

open kitchen

Bistro • Catering • Cooking Classes • Chef's Timeshare Kitchens

Soups Cup \$6 Bowl \$8

New Mexico Style Hearty Green Chili Lamb & Chocolate Braise with corn tortilla chips (GF)

(V) Vegetarian

Fresh Tomato with basil puree (V, GF)

(GF) Gluten Free

Open Kitchen Potato Leek with truffle oil & chives (GF)

Salads Small \$7 Large \$12

Salade Caesar toast crouton, Reggiano Parmesan

House Greens cucumber, tomato, carrot, lemon citronette (V, GF)

Frisse with Bacon Lardons & Poached Egg toast crouton, lemon citronette

Sharing

Open Kitchen PEI Steamed Mussels of the week, toast crouton \$15

Open Kitchen "Adult" Mac n' Cheese with VA Speck Ham smoked Gouda, Gruyere, herb crumb crusted \$14

Shrimp & White VA Grits lemon butter & red pepper sauces, basil puree \$15 (GF)

Butter Puff Tart with grilled squash, sundried tomato, garlic, artichoke, mushroom, Cambozola \$12 (V)

Open Kitchen Pan Roasted Blue Crab Cake shaved fennel, autumn lettuces \$14

Capellini roasted garlic, VA tomato, basil, vegetable broth, Reggiano \$11 (V)

Housemade Pate Campagne cornichon, pickled onion, mustard, toast crouton \$15

Main Entrées

Seared Spice-Crusted Jumbo Sea Scallops \$26 (GF)

With spiced red bell pepper cream, Yukon mash, creamed leeks, seasonal greens

Chef's recommended wine pairing: Chardonnay or Sauvignon Blanc

Open Kitchen Risotto \$19 (V, GF)

With grilled squash, leek, mushroom, heirloom tomato, Fontina, truffle oil

Chef's recommended wine pairing: Pinot Noir

Crisp Roasted Half "Smart Chicken" \$24 (GF)

With roast chicken jus, Yukon mash, green beans, Spanish onion

Chef's recommended wine pairing: Pinot Noir

Roasted Loin of Colorado Lamb* \$29 (GF)

With roasted garlic rosemary sauce, grilled sweet potato, arugula, heirloom tomato

Chef's recommended wine pairing: Merlot or Meritage (The Spur)

Grilled Kansas Creekstone Farms Rib Eye Steak* \$35 (GF)

Fourteen ounce Angus Rib Eye with red wine demi glace, Rogue Valley Oregon Smokey Blue butter, Open Kitchen oven fries

Chef's recommended wine pairing: Cabernet Sauvignon or Meritage (The Spur)

Crispy Oven Roasted Duck Leg Confit \$24 (GF)

With tarragon gamebird jus, white bean bacon cassoulet, heirloom tomato, frisse, Explorateur

Chef's recommended wine pairing: Pinot Noir

Prosciutto de Parma wrapped Pork Tenderloin* \$29 (GF)

With onion & cracked mustard sauce, white VA grits, festival of root vegetable

Chef's recommended wine pairing: Pinot Noir or Meritage (The Spur)

Open Kitchen sources all foods as local and sustainable as possible.
We appreciate your patience as our menu items are prepared to order and made by hand.

Executive Chef, Kenneth C. Hughes

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. The asterisked items are served raw or undercooked or may contain raw or undercooked ingredients.* Our culinary community produces dishes that include peanuts, tree nuts, cow's milk, egg, wheat, soy, fish, shellfish and gluten. Please inform your server if you have any food allergies.