

RESTORATION BAR

Bar Menu

Appetizers

LAUGHING KING OYSTERS ON THE HALF SHELL * 18 GF

Cherry Blossom Mignonette, Shallot, Fresh Cracked Pepper, Rhubarb, Spring Onion

CHARCUTERIE AND CHEESE 28 GF

Chapel Hill Farms Beef Pâté, Terra di Sienna Finocchiona and Lonzino
Firefly Farm's Black and Blue, St. Angel Brie
Ewephoria Sheep's Milk Gouda, Honeycomb
Olive Relish, Grilled Sourdough Focaccia

YELLOW SPLIT PEA SOUP 12 GF, VEG

Crispy Virginia Ham, Cilantro Pesto, Ginger, Berbere Spice

TUNA POKE BOWL* 18 GF

Tamari, Sambal, Sesame Seeds, Edamame Aioli, Radish, Nori Crackers

GRILLED ASPARAGUS AND SORGHUM SALAD 15 VEG, V, GF

Baby Kale, Free Range Egg Yolk Marmalade, Pecorino Romano, Kale Chips, Ramp Vinaigrette

Bar Mains

GRILLED CAESAR 14 GF

Baby Gem Lettuce, Bitter Greens, White Anchovy
Focaccia Croutons, Caesar Dressing
Add Joyce Farms Chicken Breast 12 GF
Add Grilled Loch Duart Salmon* 22 GF

SEVEN HILLS BEEF BRISKET AND SHORT RIB BURGER* 28 GF

Bacon Jam, Caramelized Onion, Smoked Cheddar, Fontina, "Fancy Sauce"
Bibb Lettuce, Pretzel Bun
Enhance to Truffle Parmesan Fries with "Beer-naise" 7

V = Available vegan VEG = Available vegetarian

GF = Can be prepared gluten free N = Contains nuts

*Item indicated are cooked to order, consuming raw or undercooked beef, pork and salmon may lead to foodborne illnesses, especially if you have certain medical conditions.