

Appetizers

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| <i>Vegetarian Soup of the Day.</i> | \$4.95 |
| <i>Crispy Calamari with Harissa and a Red Cabbage Slaw.</i> | \$7.25 |
| <i>Duck Confit Springroll with Spicy Chinese Mustard Dipping Sauce.</i> | \$7.50 |
| <i>Smoked Pork Tenderloin with Pineapple Chutney, Arugula and Crispy Pappadum.</i> | \$8.25 |
| <i>Caprese Salad with Local Tomato, Buffalo Mozzarella, Fresh Basil and Toasted Pinenuts.</i> | \$7.25 |
| <i>Eggplant Parmigiana with Marinara Sauce.</i> | \$6.95 |

Entrees

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| <i>Pan Roasted Jumbo Lump Crabcakes with a Lemon-Basil Aioli over Jasmine Rice with a Sauté Fresh Corn, Tomato and Basil.</i> | \$26.95 |
| <i>Grilled Aged Prime Beef Tenderloin with White Truffle Butter, Garlic Whipped Potatoes, Asparagus and a Burgundy Reduction.</i> | \$31.95 |
| <i>Vegetarian "Blue Plate Special"</i> | \$17.25 |
| <i>Jasmine Rice Stirfry of Chicken, Shrimp, Summer Squash and Black Beans in a Roasted Red Pepper and Lemongrass Sauce — topped with Avocado and Cilantro.</i> | \$18.95 |
| <i>Grilled Brochette of Sea Scallops with Star Anise-Port Glaze, Crab and Shiitake Potstickers and Sautéed Sugar Snaps.</i> | \$25.95 |
| <i>Spaghetti Tossed with Basil Pesto, Carolina Shrimp, Local Grape Tomatoes, Baby Spinach and Garnished with Kalamata Olive Goat Cheese.</i> | \$21.95 |
| <i>Pan Roasted Chevre Stuffed Halibut with Lemon-Poppyseed Sauce, Sautéed Haricot Verts and Fingerling Potatoes.</i> | \$23.95 |
| <i>Grilled Rack of Lamb with Fennel-Leek-Potato Gratin, Sautéed Rapini and a Balsamic Reduction.</i> | \$27.95 |
| <i>Roasted Naturally Raised Chicken Breast Au Jus with Saffron Risotto, Crispy Pancetta Chip and Grilled Bell Pepper Salad with Green Olives, Lemon and Parsley.</i> | \$22.95 |

All entrees are served with House Made Bread and our House Salad.
Substitute Caesar Salad for an additional \$2.00

For parties of seven and greater, an 18% gratuity will be added

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Chef de Cuisine: Jeanette Peabody

101 West Main Street - Charlottesville, Virginia 22902 - Telephone(434)295-6649