

Loudoun Restaurant Week 2018  
Special Menus Book



TAKE A BITE  
OUT OF  
*Loudoun*  
RESTAURANT WEEK 2018  
AUG 24TH - 31ST





# Loudoun Restaurant Week Menu

August 24 - August 31



## 2 Course Lunch Menu (\$14.99 per person)

### First Course (all served with rice and naan)

(Select One)

#### Daal Makhani

*Black lentils and kidney beans cooked in a slow fire and seasoned with fresh herbs*

#### Saag Paneer

*Fresh homemade cheese folded in seasoned and tempered spinach*

#### Butter Chicken

*Boneless chicken pieces cooked with onions, tomato sauce, and cream*

#### Lamb Rogan Josh

*Boneless lamb pieces cooked with onions, tomato sauce, and cream*

### Second Course

(Select One)

#### Gulab Jamun

*Milk powder balls fried to a golden brown and soaked in honey and cardamom syrup. Served hot*

#### Rasmalai

*Steamed cheese dumplings soaked in saffron and rose-flavored condensed milk*

#### Indian Ice Cream



# Loudoun Restaurant Week Menu

August 24 - August 31



**5 tara**  
AUTHENTIC INDIAN CUISINE  
ROYAL FLAVORS OF INDIA

## 3 Course Dinner Menu (\$24.99 per person)

### First Course

(Select One)

#### Chicken tikka

*Tender cubes of chicken marinated in yogurt, spices and fresh herbs*

#### Samosas

*Savory turnover stuffed with potatoes, peas and spices*

#### Aloo tikki

*Crispy potato cutlets along with curry spices*

#### Aloo papdi chaat

*Flour crisps served with boiled potatoes, onions, tomatoes and chickpeas*

### Second Course (all served with rice and naan)

(Select One)

#### Daal Makhani

*Black lentils and kidney beans cooked in a slow fire and seasoned with fresh herbs*

#### Saag Paneer

*Fresh homemade cheese folded in seasoned and tempered spinach*

#### Butter Chicken

*Boneless chicken pieces cooked with onions, tomato sauce, and cream*

#### Lamb Rogan Josh

*Boneless lamb pieces cooked with onions, tomato sauce, and cream*



### **Third Course**

(Select One)

#### **Gulab Jamun**

*Milk powder balls fried to a golden brown and soaked in honey and cardamom syrup. Served hot*

#### **Rasmalai**

*Steamed cheese dumplings soaked in saffron and rose-flavored condensed milk*

#### **Indian Ice Cream**





## RESTAURANT WEEK AUGUST 24-31

LUNCH MENU \$12

PICK ONE OF EACH

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### STARTERS

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#### CLASSIC CAESAR SALAD

Romaine lettuce, caesar dressing and crutons.

#### GREEK SALAD

Mixed greens, feta cheese, tomatoes, red onions, green peppers, mushrooms, & kalamata olives.

#### MOZZARELLA STICKS

#### ONION RINGS

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### ENTREES

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#### 8OZ HOME MADE ANGUS BURGER

Served with steak fries

#### PERSONAL BBQ CHICKEN

BBQ sauce, caramelized red onions, roasted chicken & Parmesan

#### PERSONAL 1 TOPPING

Toppings listed on main menu, your choice of topping.

#### CHICKEN BACON MOZZARELLA

Lettuce, tomato, mayonnaise, and onion topped with bacon & mozzarella cheese

Grazie Mille for supporting Loudoun's independent restaurants.  
Celebrating our 22nd year in Purcellville.  
We are most grateful for your patronage.





## RESTAURANT WEEK AUGUST 24-31

DINNER MENU \$25

PICK ONE OF EACH

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### STARTERS

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#### POLPETTE

Home made meatballs in our home made Marinara sauce.

#### GOAT CHEESE SALAD

Mixed greens with goat cheese, walnuts, dried cranberries, red onions, tomatoes, and raspberry vinaigrette.

#### BRUSCHETTA

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### ENTREES

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#### SPAGHETTI VONGOLE

Served over spaghetti with your choice of red or white sauce.

#### RAVIOLI FLORENTINE

Spinach Ravioli finished in a Marsala Wine cream sauce with Sun dried tomatoes and fresh spinach.

#### REGINA PIZZA

Margherita with Buffalo Mozzarella

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### DESSERTS

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#### HOME MADE TIRAMISU

#### HOME MADE PROFITEROLE

Grazie Mille for supporting Loudoun's independent restaurants. Celebrating our 22nd year in Purcellville.  
We are most grateful for your patronage.



*1<sup>st</sup> Annual*  
***Loudoun Restaurant Week!***  
*Aug 24-31*

3 COURSES | \$48.18

**INCLUDES WINE PAIRINGS**

*Full table participation is always appreciated!*

**1<sup>st</sup>:**

**Roasted Peach & Local Shishito Peppers** ginger dressing | candied walnuts  
Shepherd's Whey Goat Parm

*Xavier Clua 'El Solá d'en Pol' Rose of Garnaxta+ | Terra Alta, SP | 2017*

**2<sup>nd</sup>:**

**"Spaghetti & Meatballs"** zucchini & summer squash | lentil-quinoa meatballs | local tomato

*Hitching Post 'Hometown' Pinot Noir | Central Coast, CA | 2015*

*~or~*

**Pan-Seared Red Snapper** corn cake | fairytale eggplant | shishito romesco

*Elizabeth Spencer Sauvignon Blanc | Napa Valley, CA | 2017*

*~or~*

**Roasted Pork Roulade** pork belly-braised collard greens | sweet potato  
cider-local honey reduction

*Domaine des Tourels Merlot | Pays d'Oc, FR | 2017*

**3<sup>rd</sup>:**

**Dark Chocolate Truffle Cake** house peanut butter ice cream

*La Fleur d'Or Sauternes | Bordeaux, FR | 2014*



**LoudounNow**

*Visit*  
**LOUDOUN**  
It's the way to life.



*Due to our proclivity for local products, this menu is subject to change based on availability of certain ingredients.*

# LOUDOUN RESTAURANT WEEK 2018



## Lunch Menu \$16.18

Choose one (1) item from each of the below categories

### Starter or Dessert

#### SIGNATURE TOMATO & CHEESE SOUP

vegetarian

#### WEDGE SALAD

iceberg lettuce, grape tomatoes, red onion, bacon, gorgonzola cheese crumbles  
balsamic glaze, and buttermilk ranch

#### CARROT CAKE

five delicious layers with carrots, pineapple, pecans and cinnamon  
surrounded by cream cheese icing and walnuts

#### BRIOCHE PRALINE BREAD PUDDING

drizzled with crème anglaise and caramel sauce

### Entrée

#### MALIBU SANDWICH

roasted turkey, muenster, avocado, cucumbers, arugula, tomato, and herb mayo  
on house made multigrain bread and house made parmesan chips on the side

#### "GOTTA HAVE IT" BURGER\*

char-grilled 100% grass-fed New Zealand Black Angus beef topped with swiss cheese, applewood smoked  
bacon, sautéed onions, mushrooms, and cayenne aioli on a brioche bun and fresh cut fries on the side

#### MARGHERITA PIZZA

traditional Neapolitan pizza with hand stretched dough, crushed tomato sauce,  
fresh mozzarella cheese, and fresh basil

\*These items may be served raw or undercooked, or contain/may contain raw or undercooked ingredients. The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.



**BAKER'S CRUST**  
ARTISAN KITCHEN

19890 Belmont Chase Drive, Suite 135  
Ashburn, VA 20147

703-443-4286 | 703-443-4284 CATERING

BakersCrust.com



# LOUDOUN RESTAURANT WEEK 2018



## Dinner Menu \$29.18

Choose one (1) item from each of the below categories

### Starter

#### CALAMARI

fried calamari served with a sweet chili sauce

#### GINGER SESAME BBQ PORK RIBS\*

with ginger, sesame oil, BBQ sauce, hoisin, and topped with pickled vegetables

#### MAPLE BACON BRUSSEL SPROUTS

### Entrée

#### SHRIMP & GRILLED AVOCADO SALAD

grilled shrimp, mango, avocado, red onion, almonds, and mixed greens tossed in a persian lime vinaigrette and topped with crispy beets

#### HAWAIIAN FLAT IRON STEAK\*

hawaiian marinated flat iron steak, lemon parmesan broccolini, and cauliflower mashers

#### TUNA POKE BOWL\*

sashimi tuna, farro, seaweed salad, avocado, pickled vegetables, sriracha aioli, and seaweed chips on the side.

