

ALEXANDRIA



**TRADEMARK**  
- DRINK AND EAT -



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

## TURKEY REUBEN

Thin sliced turkey breast, thousand island, creamy coleslaw, swiss cheese on marble rye

## RAINBOW KALE SALAD

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

\$31PP

Add additional choices or courses  
PRICES LISTED PER PERSON

#TRADEMARKYOURSELF

### SHARERS TO START +\$16pp

Add a sharable appetizer course to precede your meal

Choose Three:

TRUFFLE & MUSHROOM GNOCCHI MAC + CHEESE

BACON CANDY

MUSHROOM & ASPARAGUS ARANCINI

TRADEMARK GRILLED SPICED WINGS

HUMMUS w/pita chips + vegetables

BUFFALO CHICKEN FLATBREAD

### DESSERT +\$6pp

Add a sharable dessert platter <two pieces per person>

Choose one:

FRESHLY BAKED COOKIE COLLECTION

CHOCOLATE BROWNIE + BLONDIES

Chocolate chip, oatmeal raisin

Caramel drizzled chocolate brownies  
chocolate chip blondies

WWW.TRADEMARKDRINKANDEAT.COM

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

REVISED: NOVEMBER 2022

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**TRADEMARK**  
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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

## SALMON PAELLA\*

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

## 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

## RAINBOW KALE SALAD

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

## VEGAN RATATOUILLE VEGETABLE TART

Hummus, Corn Arepa Tart Crust, Red Pepper Sauce

DESSERT

## FLOURLESS CHOCOLATE TORTE

Raspberries, whipped cream

\$48pp

#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:

TRUFFLE & MUSHROOM GNOCCHI MAC + CHEESE

BACON CANDY

MUSHROOM & ASPARAGUS ARANCINI

TRADEMARK GRILLED SPICED WINGS

HUMMUS w/pita chips + vegetables

BUFFALO CHICKEN FLATBREAD

### DESSERT +\$6pp

Add a sharable dessert platter <two pieces per person>

Choose one:

FRESHLY BAKED COOKIE COLLECTION

CHOCOLATE BROWNIE + BLONDIES

Chocolate chip, oatmeal raisin

Caramel drizzled chocolate brownies  
chocolate chip blondies

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# 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

## 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

## 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

\$59<sup>PP</sup>

#TRADEMARKYOURSELF

Add additional choices or courses

PRICES LISTED PER PERSON

### SHARERS TO START +\$16<sup>pp</sup>

Add a sharable appetizer course to precede your meal

Choose Three:

TRUFFLE & MUSHROOM GNOCCHI MAC + CHEESE

BACON CANDY

MUSHROOM & ASPARAGUS ARANCINI

TRADEMARK GRILLED SPICED WINGS

HUMMUS w/pita chips + vegetables

BUFFALO CHICKEN FLATBREAD

### DESSERT +\$6<sup>pp</sup>

Add a sharable dessert platter <two pieces per person>

Choose one:

FRESHLY BAKED COOKIE COLLECTION

CHOCOLATE BROWNIE + BLONDIES

Chocolate chip, oatmeal raisin

Caramel drizzled chocolate brownies

chocolate chip blondies

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