

open kitchen

Dinner Fall 2011

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.

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Brunch Fall 2011

To Begin

Fresh Tomato with Basil Puree (V, GF) Cup 6 Bowl 8

Soup de Jour Cup 6 Bowl 8

Salade Caesar Toast Crouton, Reggiano Parmesan Small 7 Large 12

House Greens Cucumber, Tomato, Carrot, Lemon Citronette (V, GF) Small 7 Large 12

Frisse with Bacon Lardons & Poached Cage Free Organic Egg Toast Crouton, Lemon Citronette* Small 7 Large 12

Mixed Seasonal Fruit Selection with Honey, Yoghurt & Granola 9

To Continue

Smoked Salmon with Cage Free Organic Eggs Scrambled, Red Onion, Caper, Herbed Cream Cheese & Baguette 13

Open Kitchen Benedict with House Potatoes*, Traditional 12 Crab 15 Steak 14

Three Eggs any style with Bacon or Sausage and House Potatoes* 13

Grilled Skirt Steak & 2 Eggs any style with House Potatoes* 15

Capellini with VA Tomatoes, Basil, Roasted Garlic, Reggiano & Vegetable Broth 13

Open Kitchen Frittata Romano Pecorino, Autumn Vegetables & Bacon with House Potatoes 13

Huevos Rancheros with New Mexico Green Chili and Chorizo Black Beans Stew 13

Desserts

Open Kitchen's Cheesecake Chef's selection 8

Chocolate Mousse (GF) 8

Moorenko's Ice Cream (GF) Two scoops. Choose from our Chef's selected flavors 4

Dark Brown Sugar Vanilla Crème Brûlée (GF) 8

Chocolate Decadence Torte 8

White Chocolate Sundried Cherry Bread Pudding 8

Open Kitchen is...

A Bistro ... Catering Services ... Cooking Classes ... A Private Event Culinary Space

To place a To-Go order, call 703.942.8148.

Brunch items are not currently available to go.

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We appreciate your patience as our menu items are prepared to order and made by hand.

Our wines are also available for retail purchase. Ask an Open Kitchen team member for today's selection.

**We are located across from George Mason High School near Virginia Commerce Bank at
7115 Leesburg Pike #107, Falls Church, VA 22043**

Bistro Dining Hours: Wed-Sat 5pm-10pm & Sun Brunch 11am-8pm

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