#### FARM TO TABLE PIZZA

traditional Neapolitan pizza with hand stretched dough, alfredo sauce, basil pesto, crushed red peppers, fresh mozzarella cheese, artichokes, spinach, broccolini, and seasoned tomatoes

### Dessert

#### CARROT CAKE

five delicious layers with carrots, pineapple, pecans and cinnamon surrounded by cream cheese icing and walnuts

#### BRIOCHE PRALINE BREAD PUDDING

drizzled with crème anglaise and caramel sauce



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## Fusion Specialities


125. **Hakka Noodles**  
 Veg/Egg 9.5    Chicken 9.9    Shrimp 11.5  
 Hakka Noodles stir fried with your choice of Veggies, Egg or Chicken or Shrimp
126. **Fried Rice**  
 Veg/Egg 9.5    Chicken 9.9    Shrimp 11.5  
 Aromatic rice stir fried with your choice of Veggies, Egg or Chicken or Shrimp
127. **Szechuan Fried Rice**   
 Veg/Egg 9.5    Chicken 9.9    Shrimp 11.5  
 Spicy Karaikudi Style Fried rice with your choice of Veggies, Egg or Chicken or Shrimp



## Desserts

138. **Gulab Jamun** 2.9  
 139. **Daily Special**  3.5  
 140. **Ras Malai** 3.9  
 141. **Kulfi** 3.9

 House Special

 Extra Spicy

"Guests six or more will be charged a 18% gratuity and service charge automatically.

The spice levels for all Entrees are specific to each dish. Please request your waiter if you would like your dishes at a certain spice level. Some substitutions may be charged extra. Additional condiments and sauces may be charged extra.

NOTE: we use nuts and nut-based products in vast majority of our items. Please talk to your host if you would like to know additional information."



**Bawarchi Biryani's, Ashburn**

44640 Waxpool Rd, Suite 150, Ashburn VA 20147

+1 (703) 842 7500

[www.bawarchiashburn.com](http://www.bawarchiashburn.com)

FOR OTHER LOCATIONS INFORMATION

[www.bawarchibiryani.com](http://www.bawarchibiryani.com) / [www.bawarchirestaurants.com](http://www.bawarchirestaurants.com)

## Kids Menu

(Under 12. Dine in Only)

128. Kids Mini Dosa 4.9  
 129. Kids Mini Poori 4.9  
 130. Noodles Veg/Egg (Chicken +\$1) 5.9  
 131. Butter Chicken Served with Rice or Half Nan 5.9  
 132. Butter Paneer Served with Rice or Half Nan 5.9



## Beverages

133. Fountain Drinks 1.9  
 134. Masala Chai 1.9  
 135. Indian Coffee (with Milk) 1.9  
 136. Thums Up 2.9  
 137. Mango Lassi 3.5










INDIAN CUISINE  
**Bawarchi**  
**BIRYANIS**

[WWW.BAWARCHIASHBURN.COM](http://WWW.BAWARCHIASHBURN.COM)



## Appetizers

### Vegetarian

- Chana 65** 3.9  
Fried Chana (Garbanzo beans), sauteed with garam masala and served with chopped onions and green chillies
- Samosa (2)** 4.5  
Dough pockets filled with Potato and Vegetable Mix
- Vegetable Spring Rolls (4)** 4.9  
Asian Vegetable Spring rolls
- Cut Mirchi** 5.9  
Battered Chillies cut into small pieces and garnished with Onions
- Samosa Chat** 6.9  
Deconstructed Samosas topped with Chickpea masala, savory chutneys and fresh onions
- Avakaya Idli** 6.9  
Idli sautéed with Mango Pickle sauce
- Lahsuni Idli** 6.9  
Idli sautéed in Garlic Pickle Sauce
- Karampodi Idli**  6.9  
Idli sauteed and tossed with red chilly spices
- Gobi 65** 6.9  
Cauliflower deep fried and sautéed with spices and herbs
- Lahsuni Gobi** 6.9  
Cauliflower deep fried and sautéed with garlic pickle sauce
- Vegetable MoMos (6)** 6.9  
Himalayan Special dumplings with vegetable filling
- Mushroom 65** 6.9  
Mushrooms deep fried and sauteed with spices and herbs
- Mushroom 555** 7.9  
Lightly battered mushrooms deep fried and sauteed with Sweet and Hot sauce
- Gobi Manchurian**  7.9  
Lightly battered Cauliflower deep fried and sautéed with Sweet & Hot Sauce
- Kothimeera Gobi (Cilantro Gobi)**  7.9  
Lightly battered cauliflower fried and tossed with green chillies, cilantro and spices
- Karampodi Gobi**  7.9  
Lightly battered cauliflower fried and tossed with red chilly spices
- Karampodi Baby Corn**  7.9  
Lightly battered crispy baby corn fried and tossed with red chilly spices
- Gobi 555**  7.9  
Lightly battered cauliflower fried and tossed in special chilly sauce and tossed in cashews
- Baby Corn Manchurian** 7.9  
Lightly battered Baby Corn deep fried and sautéed with Sweet & Hot Sauce
- Chili Paneer**  8.5  
Deep fried Paneer sautéed with onions & green chillies
- Paneer 555** 8.5  
Paneer cubes cooked in special chili sauce and tossed with cashews





The food you love..



The tradition we follow...

## Non - Vegetarian

- Triple Egg Roast** 6.5  
Boiled Eggs spice battered and sauteed in garam masala
- Bawarchi Omelette** 6.5  
3-Egg omelette topped with fresh vegetables
- Chilli Wings** 7.5  
Chicken Wings fried and sauteed in your favorite Bawarchi special sauces
- Chicken 65** 7.5  
Chicken Cubes marinated with Ginger & Garlic and tossed with curry leaves
- Guntur Chicken**  8.5  
Chicken cubes sautéed with dry red chillies and curry leaves
- Chili Chicken**  8.5  
Chicken cubes sautéed with onions, bell peppers and green chillies
- Chicken 555**  8.5  
Chicken cubes cooked in special chili sauce and tossed with cashews.
- Chicken Roast** 8.5  
Boneless chicken tossed in green chillies, curry leaves
- Karampodi Kodi (Chicken)**  8.5  
Boneless chicken perfect for a starter, juicy and tastes fantastic
- Kothimeera Kodi (Cilantro Chicken)** 8.5  
Boneless chicken fried and tossed with green chillies, cilantro & spices
- Lahsuni Chicken** 8.5  
Boneless chicken deep fried and sauteed with garlic pickle sauce
- Chicken Lollipops (4)** 8.9  
Chicken drums marinated in spices coated in zesty batter & deep fried
- Apollo Fish** 9.5  
Fish filets cooked in Chinese style hot sauce
- Fish 65** 9.5  
Fried fish filets marinated with Ginger and Garlic and tossed with curry leaves
- Chili Shrimp** 10.9  
Shrimp tossed in Indochinese sauce with chillies
- Mutton Roast Boneless**  10.9  
Boneless Lamb tossed with green chillies, curry leaves
- Seema Shrimp Roast**  10.9  
Shrimp sauteed in special Royalaseema-style spices

## Tandoori Skewers

- Paneer Tikka Kabob** 10.9  
Paneer Cubes marinated in our chef's secret marinade and cooked in Tandoor
- Tandoori Chicken (Half Chicken)** 10.9  
Grilled bone-in chicken marinated in yogurt, garlic, ginger, ground spices and grilled in Tandoor
- Tangdi Chicken Kabob** 11.9  
Oven-baked Tandoori spiced chicken legs grilled and juiced to perfection
- Chicken Tikka Kabob** 11.9  
Boneless Chicken marinated with spicy marinade and grilled in Tandoor
- Malai Tikka Kabob** 11.9  
Boneless chicken marinated in our creamy garlic marinade and grilled in Tandoor
- Haryali Kabob** 11.9  
Boneless Chicken marinated in cilantro marinade and grilled in Tandoor
- Lamb Sheekh Kabob** 13.5  
Finger rolls of minced lamb mixed with fresh ginger, coriander, spices and grilled in Tandoor
- Tandoori Chicken (Full Chicken)** 16.5  
Grilled bone-in chicken marinated in yogurt, garlic, ginger, ground spices and grilled in Tandoor
- Bawarchi Tandoor Platter** 16.5  
Combination of Tandoori Chicken, Malai Kabob & Chicken Tikka Kabob

WE CATER FOR ALL OCCASIONS. WE SPECIALIZE IN OUTDOOR CATERINGS, BIRYANIS, LIVE DOSA. PLEASE CONTACT STORE MANAGER FOR MORE DETAILS





## Curry Entrees

(Served with choice of butter/plain naan, tandoori roti or rice. Poori and other bread or rice items are charged extra)

### Vegetarian

- 48. **Chana Masala** 9.5  
Garbanzo beans cooked with tomatoes
- 49. **Dal Tadka** 9.5  
Yellow Lentils Sautéed with Onions, Tomatoes & Spices
- 50. **Mixed Vegetable Korma** 9.5  
Fresh Vegetables cooked in special house sauce
- 51. **Dal Makhani** 10.5  
Black Lentils and Kidney Beans slow cooked and seasoned with fresh herbs
- 52. **Bhagara Bhaingan** 10.5  
Eggplant cooked with sesame seeds, peanut and yogurt blended gravy
- 53. **Kadai Bhendi** 10.5  
Sauteed Okra seasoned with our special house garam masala and onions
- 54. **Navratan Korma** 10.5  
Nine fresh vegetables cooked in nuts and garam masala sauce



