

Catering Menu

Each item contains 4-6 family style servings

Appetizers

Truffle-Parmigiano Steak Fries \$24
truffle-fontina dip

Loaded Labneh Dip \$24
cucumber, our bread & crispy shallots

Firefly Farms Goat Cheese Bruschetta \$40
butternut squash, pomegranate seeds, hot honey

Roasted Brussels Sprouts \$35
apricot and mustard agro dolce, crispy shallots

Little Gem Caesar \$32
parmigiano, croutons, boquerones, creamy caesar

Autumn Kale Salad \$37
kale, VA cheddar, apples, butternut squash, walnuts, sultanas, balsamic vinaigrette

Grilled Chicken and Avocado Salad \$49
farro, carrots, tomato, cucumber, almonds, gem lettuce, arugula, buttermilk herb

Homemade Pastas

Rigatoni Bolognese \$59
4-hour beef and pork ragu, tomatoes, ricotta

Gemelli ala Vodka \$51
spicy-creamy tomato sauce

Spinach Fettuccine \$51
Cremini mushrooms, hazelnuts, parmigiano cream, sage

Sausage Orrechiette \$53
broccoli rabe, peppers, parmigiano & garlic

Sandwiches & Entreés

Mesquite Roasted Beef Sandwiches (8 half sandwiches) \$55
VA cheddar, horseradish, crispy shallots, homemade roll

Grilled Chicken Sandwiches (8 half sandwiches) \$50
manchego cheese, fig jam, roasted garlic sauce, arugula, brioche

Wester Ross Scottish Salmon \$75
quinoa, cauliflower, pomegranate, kale, lemon oregano vinaigrette

Roseda Farms Flat Iron Steaks \$89
cremini mushrooms, roasted garlic-cauliflower puree, balsamic onion jam

Chicken Cooked Under a Brick \$67
coal roasted potatoes, castelvetro olives, lemon & parsley

Coal Roasted Potatoes and Seasonal Veggies \$30