLASSIC BURGER\* ++

Fire grilled 8oz short rib, brisket, chuck blend burger, Lettuce, tomato + onion CHOICE OF CHEESE: cheddar, provolone, swiss, gorgonzola Thick cut fries with herbed Maldon® sea salt

# SPRING BERRIES + ARUGULA

Mixed Fresh Greens, Fresh Blueberries, Strawberries, Blackberries, Goat Cheese, Shaved Red Onion, Lime Mojito Vinaigrette, Granola "Crouton"

# **VEGAN RATATOUILLE VEGETABLE TART**

Hummus, Corn Arepa Tart Crust, Red Pepper Sauce

DESSERT

#### FLOURLESS CHOCOLATE TORTE

Raspberries, whipped cream

\$48<sub>PP</sub>



ALEXANDRIA



VIRGINIA

# THREE COURSE PLATED LUNCH:

# GW CARVER'S POMADE

FIRST COURSE CHOICE OF

# **ROASTED TOMATO BISQUE**

Pesto Mozzarella Crostini

#### WINTER GREENS SALAD

Baby kale, bell pepper, red onion, mango, dried cranberries, garbanzo beans, candied walnuts, tossed in balsamic vinaigrette

MAIN COURSE CHOICE OF

# **SEARED SALMON\***

Parmesan Cauliflower Puree, Grilled Asparagus, Apple Fennel Slaw

# **GRILLED NEW YORK STEAK \***

12oz NY Strip Steak, Cheesy Cauliflower Mash, Sauteed Baby Kale, Grilled Peppers, Porcini Butter

#### CRABCAKE WHISKEY CAESAR SALAD

Long leaf romaine, corn, tomato, parmesan crisp, cabbage crunch, whisky barrel aged Caesar dressing topped with seared crab cake

# **VEGAN WILD MUSHROOM RAVIOLI**

Baby kale, fennel, heirloom tomatoes, tomato ragu

DESSERT

# PEANUT BUTTER CHEESECAKE

Almond biscotti crunch, strawberry drizzle

\$62pp



<sup>\*</sup> May contain raw or undercooked ingredients. Consuming raw or undercooked meat, fish, shellfish or eggs can increase your risk of foodborne illness