### Non - Vegetarian

- 67. **Kadai Masala**  
Special house ground masala with onions, Bell peppers & tomato  
Egg 9.9 Chicken 11.5 Goat 13.9
- 68. **Hyderabadi Curry** ✓  
Hyderabadi traditional curry made with freshly ground spices  
Egg 9.9 Chicken 11.5 Goat 13.9
- 69. **Chettinadu Curry**  
Chettinadu traditional curry made with peppercorns and boneless meat  
Egg 9.9 Chicken 11.5 Goat 13.9
- 70. **Shahi Korma**  
Mughlai traditional creamy Korma. Mild and delicious  
Egg 10.9 Chicken 11.9 Lamb 13.9
- 71. **Goan Vindaloo**  
A Goan delicacy with a delicious tangy gravy with potato and coriander  
Chicken 10.9 Lamb 13.9 Shrimp 13.9
- 72. **Andhra Gongura Curry** B ✓  
Favorite of Andhra region. Meat cooked with Gongura (Red sorrel) leaves & spices  
Chicken 11.9 Goat 13.9 Shrimp 13.9
- 73. **Pepper Fry** B ✓  
Choice of meat cooked and sautéed in south Indian style with black pepper  
Chicken 11.9 Goat 13.9 Shrimp 13.9



- 55. **Vegetable Kozhambu** 10.5  
Choice of vegetables cooked in Tamil nadu style tamarind spiced sauce (Bhendi/Drumsticks/Egg plant)
- 56. **Paneer Chettinadu** 11.9  
Chettinadu traditional curry made with peppercorns and cheese cubes
- 57. **Malai Kofta** 11.9  
Vegetable dumplings cooked in special cream sauce
- 58. **Kadai Paneer** 11.9  
Paneer seasoned with our special house ground masala with onions, bell peppers & tomatoes
- 59. **Saag Paneer** 11.9  
Spinach cooked with homemade cheese cubes & spices
- 60. **Mattar Paneer** 11.9  
Paneer cooked in delicious creamy gravy with peas and cashew paste
- 61. **Paneer Tikka Masala** 11.9  
Homemade cheese cubes cooked in tomato sauce with a touch of special cream
- 62. **Shahi Paneer Korma** 11.9  
Paneer cooked in Delicious creamy gravy with cashew paste
- 63. **Paneer Butter Masala** 11.9  
Cottage Cheese cubes cooked in creamy and rich buttery sauce
- 64. **Methi Paneer** 11.9  
Paneer seasoned with fresh methi (fenugreek) leaves and special house ground masala
- 65. **Mushroom Mattar Masala** 11.9  
Mushrooms cooked in creamy gravy with cashew paste
- 66. **Kadai Mushroom** 11.9  
Mushroom seasoned with our special house ground masala with onions bell pepper and tomatoes



- 74. **Butter Chicken** 12.5  
Chicken sautéed in tomato based sauce with butter and blend of spices
- 75. **Chicken Tikka Masala** 12.5  
Grilled Chicken Chunks cooked in tomato sauce with a touch of cream. National Dish of Britain
- 76. **Chicken Mughlai** 12.5  
Pieces of boneless chicken in delicious creamy gravy with egg and coriander
- 77. **Meen (Fish) Kozhambu** 12.5  
Fish cooked in Tamil nadu style tamarind spiced sauce
- 78. **Royyala (Shrimp) Iguru** 12.5  
Shrimp stir fry with Andhra style spices and fresh vegetables
- 79. **Goat Kheema Masala** 13.9  
Minced mutton cooked in delicately ground spices and onions



## Bawarchi Biryanis

Served with Raitha (yogurt sauce) and Salan (cashew nut based spiced sauce)\*

- 80. **Hyderabadi Dum Biryani**  
Hyderabadi Dum style Biryani cooked with basmati rice and choice of Veggies or Chicken or Goat  
Veg 9.9 Chicken 11.9 Goat 13.9
- 81. **Egg Biryani** 10.9  
Eggs cooked with basmati rice and biryani spices.
- 82. **Paneer Veg Biryani** 12.5  
Paneer and Veggies cooked with basmati rice and spices.
- 83. **Boneless Chicken Biryani** B ✓ 12.5  
Made with spicy boneless chicken and Rice
- 84. **Vijayawada Special Boneless Biryani** 12.5  
Vijayawada Street Style Special Biryani made with boneless chicken and Eggs
- 85. **Chicken Tikka Biryani** 12.9  
Dum Biryani made with Chicken Tikka sauces
- 86. **Boneless Mutton Biryani** ✓ 13.9  
Boneless Mutton cooked with biryani spices and mixed with Biryani Rice
- 87. **Kheema Biryani** 13.9  
Minced mutton cooked with basmati rice and biryani spices.
- 88. **Prawns Biryani** 13.9  
Large Prawns cooked with basmati rice and spices
- 89. **Avakai Biryani** B ✓  
Your favorite Dum Biryani Mixed with Avakai (Spicy Mango Pickle Sauce)  
Veg 11.9 Chicken 12.9 Goat 14.9
- 90. **Temper Biryani** B ✓  
Your favorite Dum Biryani Mixed with Spicy Chilli Pickle  
Veg 11.9 Chicken 12.9 Goat 14.9
- 91. **Ulavacharu Biryani** B  
Your favorite Dum Biryani Cooked in Ulavacharu (Black Lentil Sauce)  
Veg 11.9 Chicken 12.9 Goat 14.9
- 92. **Gongura Biryani**  
Your favorite Dum Biryani Mixed with Gongura (Sorrel Leaves) Pickle Sauce  
Veg 11.9 Chicken 12.9 Goat 14.9
- 93. **Lahsuni Biryani**  
Your favorite Dum Biryani Mixed with Garlic Pickle Sauce  
Veg 11.9 Chicken 12.9 Goat 14.9
- 94. **Biryani Bhojanambu (Dine-in only)** 21.9  
5 choices of sampler-sized (10oz) Bawarchi biryanis served in a platter



## Breads & Sides

- 95. **Tandoori Roti** 1.9  
Whole Wheat Bread made in tandoor oven
- 96. **Chapathi** 1.9  
Thin and light flatbread made from whole wheat flour
- 97. **Plain Naan** 2.5  
Bread made in Tandoor oven from refined wheat flour
- 98. **Butter Nan** 2.5  
Bread made in tandoor oven from refined wheat flour
- 99. **Basmati Rice** 2.5  
Plain basmati rice steam cooked and served with a hint of butter
- 100. **Poori(2)** 2.9  
Deep fried unleavened whole wheat bread
- 101. **Garlic Nan** B 2.9  
Bread made in tandoor oven is topped with minced garlic
- 102. **Bullet Naan** ✓ 2.9  
Bread made in tandoor oven topped with minced green chillies
- 103. **Onion Kulcha** 3.5  
Bread made in tandoor oven stuffed with chopped onions
- 104. **Aloo Parata** 3.5  
Bread made in tandoor oven stuffed with mashed and spiced potatoes, served with a cup of yogurt



## Tiffins

(A snack or light meal taken in between main meals. They are great any time of the day)

- 105. **Idli** 4.9  
Steamed rice and lentil patties served with savory chutneys
- 106. **Curd Rice** 5.9  
Rice and Indian Style Yogurt mixed in sauteed spices
- 107. **Sambhar Idli** 6.5  
Steamed rice and lentil patties soaked in savory Sambhar
- 108. **Andhra Karam Idli** 6.9  
Steamed rice and lentil patties topped with Ghee and special Andhra style Chili Powder
- 109. **Poori Bhaji** 7.5  
Puffed wheat bread served with potato curry
- 110. **Chole Bhatura** 7.9  
Puffed bread made from all purpose flour served with Chickpea curry
- 111. **Plain Dosa** 8.5  
Rice and lentil crepe served with chutneys
- 112. **Masala Dosa** 8.5  
Rice and lentil crepe filled with potato curry served with chutneys
- 113. **Mysore Masala Dosa** 8.5  
Rice and lentil crepe first blasted with spicy sauce and then filled with potato curry
- 114. **Onion Dosa** 8.5  
Rice and lentil crepe filled with onion and chilies
- 115. **Uthappam** 8.5  
Thick rice and lentil savory pancakes sprinkled with onions and chilies
- 116. **Andhra Karam Ghee Dosa** 8.9  
Rice and lentil crepe topped with Ghee and special Andhra style Chilli Powder
- 117. **Rava Dosa ( Allow 20Min For Preparation)** 8.9  
Crispy Rice crepe served with chutneys
- 118. **Rava Masala Dosa ( Allow 20Min For Preparation)** 8.9  
Crispy Rice crepe filled with Potato curry and served with chutneys
- 119. **Chicken Tikka Dosa** 8.9  
Rice and lentil crepe with chicken tikka filling
- 120. **Paneer Tikka Dosa** 8.9  
Rice and lentil crepe with paneer tikka filling
- 121. **Chicken 555 Dosa** 8.9  
Rice and lentil crepe with chicken 555 filling
- 122. **Egg Dosa** 9.9  
Savoury crepe topped with egg
- 123. **Goat Kheema Dosa** 12.9  
Spicy crepe stuffed with ground goat Kheema masala
- 124. **Dosa Platter (Dine-in only)** 12.9  
5 choices of medium-sized dosas (except Rava and Kheema) served in a platter







## *Loudoun County Restaurant Week*



*The*  
**BUFFALO WING FACTORY**  
CRAFT WINGS. CRAFT BEER.

