

THREE COURSE PLATED DINNER: WRIGHT'S FLYING MACHINE

Trademark plated dinners have a fixed price, they include dessert and a choice of appetizer and main course and are accompanied by freshly brewed regular and decaffeinated Starbucks® coffee and a selection of teas

FIRST COURSE
CHOICE OF

VEGAN LENTIL SOUP

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

WINTER GREENS SALAD

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

MAIN COURSE
CHOICE OF

SALMON PAELLA*

Pan seared salmon, Calasparra saffron paella with green beans and tomato, herb butter

LEMON HERB ROASTED HALF CHICKEN

Fingerling potatoes, roasted heirloom cauliflower, salsa verde

VEGAN WILD MUSHROOM RAVIOLI

Baby kale, fennel, heirloom tomatoes, tomato ragu

TO FINISH

PUMPKIN CHEESECAKE

Almond biscotti crunch, caramel

\$48pp

REVISED: NOVEMBER 2022

ALEXANDRIA



TRADEMARK

- DRINK AND EAT -

VIRGINIA

#TRADEMARKYOURSELF

Add additional choices or courses
PRICES LISTED PER PERSON

SHARERS TO START ^{+\$16pp}

Add a sharable appetizer course to precede your meal

Choose Three:

TRIO OF TRADEMARK GRILLED WINGS

BUFFALO CHICKEN FLATBREAD

HUMMUS w/pita chips + vegetables

BACON CANDY

MUSHROOM & ASPARAGUS ARANCINI

TRUFFLE & MUSHROOM GNOCCHI MAC + CHEESE

CHEESE COLLECTION

Add a sharable cheese collection

To precede or to finish your meal

\$14 | Or just \$7 if replacing dessert

WWW.TRADEMARKDRINKANDEAT.COM

THREE COURSE PLATED DINNER: BELL'S TELEGRAPH

Trademark plated dinners have a fixed price, they include dessert and a choice of appetizer and main course and are accompanied by freshly brewed regular and decaffeinated Starbucks® coffee and a selection of teas

FIRST COURSE
CHOICE OF

FIELD GREENS

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

VEGAN LENTIL SOUP

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

MAIN COURSE
CHOICE OF

SALMON PAELLA*

Pan seared salmon, Calasparra saffron paella with green beans and tomato, herb butter

GRILLED NEW YORK STEAK*

10oz NY strip steak, grilled to your liking, Heirloom potatoes, sautéed baby kale, grilled peppers, herb butter

VEGAN RATATOUILLE VEGETABLE TART

Hummus, Corn Arepa Tart Crust, Red Pepper Sauce

TO FINISH

STICKY TOFFEE PUDDING

Moist cake made with fresh dates, espresso and vanilla. Finished with buttery toffee sauce with pecans, bourbon maple ice cream

\$60^{PP}

ALEXANDRIA

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Choose Three:

TRIO OF TRADEMARK GRILLED WINGS
BUFFALO CHICKEN FLATBREAD
HUMMUS w/pita chips + vegetables
BACON CANDY
MUSHROOM & ASPARAGUS ARANCINI
TRUFFLE & MUSHROOM GNOCCHI MAC + CHEESE

CHEESE COLLECTION

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\$14 | Or just \$7 if replacing dessert

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FOUR COURSE PLATED DINNER: LINCOLN'S BELLOWS

Trademark plated dinners have a fixed price, they include dessert and a choice of appetizer and entrée and are accompanied by freshly brewed regular and decaffeinated Starbucks® coffee and a selection of hot Tazo® teas

TO START

ROASTED TOMATO BISQUE

Pesto Mozzarella Crostini

SECOND COURSE CHOICE OF

WINTER GREENS SALAD

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

CRAB CAKE CAESAR

Mini crab cakes, tomato, corn, chopped romaine, Old Bay dressing

MAIN COURSE CHOICE OF

GIN & CORIANDER PORK CHOP

Gin and citrus marinated 10oz Pork Chop, smashed heirloom potatoes, asparagus, orange oil

SALMON PAELLA*

Pan seared salmon, Calasparra saffron paella with green beans and tomato, herb butter

GRILLED NEW YORK STEAK*

10oz NY strip steak, grilled to your liking, Heirloom potatoes, sautéed baby kale, grilled peppers, herb butter

VEGAN WILD MUSHROOM RAVIOLI

Baby kale, fennel, heirloom tomatoes, tomato ragu

TO FINISH

RICH FLOURLESS CHOCOLATE TORTE

Raspberry Sauce

\$69^{PP}

REVISED: NOVEMBER 2022

ALEXANDRIA

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VIRGINIA

#TRADEMARKYOURSELF

Add additional choices or courses
PRICES LISTED PER PERSON

SHARERS TO START +\$16pp

Add a sharable appetizer course to precede your meal

Choose Three:

TRIO OF TRADEMARK GRILLED WINGS

BUFFALO CHICKEN FLATBREAD

HUMMUS w/pita chips + vegetables

BACON CANDY

MUSHROOM & ASPARAGUS ARANCINI

TRUFFLE & MUSHROOM GNOCCHI MAC + CHEESE

SUBSTITUTE MAIN COURSE SELECTION

substitute steak & fries with:

FILET OF BEEF AND CRAB CAKE* +\$9

Smashed fingerling potatoes, broccolini, red chimichurri

substitute salmon with:

PROSCIUTTO WRAPPED BLACK COD +\$6

Parmesan risotto, broccolini, lemon caper caponata

CHEESE COLLECTION

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