



**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**