### **2 course Lunch Menu - \$14**

*Pick one appetizer*

-Mozz Tots- -Buffalo Brussels- -Zucchini Fries-

*Pick one entrée*

**8 Wings in your choice of sauce**

*Served with celery & ranch or blue cheese*

*Make it "A Nest" - have your wings on top of Crinkle Fries. \$2.50*

**8 Boneless Wings in your choice of sauce**

*Served with celery & ranch or blue cheese*

*Make it "A Nest" - have your wings on top of Crinkle Fries. \$2.50*

**The Pepperoni 10 inch Pizza**

*Thick cut pepperoni, black pepper, honey drizzle, arugula*

**Fish Tacos**

*Beer battered cod, chipotle lime aioli, shredded lettuce & pico de gallo*

**Buffalo Chicken Wedge Salad**

*Ranch dressing, blue cheese crumbles, bacon & tomato with grilled buffalo chicken*

**BLTA w/Pimento**

Grilled sourdough with bacon, smoked pimento cheese, lettuce, tomato, avocado. Served with crinkle fries.

*Ask about our extensive local beer selection!*



## *Loudoun County Restaurant Week*



### **3 course Dinner Menu - \$19**

#### *Pick One Appetizer*

-Mozz Tots-    -Buffalo Brussels-    -Zucchini Fries-

#### *Choose one*

5 Wings in your choice of sauce

*Served with celery & ranch or blue cheese*

*Make it "A Nest" - have your wings on top of Crinkle Fries. \$2.50*

5 Boneless Wings in your choice of sauce

*Served with celery & ranch or blue cheese*

*Make it "A Nest" - have your wings on top of Crinkle Fries. \$2.50*

#### *Pick one entrée*

The Pepperoni 10 inch Pizza

*Thick cut pepperoni, black pepper, honey drizzle, arugula*

The Veggie 10 inch Pizza

*Roasted red peppers, caramelized onion, roasted garlic, mushrooms*

The Buffalo 10 inch Pizza

*Mozzarella & blue cheeses, grilled buffalo chicken, ranch drizzle*

Fish Tacos

*Beer battered cod, chipotle lime aioli, shredded lettuce & pico de gallo*

Buffalo Chicken Wedge Salad

*Ranch dressing, blue cheese crumbles, bacon & tomato with grilled buffalo chicken*

BLTA w/Pimento

Grilled sourdough with bacon, smoked pimento cheese, lettuce, tomato, avocado. Served with crinkle fries.

*Ask about our extensive local beer selection!*



## ***Loudoun County Restaurant Week***



### **4 course Dinner for Two - \$32**

#### ***Pick One Appetizer***

-Mozz Tots- -Buffalo Brussels- -Zucchini Fries-

#### ***Choose:***

10 Wings in your choice of sauce

*Served with celery & ranch or blue cheese*

*Make it "A Nest" - have your wings on top of Crinkle Fries. \$2.50*

10 Boneless Wings in your choice of sauce

*Served with celery & ranch or blue cheese*

*Make it "A Nest" - have your wings on top of Crinkle Fries. \$2.50*

#### ***Pick one 10 inch Pizza:***

**The Pepperoni 10 inch Pizza**

*Thick cut pepperoni, black pepper, honey drizzle, arugula*

**The Veggie 10 inch Pizza**

*Roasted red peppers, caramelized onion, roasted garlic, mushrooms*

**The Buffalo 10 inch Pizza**

*Mozzarella & blue cheeses, grilled buffalo chicken, ranch drizzle*

**Classic Cheese**

*Add your choice of toppings (\$1 each) - extra cheese, pepperoni, jalapeno, mushrooms, arugula, roasted red pepper, onion, tomato. Premium toppings (\$2 each) - chicken, bacon, ground beef*

***-Fried Oreos to Share-***

***Ask about our extensive local beer selection!***





## Loudoun County Restaurant Week



*The*  
**BUFFALO WING FACTORY**  
CRAFT WINGS. CRAFT BEER.

### 2 course Lunch - \$14

*Pick one appetizer*

Mozz Tots Zucchini  
Fries Buffalo Brussels

*Pick one entrée*

- 8 wings in your choice of sauce
- 8 boneless wings in your choice of sauce
- The Pepperoni Pizza
- Fish Tacos
- Buffalo Chicken Wedge Salad
- BLTA w/Pimento

### 3 course Dinner - \$19

*Pick one appetizer*

Mozz Tots Zucchini  
Fries Buffalo  
Brussels

*Choose one*

- 5 wings in your choice of sauce
- Or
- 5 boneless wings in your choice of sauce

*Pick one entrée*

- The Pepperoni Pizza
- The Veggie Pizza
- The Buffalo Pizza
- Fish Tacos
- Buffalo Chicken Wedge Salad
- BLTA w/Pimento

### 4 course Dinner for Two - \$32

*Pick one appetizer*

Mozz Tots Zucchini  
Fries Buffalo  
Brussels

*Choose one*

- 10 wings in your choice of sauce
- Or
- 10 boneless wings in your choice of sauce

*Pick one 10 inch Pizza:*

- The Pepperoni
- The Veggie
- The Buffalo
- Classic Cheese (toppings available)

*Fried Oreos to Share*



**Casa Nostra**  
italiano autentico

**Restaurant Week Menu**  
**Aug 24<sup>th</sup> – Aug 31<sup>st</sup>**

**First Course**

**Minestra dil Giorno**  
Chef's Daily Preparation

**Polpettine**  
Homemade Meatballs, San Marzano Sauce

**Crostini al Funghi Salvage**  
Wild Mushrooms, Goat Cheese, Grilled Ciabatta Bread

**Main Course**

**Pasta di Verdure Fresche**  
Homemade Spaghettine, Spinach, Cherry Tomatoes, Parmesan Broth

**Bolognese**  
Homemade Tagliatelle, Beef, Veal and Pork Ragu

**Salmone con Gnocchi all Pesto**  
Pan Roasted Salmon, Homemade Potato-Ricotta Gnocchi, Pesto Sauce

**Dessert**

**Panna Cotta**

**Cannoli**



## Restaurant Week 2018 Lunch Menu

August 24th - 31st

\$24 per person

### Appetizer (Please Choose One)

*Caesar Salad*

*Tomato Confit, Parmesan Pesto Croutons, Cocoa Nib Chards, Romaine*

*Watermelon & Feta*

*Compressed Watermelon, Crumbled Feta Cheese, Harissa, Greek Tzatziki, Candied Walnuts*

### Main Course (Please Choose One)

*Spiced Lamb Burger*

*Chermoula Spiced Ground Leg of Lamb, Shaved Fennel, Arugula, Labneh, Walnut, Kalamata Olives, Feta Cheese*

*The Conche Burger*

*Allen Brothers Black Angus Beef, Braised Short Ribs, Fried Cheese Fritter, Creamed Cheddar Spinach, Shallot Jam, Applewood Smoked Bacon, Chocolate Barbecue Sauce*

*Avocado Flatbread*

*Blueberry Arugula Pesto, Diced Avocado, Strawberry Lime Feta Cream, Toasted Sunflower Seeds*

*Shrimp Tagliatelle*

*Tagliatelle with Black Pepper and Bourbon Shrimps, Creamy Broccoli Rabe Pesto*

### Dessert (Please Choose One)

*Jivara*

*Whipped Milk Chocolate Ganache, Chocolate Cake, Passion Fruit Caramel Sauce, Passion Fruit Gelee, Passion Fruit Sorbet, Cocoa Meringue*

*Manjari*

*Madagascar Chocolate Mousse, Vanilla Crème Brûlée, Dark Chocolate Brownie, Salted Caramel Center, Salted Caramel Ice Cream*



## Restaurant Week 2018 Dinner Menu

August 24th - 31st

\$36 per person

### Appetizer (Please Choose One)

#### *Heirloom Tomato Salad*

*Heirloom Tomato, Creamy Burrata Cheese, Styrian Pumpkin Seed Oil, Golden Raisins, Charred Kale Pesto Crostini, Pickled Shallots, Raspberry Vinaigrette*

#### *Watermelon & Feta*

*Compressed Watermelon, Crumbled Feta Cheese, Harissa, Greek Tzatziki, Candied Walnuts*

### Main Course (Please Choose One)

#### *South Antarctic Salmon*

*Pan Seared Sixty South Antarctic Salmon, Braised Spinach, Smashed Pee Wee Potato Salad, Red Pepper Sofrito, Red Wine Butter Sauce*

