

open kitchen

Bistro • Events • Market

Winter Restaurant Week Menu

February 4, 2013–February 10, 2013

Dinner \$35.13 per person
3-Course Selection (not including beverage, tax or gratuity)

Starters and Sharing

Belgium Endive, Smokey Blue Cheese, Dried Cranberry Salad with Port Vinaigrette 9

Open Kitchen Market Green Salad with Citronette 8

PEI Steamed Mussels du Jour with Garlic Croutons 15

Soup du Jour 8

Housemade Mozzarella with Fresh Herbs, Pepperanato and Cold-Pressed Olive Oil 9

Butternut Squash Ravioli with Creamy Chipotle Sage Sauce 12

Entrees

Spice-Dusted Pan Seared Day Boat Sea Scallops 26 (GF)
with Charred Leeks, Green Chile Grits Cakes, and Red Bell Pepper Sauce

Crisp Roasted "Smart Chicken" Breast 19 (GF)
with Sweet Potato-Chorizo Hash, Black Currant & Balsamic Braised Swiss Chard, and Roasted Chicken Jus

Braised Veal Breast 24 (GF)
stuffed with Black Kale, Pinenuts, Garlic, accented with Citrus Gremolata and Veal Jus on Creamy Polenta

Farmhouse Meatloaf 19
a Blend of Beef, Veal & Pork, Oven-roasted with Veal Jus, Sautéed Ginger Baby Bok Choy, and Five-Spice Sweet Potato Purée

Angel Fire Duck Confit Cassoulet 27 (GF)
Root Vegetable Tagine with Quinoa 19 (V,GF)

Sweets

Dark Chocolate and Candied Ginger Truffle Tart 9

Grand Marnier Pot au Creme with Hazelnut Biscotti 9

Warm Pineapple-Polenta Upside Down Cake with Rum-Wine Shooter (GF) 9

Spiced Roasted Pear Crumble with Ice Cream 9

Locally Made Ice Cream (GF) and Sorbet (GF, DF) with Biscotti 9

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free

*Open Kitchen sources all ingredients as local and sustainable as possible; we are a proud recipient of the Snail of Approval from Slow Food DC.
We appreciate your patience as our menu items are prepared to order and made by hand.*

Reservations recommended. Reserve online at openkitchen-dcmetro.com or call 703.942.8148.

Restaurant Week Promotion is not available with any other offer or promotion.

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.

7115 Leesburg Pike #107, Falls Church, VA 22043 www.openkitchen-dcmetro.com



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Young Appetites

(ages 12 & under only)

Served with a side of your choice and kid-sized beverage.

Grilled Chicken Tenders (GF, DF-depending on sides chosen) 7
Grilled Shrimp (GF, DF-depending on sides chosen) 7
Mac & Meatballs 7

Hot Teas

Two Leaves & A Bud, 4.5/pot

Black Tea: Assam Breakfast*

Green Tea: Jasmine Petal

Red Tea: African Sunset*

Pearl Fine Teas, 5/pot

Classic Earl Grey Tea*

Counting Sheep Herbal Tea

Darjeeling Black Tea*

Dragonwell Green Tea*

Somali Tea, 5/pot

Asal Chai: Cardamom, cinnamon

*Organic Selections

Coffee Bar

Dripped Coffee 3.5

Kitchen Espresso

Single 3.5 Double 4.5

Kitchen Latte 5

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

Kitchen Cappuccino 5

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

Kitchen Mocha 5

Espresso, steamed milk, chocolate syrup,
whipped cream

Kitchen Hot Chocolate 4

Served with whipped cream

Beers

Ask your server for our
current selection of beers.

Spirited Wine Cocktails

Agave Wine Margarita 6

Vinojito 6

BL Mary Vineyard 6

Mimosa 6

Bottled Waters

Acqua Panna Still (1 lt) 6

S. Pellegrino Sparkling (750 ml) 6

Executive Chef, Kenneth C. Hughes

Chef de Cuisine, Nathan Kirkpatrick

Culinary Director, Christopher Carey

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