

open kitchen

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

Starter

Butternut Squash Bisque 7
Tomato Bell Pepper with Corn Tortilla 7

Grilled Vegetable Terrine
with Spicy Red Pepper Remoulade
& Winter Greens 11

Steamed PEI Mussels with Garlic,
White Wine, Herbs,
Vine Ripe Tomato & Butter 15

Open Kitchen House Salad
with Tomato, Cucumber, Carrot
Lemon Citronette 8

Caesar Salad, Grilled Garlic Herb Crouton,
Reggiano Parmigiano 8

Roasted Pear Salad with Baby Spinach,
Firefly Farms Goat Cheese & Almonds 8

Capellini with Shrimp,
Garlic, Cherry Tomatoes & Basil 11

Main

Seared Pork Medallions
with Onion Mustard Sauce, Sweet
Potato Mash, Corn Pepper Stew 29

Open Kitchen Crisp & Juicy Breast
of Smart Chicken with Roasted Chicken Jus,
VA White Grits, Broccoli 21

Grilled Salmon Filet with Chive Butter,
Crisp Potato Cake, Grilled Asparagus 26

Spice Crusted Pan Seared
Jumbo Sea Scallops, Red Pepper Sauce,
Yukon Potato Mash, Creamed Leeks 26

Creekstone Farms Petite Filet,
Red Wine Demi Glace, Roasted Red
Potatoes, Root Vegetables 29

Risotto with Wild Mushroom,
Leeks, Caramelized Onions,
Herbed Mascarpone 21

Dessert

Vanilla Brown Sugar Creme Brulee 8

Chocolate Decadence Torte 8

Lemon Curd Seasonal Fruit Tartlette 8

Moorenko's Ice Cream
& Ciao Bella Sorbet 8

Executive Chef, Kenneth C. Hughes