#### *Prawns & Grits*

*Cajun Spiced Prawns, Roasted Tomato, Guanciale, Creamy Grits, Herb Infused Shrimp Jus*

#### *5 oz Cocoa Rubbed NY Strip Steak*

*Allen Brothers Trimmed Angus Striploin, Chocolate Burgundy Reduction, Sautéed Broccoli, Roasted Garlic & Goat Cheese Potato Puree*

#### *Sweet Corn & Asparagus Risotto*

*Carnaroli Rice, Corn Kernels, Sweet Corn Broth, Diced Asparagus, Mascarpone Cheese, Aged Parmesan*

### Dessert (Please Choose One)

#### *Manjari*

*Madagascar Chocolate Mousse, Vanilla Creme Brûlée, Dark Chocolate Brownie, Salted Caramel Center, Salted Caramel Ice Cream*

#### *Jivara*

*Whipped Milk Chocolate Ganache, Chocolate Cake, Passion Fruit Caramel Sauce, Passion Fruit Gelee, Passion Fruit Sorbet, Cocoa Meringue*

#### *Guanaja*

*Rich Sour Cream Chocolate Layer Cake, Guanaja Chocolate Cremeux, Oreo Crumble, Muscovado Sugar Ice Cream*





LOUDOUN COUNTY RESTAURANT WEEK  
AUGUST 24-31, 2018

LEESBURG  VIRGINIA

LANSDOWNE

RESORT AND SPA

A DESTINATION HOTEL®

44050 WOODRIDGE PKWY, LEESBURG, VA 20176  
LANSDOWNERESORTANDSPA.COM

LOUDOUN COUNTY RESTAURANT WEEK

AUGUST 24-31, 2018

\$29.18 PER PERSON

Welcome to Coton & Rye. Enjoy one plate from each category.

— FIRST BITES —

CROSBY GAIGES ORIGINAL MARYLAND CRAB CAKE

Introduced at the World's Fair in 1930 with spicy remoulade

OR

BARBECUE PORK RIBS

5 dry rubbed baby back ribs slathered with Virginia barbecue sauce

OR

KALE AND ROMAINE CAESAR

Rye croutons, shaved parmesan, hardboiled egg with creamy garlic

— KNIFE AND FORK —

CHICKEN POT PIE

Roasted chicken, carrot, onion, celery, fine herbs and chicken jus

OR

SALMON AU POIVRE

Pink pepper crusted, butter braised red bliss potato with lemon butter sauce

OR

LOCAL HARVEST PENNE

Zucchini, squash, cherry tomato, roasted garlic and feta cheese

— LOOSEN YOUR BELT —

SPOTS OF SWEETNIN

Pioneer doughnuts with bourbon molasses dipping sauce

OR

LOCAL ICE CREAM SUNDAE

Chocolate, vanilla and strawberry ice cream, whipped cream  
with a sugar cookie

LoudounNow



Visit  
LOUDOUN  
DC's Wine Country

# Loudoun Restaurant Week

## Starter \$6

### CHILLED VICHYSOISE

potato leek soup with dill crème fraiche

### FIELD GREENS SALAD

organic mixed greens, red onion, cherry tomato, house vinaigrette



## Main \$16

### SEARED TUNA NICOISE SALAD

organic mixed greens, potatoes, black olives, green beans, roasted red peppers, egg, lemon dijon vinaigrette

### DELIRIUM RED BRAISED PORK CHEEKS

crispy hasselback potato



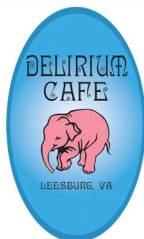
## Dessert \$6

### ASSORTED CHOCOLATE PLATE (5)

### FROZEN BELGIAN CHOCOLATE



## Prix Fixe \$24.99



For Restaurant Week Aug 24-31 Dog Money Chef Joe Ganzer Presents

# 2018 OKTOBERFEST MENU PREVIEW



## THREE COURSE DINNER

1. Pretzel Appetizer with Beer Cheese, IPA Mustard, and Spicy German Mustard

2. Choice of Entree:

### **Jagerschnitzel \$33**

*Pork Loin served over Spaetzle and topped with mushroom gravy*

### **Hendle Chicken \$29**

*Served over warm German Kartoffel salad*

3. Choice of any Dog Money Homemade Dessert

## TWO COURSE LUNCH

1. Pretzel Appetizer with Beer Cheese, IPA Mustard, and Spicy German Mustard

2. Choice of Entree:

### **Jagerschnitzel \$25**

*Pork Loin served over Spaetzle and topped with mushroom gravy*

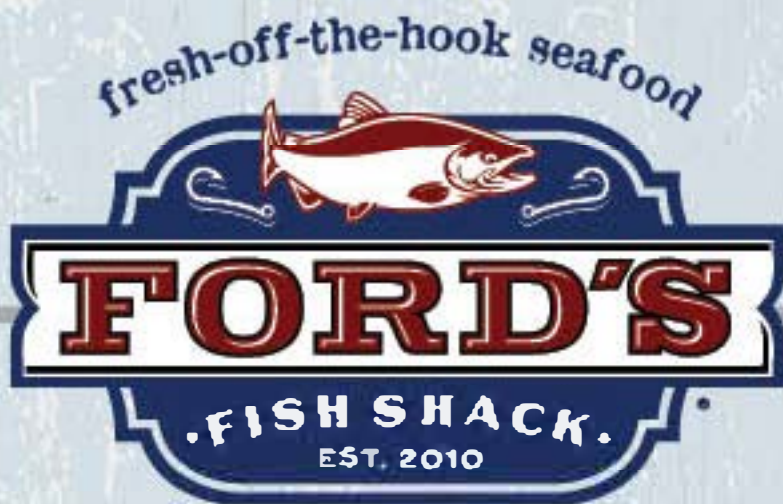
### **Hendle Chicken \$21**

*Served over warm German Kartoffel salad*

**FULL OKTOBERFEST MENU AND  
*Oktoberfest Lager Released*  
FRIDAY AUGUST 31ST!**



• **LOUDOUN RESTAURANT WEEK**  
**AUGUST 24<sup>th</sup> - 31<sup>st</sup>**



**Lunch (\$19/person)**

**- 1st Course -**

- Choice of one:
- Chopped Salad**  
Buttermilk Tarragon Dressing
- Spinach Salad**  
Champagne Dressing
- NE Clam Chowdah**

**- 2nd Course -**

- Choice of one:
- Lobstah Grilled Cheese**  
Smoked Gouda, Brioche, Thin Fries
- Fish & Chips**  
Narrangansett Beer Battered, Thin Fries
- Filet & Shrimp Piquette Pasta**  
Tequila Lime Cream Sauce

**Dinner (\$35/person)**

**Eat Like A Bostonian!**

**- 1st Course -**

- Calamari**  
Lobstah Ginger Sauce

**- 2nd Course -**

- Potato Crusted Halibut**  
Tarragon Beurre Blanc,  
Steamed Asparagus

**- 3rd Course -**

- Blueberry Pie**  
Cinnamon Ice Cream

**Eat Like A Mainer!**

**- 1st Course -**

- NE Clam Chowdah**  
Spiced Oyster Crackers

**- 2nd Course -**

- 1 1/4 Pound Whole Steamed Lobstah**  
Grilled Corn, Potato Salad

**- 3rd Course -**

- Chocolate Whoopie Pie**  
Peanut Butter Filling

**Eat Like A Ford's Regular!**

**- 1st Course -**

- Spinach Salad**  
Champagne Dressing

**- 2nd Course -**

- 6oz Filet Mignon & Crab Cake**  
Mashed Potatoes

**- 3rd Course -**

- Key Lime Pie**  
Fresh Whipped Cream

[www.fordsfishshack.com](http://www.fordsfishshack.com)

Sorry, no mixing of menus. A la carté pricing available. Please, no sharing.





