

## **Topside Dinner | opens at 5pm daily**

*Reservations through Open Table*

Three Courses for \$45.00++ | *July 25th - August 3rd*

### **Starter | *your choice of one***

#### **Strawberry & Brie Salad**

*compressed strawberries, watercress, toasted almonds, mizuna, popcorn shoots, fried brie croutons, black pepper & tarragon vinaigrette (vegetarian)*

#### **Ricotta**

*aged balsamic, honey, raisin walnut bread (vegetarian)*

#### **Roasted Tomato Soup**

*Topped with grilled corn, avocado, and crab (gluten free)*

#### **Smoked Chesapeake Rockfish**

*spring pea purée, chive gnocchi*

### **Entree | *your choice of one***

#### **Chesapeake Cioppino**

*virginia clams, mussels, seared rockfish, maryland crab, roasted fennel*

#### **Shenandoah Valley Lamb**

*slow-roasted lamb shoulder, celery root purée, harissa-glazed carrots, chimichurri, puffed amaranth gremolata (gluten free)*

#### **Maitake Mushroom**

*seared mushroom, parsnip purée, wilted garlic, kale, balsamic red wine sauce (vegan, gluten free)*

#### **Tagliatelle**

*english peas, garlic scapes, roasted wild mushroom cream sauce*

#### **Confit Chicken**

*confit chicken leg and thigh, collard greens, cornbread, mustard jus, honey butter*

**Dessert | *your choice of one***

Salted Caramel Panna Cotta

*pecan praline, shaved chocolate*

Chocolate Pot de Crème

*valhrona equatoriale chocolate, raspberries, and vanilla crème fraîche*

Sorbet

*flavor of the moment*