

open kitchen

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

Soups Cup 6 Bowl 8

New Mexico Style Grilled Chicken Green Chili with corn tortilla chips

(V) Vegetarian

Fresh Tomato Tortilla & Red Bell Pepper Puree with chives (V, GF)

(GF) Gluten Free

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

Salads Small 7 Large 12

Lyonnais Salad frisse, bacon lardons, poached egg & croutons

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

Roasted Pear Salad baby spinach, firefly farms goat cheese & toasted almonds (V, GF)

Caesar Salad romaine lettuce, garlic crouton, parmigiano reggiano

Sharing

Open Kitchen PEI Steamed Mussels du jour, toast crouton 15

Open Kitchen "Adult" Mac n' Cheese herb crusted ziti pasta with VA speck ham, gruyere & smoked gouda 14

Grilled Vegetable Terrine assorted garden vegetables with a red pepper aioli & winter artisanal salad 15 (V,GF)

Winter Vegetable Puff Pastry Tart with tomato emulsion & Cambozola cheese 12 (V)

Pan Roasted Jumbo Lump Crab Cake served on shaved fennel, basil, yellow tomato and seasonal greens 14

Spice Crusted Shrimp Capellini with grilled asparagus, cherry tomatoes & basil puree 13

Open Kitchen Crispy Pork Belly with forest mushrooms, roasted garlic & white VA corn grits 15 (GF)

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 Rustic Winter Vegetable Risotto 19 (V, GF)

Vegetables du jour

Chef's recommended wine pairing: Chardonnay/Sauvignon Blanc or Pinot Noir

Crisp Roasted Half "Smart Chicken" 24 (GF)

With white VA corn grits, steamed broccoli crown & natural chicken jus

Chef's recommended wine pairing: Pinot Noir

Grilled Colorado Lamb Loin* 29 (GF)

With roasted garlic rosemary jus, circus of root vegetables, fingerling potatoes

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

Open Kitchen's Creekstone Farms Steak Frite* 35 (GF)

16 oz Ribeye with rainbow chard sauté, oven fries, smokey blue butter & red wine demi glace

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

Crispy Oven Roasted Duck Leg Confit 24 (GF)

With white bean prosciutto cassoulet, gamebird jus, heirloom tomato, local arugula, Explorateur cheese

Chef's recommended wine pairing: Pinot Noir

Seared Pork Medallions* 29 (GF)

With sweet potato mash, red pepper, corn stew with cracked mustard & onion sauce

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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Desserts

(V) Vegetarian

(GF) Gluten Free

Vanilla Lemon Curd & Dark Berry Tartlette 8

Chocolate Mousse & Hazelnut Cream in Phyllo Shell 8

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

Dark Brown Sugar Vanilla Crème Brulée (GF) 8

Chocolate Decadence Torte 8

Sundried Cherry & White Chocolate Bread Pudding 8

Young Appetites

7 each (ages 12 & under only)

Served with a side of your choice and kid-sized drink. Free refills on sodas and lemonade only.

Grilled Chicken Tenders (GF)

Grilled Shrimp (GF)

Mac & Meatballs

Grilled Cheese (V)

Hot Teas

Two Leaves & A Bud, 3.50/pot

Black Tea: Assam Breakfast*

Green Tea: Jasmine Petal

Red Tea: African Sunset*

Pearl Fine Teas, 4.50/pot

Classic Earl Grey Tea*

Counting Sheep Herbal Tea

Darjeeling Black Tea*

Dragonwell Green Tea*

Rooibos Bourbon Vanilla Herbal Tea

Somali Tea, 4.50/pot

Asal Chai: Cardamom, cinnamon

*Organic Selections

Coffee Bar

Coffee 2.50

Kitchen Espresso

Single 2.50 Double 2.95

Kitchen Latte 3.75

Espresso, 2/3 steamed milk, 1/3 foam

Kitchen Cappuccino 3.75

Espresso, 1/3 steamed milk, 2/3 foam

Kitchen Mocha 3.95

Espresso, steamed milk, chocolate syrup, whipped cream

Kitchen Hot Chocolate 3.15

Served with whipped cream

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