# French Hound

BRASSERIE

**Restaurant Week! presented by  
Loudoun Chamber, Visit Loudoun & Loudoun Now!**

**3 Course Lunch Menu \$25.18**

*Starters: (choose one)*

**Cup of French Onion Soup** ~ Chef's rich onion soup topped with toast points & melted Gruyere

**Mesclun Salad** ~ Mixed greens in a sherry vinaigrette with minced shallots, fines herbes and cherry tomatoes

**Escargots** ~ Oven roasted escargots in a garlic, pastis and herb butter

*Main Courses: (choose one)*

**Steak Frites** ~ Grilled Skirt Steak & Fries with Caramelized Shallot Sauce, Chive Butter, Pepercorn Sauce, Bearnaise or no sauce

**Chicken Paillard** ~ Thin grilled chicken breast topped with a mesclun salad, Provencale vinaigrette and Parmesan cheese

**Grilled Merguez Sandwich** ~ Spicy lamb sausage with roasted red peppers, caramelized oions & Manchego cheese

*Dessert: (choose one)*

**Profiterole** ~ Vanilla ice cream sandwiched in a pastry puff with chocolate sauce

**Mini Crème Brûlée** ~ A small vanilla flavored crème brûlée

**Lemon Pound Cake** ~ a small slice of Chef's lemon pound cake topped with Moorenko's Honey Lavendar Ice Cream

**Enjoy delicious French Inspired Cuisine in a lively environment.**

19286Promenade Drive, Leesburg, VA 20176  
Phone: 571.333.1881 Web: [www.frenchhoundbrasserie.com](http://www.frenchhoundbrasserie.com)



# French Hound

BRASSERIE

**Restaurant Week! presented by  
Loudoun Chamber, Visit Loudoun & Loudoun Now!**

**3 Course Dinner Menu \$38.18**

## *Starters: (choose one)*

**Cup of French Onion Soup** ~ Chef's rich onion soup topped with toast points & melted Gruyere

**Mesclun Salad** ~ Mixed greens in a sherry vinaigrette with minced shallots, fines herbes and cherry tomatoes

**Escargots** ~ Oven roasted escargots in a garlic, pastis and herb butter

## *Main Courses: (choose one)*

**Steak Frites** ~ Grilled Skirt Steak & Fries with Caramelized Shallot Sauce, Chive Butter, Pepercorn Sauce, Bearnaise or no sauce

**Chicken Paillard** ~ Thin grilled chicken breast topped with a mesclun salad, Provencale vinaigrette and Parmesan cheese

**Salmon** ~ Grilled Salmon with sautéed wild mushrooms, asparagus & a vanilla butter sauce

## *Dessert: (choose one)*

**Profiterole** ~ Vanilla ice cream sandwiched in a pastry puff with chocolate sauce

**Mini Crème Brûlée** ~ A small vanilla flavored crème brûlée

**Lemon Pound Cake** ~ a small slice of Chef's lemon pound cake topped with Moorenko's Honey Lavendar Ice Cream

**Enjoy delicious French Inspired Cuisine in a lively environment.**

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Phone: 571.333.1881 Web: [www.frenchhoundbrasserie.com](http://www.frenchhoundbrasserie.com)



at Salamander Resort & Spa

August | 24-31 | 2018

## FIRST COURSE

(choice of)

### SALAMANDER CAESAR

baby gem lettuce | parmesan | anchovies | rustic breadcrumbs | anchovy vinaigrette

### SALT ROASTED BEETS

watercress | pistachio yogurt | mint

### ANCIENT GRAINS

anson mills farro | brussels sprouts | goat cheese  
spicy mustard vinaigrette

### SEARED AHI TUNA

grilled pineapple relish | toasted pepitas | chamoy salsa | \$5.18 addition

## SECOND COURSE

(choice of)

### PHT PANINI

house made pancetta | havarti | tomato | villa manodori  
dijon mustard | basil

### SALAMANDER BURGER

house ground beef patty | cheddar | nuneske's bacon | house made pickles | dijonaise

### OLD FASHIONED FRIED CHICKEN SANDWICH

bibb lettuce | black pepper aioli | brioche bun

### SHRIMP & GRITS

byrd mills grits | tasso ham pan gravy | charred scallion and tomato

## DESSERT

### MASON JAR CHOCOLATE CAKE

root beer foam | hazelnut cocoa nib granola | vanilla bean ice cream

\$29.18 Per Person



# Loudoun Restaurant Week Menu

August 24- August 31



## 2 Course Lunch Menu

### First Course

(Select One)

#### Petoncle Crudo

*Day Boat Scallops, Virginia Peaches, Fresno Chili, French Breakfast Radish*

#### Panzanella

*Heirloom Tomatoes, Burrata, Basil Emulsion, Garden Greens*

#### Short Rib Baise

*Rosseda Beef Short Rib, Anson Mill Grits, Fine Herbs*

### Second Course

Select One

#### Carpaccio de Peche

*Virginia Peaches, Mascarpone Mousse, Peach Sorbet*

#### Gateau aux Courgettes

*Zucchini Cake, Basil, Blueberry, Chamomile Toasted Coconut*

Loudoun Restaurant Week Menu - August 24- August 31



## **3 Course Dinner Menu**

### **First Course**

(Select One)

#### **Petoncle Crudo**

*Day Boat Scallops, Virginia Peaches, Fresno Chili, French Breakfast Radish*

#### **Panzanella**

*Heirloom Tomatoes, Burrata, Basil Emulsion, Garden Greens*

### **Second Course**

(Select One )

#### **Cotelette de Porc**

*Sour Mash Pork Chop, Black Beans, Potato Gratin, Mustard Cream*

#### **Oiseau de Cour**

*Chicken Breast, Marinated Artichokes, Cauliflower, Garden Vegetable Puree, chili Emulsion*

#### **L'Assiette du Jardin**

*Smoked Beans, Daily Garden Selection*

### **Third Course**

(Select One)

#### **Carpaccio de Peche**

*Virginia Peaches, Mascarpone Mousse, Peach Sorbet*

#### **Gateau aux Courgettes**

*Zucchini Cake, Basil, Blueberry, Chamomile Toasted Coconut*





# Harrimans

VIRGINIA PIEDMONT GRILL

August | 24-31 | 2018

## Course One

(choice of)

FRISÉE AND ARUGULA SALAD  
radish | shaved parmesan | toasted pistachio | truffle vinaigrette

SALT ROASTED BEETS  
watercress | pistachio yogurt | mint

MIXED GREENS  
arugula | dried cranberries | brown butter walnuts | shaved lamb chopper  
orange crème fraiche

## Entrée

(choice of)

BRAISED SHORT RIB  
espresso demi | smashed mashed | fried shallot

SHRIMP & GRITS  
colossal prawns | byrd mill grits | house made tasso | lobster sauce | chili

ROASTED ALASKAN HALIBUT  
beluga lentils | applewood smoked pancetta lardons | dijon vinaigrette

POTATO GNOCCHI  
appalachian cheese fonduta | hierloom cherry tomatoes | wood ear mushrooms  
asparagus tips | cornbread crumble

BONE-IN FILET  
shallot marmalade | cracked black pepper | cognac sauce | \$30.18 addition

## A Sweet Finish

CHOCOLATE GRAND CRU  
black cocoa brownie | micro beet sponge | blueberry lavender sorbet

Forty Five Dollars and Eighteen Cents

# Loudoun Restaurant Week Lunch Menu

\$20 per person, exclusive of tax and gratuity

## First Course

Spinach & Artichoke Dip

reggiano parmesan, warm tortilla chips

Crispy Calamari

lightly fried, lobster ginger sauce

Guacamole

made to order, pico de gallo, tortilla chips

## Second Course

Fish & Chips

french fries, coleslaw, old bay, tartar, lemon

Grilled Salmon Salad

short-smoked, chopped lettuce, red and yellow tomato, roasted corn, cucumber, buttermilk tarragon

Parmesan Crusted Trout

grilled asparagus, lemon butter

# Loudoun Restaurant Week Dinner Menu

\$35 per person, exclusive of tax and gratuity

## First Course

Chop House Salad

bacon, tomato, roasted corn, egg, cucumber, balsamic vinaigrette

Smokehouse Wedge

bleu cheese, buttermilk ranch, warm smoked bacon

Baby Arugula Salad

shaved fennel, spicy mango, black radish, champagne vinaigrette

## Second Course

Grilled Sea Scallops

Maine lobster, mushroom pasta

Crabcakes

french fries, coleslaw, spicy remoulade

Grilled Filet Mignon

mashed potato, marinated mushrooms

## Third Course

Strawberry Shortcake

berries, fresh whipped cream

Hot Fudge Brownie Sundae

warm brownie, ice cream, hot fudge

Warm Doughnut Holes

chocolate, raspberry sauce

# WELCOME TO RESTAURANT WEEK

## *Appetizer-Please Choose One*

*Fried Green Tomato*

*Housemade Pimento Cheese, Country Ham, Jalapeno Gelee*

*Tostado*

*Crispy Corn Tortilla, Pinto Beans, Queso Fresco, Chili Slaw, Cilantro Lime Cream*

*Berry Salad*

*Mixed Greens, Blueberries, Strawberries & Raspberries*

*Goat Cheese, Candied Pecans,*

*Balsamic Vinaigrette*

*French Onion Soup*

*Herbed Croutons, Bubbly Gruyere*

## *Entrée-Please Choose One*

*Pork Shank*

*Ale Braised Pork Shank "Osso Bucco" Style*

*Roast Garlic Whipped Potatoes, Root Vegetables*

*Natural Jus, Citrus Gremolata*

*Carpenti Chicken Alfredo*

*Homemade Fettuccini Pasta, Smoked Chicken, Bacon, Spinach,*

*Four Cheese Sauce*

*House Smoked Beef Brisket*

*Southwestern Mac n Cheese, Green Bean Salad with Cherry Tomatoes,*

*Parmesan & Almonds, Bourbon BBQ Sauce*

*Parmesan Crusted Rainbow Trout*

*Sundried Tomato Polenta, Asparagus,*

*Chardonnay Cream Sauce w Capers & Green Onions*

## *Dessert-Please Choose One*

*White & Dark Chocolate Cup with Chocolate Mousse*

*Shortbread Tart with Vanilla Cream & Fresh Berries*



WELCOME TO RESTAURANT WEEK  
*Please Choose An Appetizer or Dessert  
&  
An Entrée*

*Fried Green Tomato  
Housemade Pimento Cheese, Country Ham, Jalapeno Gelee*

*Tostado  
Crispy Corn Tortilla, Pinto Beans, Queso Fresco, Chili Slaw, Cilantro Lime Cream*

*Berry Salad  
Mixed Greens, Blueberries, Strawberries & Raspberries  
Goat Cheese, Candied Pecans,  
Balsamic Vinaigrette*

*French Onion Soup  
Herbed Croutons, Bubbly Gruyere*

*Lunch Entrée*

*Baja Shrimp Tacos  
Flour Tortilla, Guacamole, Pico De Gallo, Cilantro Slaw, Crispy Tortilla Chips*

*Tuscan Chicken Sandwich  
Provolone Cheese, Roast peppers, Caramelized Onions, Arugula,  
Pesto Mayo, Toasted Ciabatta*

*Tarragon & Shrimp Salad  
Mixed Field Greens, Tomatoes, Cucumbers, Roast Red Beets,  
Hard Cooked Egg, Toasted Almonds, Honey Poppy Seed Dressing*

*Charbroiled Flank Steak Caesar  
Romaine, Tomatoes, Blue Cheese Crumbles, Fries, Crispy Onions*

*Dessert-Please Choose One*

*White & Dark Chocolate Cup with Chocolate Mousse*

*Shortbread Tart with Vanilla Cream & Fresh Berries*





## RESTAURANT WEEK LUNCH MENU AUGUST 24TH - AUGUST 31ST

### 1ST COURSE

#### **Cup of Tomato- Basil Bisque**

topped with Mozzarella & Pumpernickel Croutons

#### **Caesar Salad**

with Garlic Croutons, Pecorino and House Made Caesar Dressing

### 2ND COURSE

#### **"Fish Fry"**

Lightly Breaded Fried Wild Caught Flounder with Fries, Hush Puppies, Cole Slaw, Tomato with Basil, Farmer John's Watermelon and Tarter Sauce

#### **Grilled Vegetable Sandwich**

on Lightfoot Bread with Vine Ripe Tomatoes, Grilled Zucchini, Eggplant, Peppers, Fresh Mozzarella & Basil served with a Mixed Green Salad

#### **Grilled Chicken or Grilled Shrimp Chinatown Salad**

with Greens tossed with Peanut Dressing, Cucumber, Snow Peas, Water Chestnuts, Cilantro, Carrots, Bean Sprouts and topped with Crispy Noodles and Chopped Peanuts

### 3RD COURSE

#### **World's Smallest Sundae**

Our mini version of the Traditional

*Glass of House Pinot Grigio, Rose, or Malbec \$5*

*\$22 per person plus tax & gratuity*



## RESTAURANT WEEK DINNER MENU AUGUST 24TH - AUGUST 31ST

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### 1ST COURSE

#### **Better Than Maryland Crab Bisque**

topped with Jumbo Lump Crab

#### **Petite Berry Salad**

Mixed Greens topped with Balsamic Vinaigrette set with Blackberries, Raspberries, Strawberries, Spiced Candied Cashews, Boursin Cheese, and Balsamic Glaze

#### **Fried Green Tomatoes with Shrimp**

topped with Jalapeño Cheddar Cheese & Sautéed Shrimp set with Szechwan Chili Cream

---

### 2ND COURSE

#### **Local Rockfish topped with Maryland Crab**

served with Sorrel Sauce, Sautéed Summer Squash with Fresh Thyme and Roasted Cauliflower with Curry Salt

#### **Bourbon - Mustard Marinated 10oz. Grilled Pork Chop**

served with Cooked Apples with Poblano Chilies and Chipotle Mac-n-Cheese

#### **Organic Eggplant Parmesan**

topped with Marinara, Ricotta and Fresh Mozzarella served with Spinach Fettuccine

---

### 3RD COURSE

#### **Traditional Sundae or Special Sundae**

ask your server about todays special

#### **Peach Cobbler**

served with Vanilla Ice Cream

*\$35 per person plus tax gratuity & beverage*



**Creations Mastered by:  
Executive Chef Erik Foxx-Nettlin**

*Aug. 24<sup>th</sup>-31<sup>st</sup>*

## *Two Course Lunch Menu*

### *First Thought*

#### **Loudoun Summer Bounty Salad**

*Radish, Beets, Tomatoes, Fresh Cut Sweet Corn,  
Vegetable Sprouts, Cucumbers, Local Grapes,  
Baby Greens, Local Feta, Peppered Cider Vinaigrette*

### *Featured Entrées Selection*

#### **Spicy Gulf Shrimp and Grits**

*Jumbo Gulf Shrimp, Red Eye Gravy  
Trinity Relish, Hominy Pimento Cheese Grits*

#### **Lacquered Salmon**

*Lacquered Salmon  
Wasabi Risotto, Stir Fried Vegetables,  
Sweet Soy Glaze, Pickled Ginger*

**\$18.18**





**Creations Mastered by:  
Executive Chef Erik Foxx-Nettlin**

*Aug. 24<sup>th</sup> - 31<sup>st</sup> 2018*

## *Three Course Dinner Menu*

### *First Thought*

#### **Loudoun Summer Bounty Salad**

*Radish, Beets, Tomatoes, Fresh Cut Sweet Corn,  
Vegetable Sprouts, Cucumbers, Local Grapes,  
Baby Greens, Local Feta, Peppered Cider Vinaigrette*

### *Choice of Featured Entrées*

#### **Spicy Gulf Shrimp and Grits**

*Jumbo Gulf Shrimp, Red Eye Gravy  
Trinity Relish, Hominy Pimento Cheese Grits*

#### **Steak Frites\***

*Grilled Angus Steak, Peppered Arugula,  
Scallion Butter, Red Wine Jus, Poutine Fries*

### *Sweet Ending*

#### **Virginia Blackberry Shortcake**

*Vanilla Shortcake, Lemon Crunch Ice Cream*

**\$35.18**





**matchbox**<sup>®</sup>  
vintage pizza bistro

## Loudoun Restaurant Week Lunch Menu

\$22 per person, exclusive of tax and gratuity

### first course

#### simple salad

dried cherries | tomatoes | red onions | grana padano | white balsamic vinaigrette

#### minestrone soup

potatoes | tomatoes | white beans | pesto

#### arancini

crispy fried risotto | fresh mozz | tomato sauce

### second course

#### your choice of any small wood-fired pizza

hot, bubbling thin-crust 10" pizza

#### bistro burger\*

*certified angus beef*® | *comeback sauce* | *pickles* | *tomatoes* | *tillamook cheddar*

#### crispy half chicken

asparagus | smashed yukon potatoes

### third course

#### new york style cheesecake

graham cracker crust | whipped cream

#### blueberry muffin french toast à la mode

lemon curd | salty almond streusel | vanilla ice cream

#### meyer lemon cake

macerated strawberries | vanilla ice cream | lemon curd



**matchbox**<sup>®</sup>  
vintage pizza bistro

# Loudoun Restaurant Week Dinner Menu

\$32 per person, exclusive of tax and gratuity

## first course

### wedge salad

romaine | bacon | tomatoes | red onions | blue cheese dressing

### shrimp + grits

cheddar grits | andouille sausage | butter sauce

### spicy tuna tartare tacos

guac | sriracha mayo | crispy wontons

## second course

### crispy half chicken

asparagus | smashed yukon potatoes

### seared tuna + greens salad

mesclun greens | watercress | fennel | oranges | almonds | ginger-citrus vinaigrette

### bbq baby back ribs

18-hour pork ribs | cornbread | coleslaw

## third course

### new york style cheesecake

graham cracker crust | whipped cream

### the classic

2x chocolate brownies | vanilla ice cream | chocolate + caramel sauce

### blueberry muffin french toast à la mode

lemon curd | salty almond streusel | vanilla ice cream



# O'MALLEY'S PUB

LOUDOUN COUNTY RESTAURANT WEEK

.....  
SCRATCH COOKING

## APPETIZERS

### FRIED TEMPURA SHRIMP ROLL

steamed shrimp, cucumbers, carrots  
sushi rice, poke sauce, sriracha mayo

### PRETZEL STROGANOFF

beef stroganoff, cheese dip

### CRAB SPINACH DIP

crab, spinach, asiago, mozzarella  
pita chips

## ENTREE

### SEARED DUCK BREAST

purple mashed potato & steamed romanesco

### GRILLED BISON FILET

pistachio asparagus risotto, trumpet mushroom glaze

### LOBSTER MUSHROOM RAVIOLI

light pink seafood sauce

## DESSERT

### BOURBON BANANA BREAD PUDDING

raspberry mascarpone

### PASSION FRUIT CRÈME BRULEE

### NUTELLA CHOCOLATE MOUSSE

**CHOICE OF APPERTIZER, ENTREE, DESSERT, GLASS OF WINE**

**\$25.00**

CANYON ROADS WINES





## LOUDOUN RESTAURANT WEEK

AUG 24 – AUG 31

At Paisano's Leesburg

**Gourmet Pizza and Salad Lunch: \$10.99**

### Appetizer (Choose One)

**GARDEN SALAD:** Crisp lettuce, tomato, onion, green pepper, cucumber & croutons

**GREEK SALAD:** Crisp lettuce, feta, cucumber, tomato, banana pepper, green pepper, kalamata olives, onion & Italian Dressing

### Entree (Choose One)

**10" NEW YORK STYLE GOURMET PIZZAS**

Choose from following: Hawaiian • Meat Lovers • Greek • Bacon Cheeseburger • Santa Fe Chicken, Paulie's Pizza • Garlic Spinach • Vegetarian • White Pizza • Margherita • BBQ Chicken

**Italian Dinner, Appetizer, and Dessert: \$15.99**

### Appetizer (Choose One)

**GARLIC KNOTS:** Fresh dough tossed with olive oil, parmesan cheese & fresh garlic

**MOZZARELLA STICKS:** Coated with a crisp garlic butter breading, sprinkled with parmesan cheese and served with marinara sauce

### Entree (Choose One)

**GREEK GYRO SALAD:** Greek salad served with gyro meat, yogurt sauce & pita bread

**CHICKEN CAESAR SALAD:** Chicken, crisp romaine, parmesan, feta, seasoned croutons & our homemade dressing

**BAKED SPAGHETTI:** Fresh garlic, parsley, marinara sauce, parmesan cheese & melted mozzarella cheese

**HOMEMADE MEAT LASAGNA:** Layers of pasta with meat sauce, melted mozzarella & ricotta cheese

### Dessert (Choose One)

**CANNOLI**

**ZEPPLES:** Fried fresh dough topped with powdered sugar, served with a side of raspberry sauce



**THE RED FOX  
INN & TAVERN**  
ESTABLISHED 1728 MIDDLEBURG, VIRGINIA



## Signature Cocktail

### **HONEY BOURBON COOLER** - 12

maker's mark bourbon, house made orange infused honey syrup

## First Course

### **SHRIMP & GRITS**

grilled shrimp, goat cheese grits, virginia country ham, sweet & spicy barbecue sauce

### **FRIED GREEN TOMATOES**

panko crusted fried green tomatoes, black bean and corn salsa, goat cheese, sweet chili aioli

## Second Course

### **CLASSIC CAESAR**

romaine, rustic croutons, parmesan cheese, caesar dressing

### **DATE & GOAT CHEESE SALAD**

arugula, dates crusted with goat cheese, candied walnuts, honey balsamic vinaigrette

## Main Course

### **HICKORY BOURBON GLAZED SALMON**

grilled salmon filet, goat cheese grits, zucchini and squash fettuccine

### **GRILLED PORK CHOP**

whiffletree farm pork chop, roasted brussels sprouts, crispy red jacket potatoes, rhubarb chutney

### **RED FOX FRIED CHICKEN**

mac and cheese bake, shredded brussels sprouts with country ham, buttermilk biscuit, country gravy

## Dessert

### **DECADENT CHOCOLATE TORTE**

dark chocolate torte, warm berry compote, vanilla bean ice cream

### **SOUTHERN BOURBON PECAN PIE**

toasted pecan halves in rich filling with flakey butter crust, vanilla bean ice cream

### **4 COURSE DINNER**

(choice of each course)

- 56 -

### **3 COURSE DINNER**

(omit second course)

- 46 -



# THE RED FOX INN & TAVERN

ESTABLISHED 1728 MIDDLEBURG, VIRGINIA

HISTORIC PROPERTY

MODERN HOSPITALITY

2 EAST WASHINGTON ST.  
MIDDLEBURG, VA 20117  
540.687.6301



[WWW.REDFOX.COM](http://WWW.REDFOX.COM)

- S** Spicy
- SS** Very Spicy
- V** Veggie Option
- G** Gluten Free

# 5ense

SENSE OF THAI ST.



**\$14 per Person for a two-course lunch**

*Choice of one item from each category*

## Appetizer Choices

### Spring Rolls — *Por Pia Tod* **V**

Cabbage, carrot, bean noodle, black fungus

### Healthy Rolls — *Por Pia Sod* **V**

Minced Chicken, lettuce, rice noodle, bean sprout, scallion, basil, cucumber, rice paper, spicy peanut dipping sauce

### Crispy Tofu — *Tao Hoo Tod* **G V**

Crushed peanut and sweet chili dipping sauce

### Gyoza

Chicken, vegetables

### Chive Cake — *Gui Chai* **V**

chili and sweet black soy vinegar dipping sauce

### Galangal Soup — *Tom Kha Gai* **G V S**

Chicken, galangal, coconut milk, mushroom, cilantro, scallion

### Lemongrass Soup — *Tom Yum Gai* **G V S**

Chicken, grape tomato, mushroom, cilantro, scallion, kaffir lime leaf, chili, lime

### Wonton Soup — *Giew Nam* **V**

Shrimp, chicken, napa

### Lemongrass Braised Pork Soup **S**

Braised five spice pork shank, cherry tomato, mushroom, cilantro, scallion, kaffir lime leaf, chili, lime

## Entree Choices

### Pad Thai Gai **G V**

Chicken, thin rice noodle, egg, bean sprout, sweet radish, bean curd, crushed peanut, tamarind

### Drunken Noodle — *Kee Mao Gai* **S V**

Chicken, flat rice noodle, basil, grape tomato, onion, carrot, red bell pepper, finger chili

### Pad Zee U Gai **V**

Chicken, flat rice noodle, egg, chinese broccoli, sweet black soy sauce

### Chicken Fried Rice — *Khao Phat Gai* **V**

Chicken, egg, Chinese broccoli, tomato, onion, scallion, cilantro

### Kapow Fried Rice **V SS**

Chicken, basil, red bell pepper, onion, garlic, finger pepper

### Spicy Basil — *Pad Kapow Gai Sub* **S V**

Ground chicken, basil, red bell pepper, green bean, garlic, finger pepper

### Chicken Cashew Nut — *Pad Pik Paow Gai* **S V**

Chicken, onion, scallion, finger pepper, red bell pepper, chili paste

### Braised Pork Noodle

Braised five spice pork shank, egg noodle, soy sauce egg, pickled mustard green, chinese broccoli

### Panang Curry **G S V**

Chicken, Kaffir lime leaf, coconut milk, broccoli

### Ginger Catfish — *Gai King Sod*

Batter fried catfish, celery, ginger, mushroom, red bell pepper

### Eggplant — *Pad Makuah* **V S**

Chicken, basil, red bell pepper, finger pepper, chili shrimp paste, black bean sauce



- S** Spicy
- SS** Very Spicy
- V** Veggie Option
- G** Gluten Free

# 5ense

SENSE OF THAI ST.



**\$22 per Person for a three-course dinner**  
*Choice of one item from each category*

## Appetizers

### Lemongrass Braised Pork Soup **S**

Braised five spice pork shank, cherry tomato, mushroom, cilantro, scallion, kaffir lime leaf, chili, lime

### Crispy Goong

Fried Shrimp, fish sauce mayo

### Yum Mushroom **S**

Mushroom, onion, carrot, cilantro, lime, chili, scallion

## Entrees

### Pad Thai Fried Rice **S**

Shrimp, jumbo lump crab, egg, chive, bean sprout, sweet radish, coconut curry paste, tamarind, crushed peanut

### Braised Chicken Curry Noodle **S**

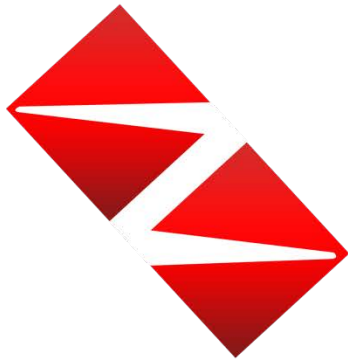
Curry-Braised chicken thigh, egg noodle, Thai eggplant, basil, red bell pepper, coconut milk, finger pepper, bamboo shoot

### Chive & Seitan

Chinese chive blossom, seitan, garlic sauce

## Soft Serve

Ask about our daily flavors



the **Z**one  
LIMITLESS FUN FOR EVERYONE

## Loudoun Restaurant Week

August 24th – August 31 2018

### Lunch \$15 (Per Person)

Choose One Side Salad (all salads)

Choose One Left Field (Hand Held)

Choose One Non-Alcoholic Beverage

### Dinner \$25 (Per Person)

Choose One Appetizer (Sampler excluded)

Choose One Entrée (Full Rack Ribs excluded)

Choose One Dessert

Choose One Non-Alcoholic Beverage