



policy

LAND & AIR

- 14.95 ****Roasted Lamb Chops**
Eggplant Puree, Rosemary Jus
- 11.95 Braised and Grilled Short Ribs
Miso-Mustard Glaze, Chiles
Marinated Cucumber
- 10.95 Roasted Chicken Breast
Hen of the Woods,
Spring Peas, Natural Jus
- 13.95 ****Madras Curry Lamb Sliders**
Gorgonzola, Mint Pesto
- 11.95 Crispy Veal Sweetbreads
Artichoke, Rhubarb
- 14.95 ****Black Angus NY Strip**
Chesapeake Oyster
Celery Root, Red Wine Sauce
- 10.95 Duck Spring Rolls
Bok Choy, Shiitake Mushrooms
- 11.95 Grilled Hanger Steak
Apple-Jicama Slaw

SIDES

- All Sides 6.00
- Roasted Garlic Whipped Potatoes
- Hand Cut French Fries, Truffle Mayo
- Local Virginia Spinach, Roasted Garlic
- Roasted Brussels Sprouts, Pickled Ginger
- Grilled Local Organic Asparagus
- Sugar Snap Peas and Caramelized Onions

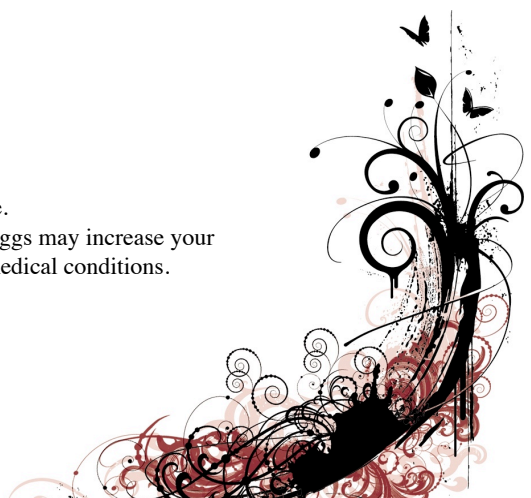
FARM & SEA

- 11.95 Crab and Mascarpone Crepes
Blood Orange Butter,
Crispy Shallots
- 9.95 Smoked Fish Croquettes
Green Apple Aioli
- 11.95 Peppered Diver Scallops
Asian Pear-Cucumber,
Sesame-Rice Wine Vinaigrette
- 9.95 Red Curried Lentils
Cauliflower Dumplings, Pea Shoots
- 7.95 Roasted Beets and Goat Cheese
Baby Arugula and Pine Nuts
- 11.95 Tandoori Spiced Cured Salmon
Pickled Onion and Cucumber,
Crème Fraiche
- 11.95 Grilled Mahi-Mahi
Red Peppers, Olives, Garlic
- 7.95 Organic Mixed Greens
Strawberries, Danish Blue Cheese
Spiced Walnuts and Balsamic Vinaigrette
- 10.95 ****PEI Mussels**
Hefeweizen Cream, Spinach,
Country Sausage
- 12.95 Sautéed Garlic Shrimp
Thai Chili's, Tomatoes
- 13.95 Roasted Alaskan Halibut
Crab and Potato Hash, Sweet Peppers
- 9.95 Trio of Spreads
Eggplant Puree, Edamame Hummus,
Red Pepper Hummus, Toasted Pita

* Prices and menu availability are subject to change.
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your
There is a risk of food borne illness, especially if you have certain medical conditions.

truth in using the best quality ingredients

love and passion drives the food



DESSERTS

BLOOD ORANGE GRANITA
POP ROCKS, KIWI, LIME, GRAPEFRUIT
6

WHITE CHOCOLATE CHEESECAKE
POACHED APRICOTS, GRAND MARNIER
HONEY TUILE
8

VANILLA-SOUR CREAM CAKE
LEMON CURD, FRESH STRAWBERRIES
WALNUT CRUNCH
8

WARM CHOCOLATE FUDGE BROWNIE
PEANUT BUTTER MOUSSE, MILK CHOCOLATE
SEMIFREDDO, CARAMELIZED BANANAS
8

SORBET TRIO
MANGO, PASSION FRUIT, STRAWBERRY
6

ILLY COFFEE
4

fruits in making the best quality ingredients

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liberty to explore all cultures



TAVALON HOT TEA FLAVORS

CRIMSON PUNCH (HERBAL)

TANGY FRUIT BLEND WITH BLOOD ORANGE, APPLE,
CRANBERRY, CHERRY & HIBISCUS.

SERENITY (HERBAL, CAFFEINE-FREE)

BLEND OF CHAMOMILE, PEPPERMINT, LEMONGRASS, ROOIBOS
& VANILLA.

TROPICAL PEONY (WHITE)

TROPICAL OVERTONES OF PINEAPPLE, COCONUT & ROSE
PETAL.

KAMA CHAI SUTRA (BLACK)

BLEND OF INDIAN BLACK TEA, CARDAMOM, CLOVE, CINNAMON,
GINGER & VANILLA.

NYC BREAKFAST (BLACK)

BLEND OF BLACK TEAS FROM INDIA, SRI LANKA & INDONESIA.

PEACHY OOLONG (OOLONG)

TAIWANESE OOLONG BLENDED WITH PEACHES AND
SUNFLOWER BLOSSOMS.

GENMAI CHA (GREEN)

JAPANESE TEA ROASTED AND PARTIALLY PUFFED RICE WITH A
TOASTY FLAVOR.

LEMONGREEN (GREEN)

MELLO GREEN TEA FROM CHINA AND ZESTY THAI
LEMONGRASS

SUMMER FRUITS (GREEN)

BLENDED WITH APRICOTS AND SUNFLOWER BLOSSOMS.



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BRUNCH
SUNDAYS, STARTING AT 11AM

5.95	Fresh Fruit Plate <i>Strawberries, Mango, Kiwi, Grapefruit</i>
9.95	Blueberry Pancakes <i>Choice of Bacon or Breakfast sausage</i>
.95	Salmon Eggs Benedict <i>Tomato Hollandaise, Breakfast Potatoes</i>
12.95	Steak and Eggs <i>Grilled Hanger Steak, Two Eggs any style Breakfast Potatoes</i>
10.95	Brioche French Toast <i>Vanilla Mascarpone, Strawberry-Rhubarb Choice of Bacon or Breakfast Sausage</i>
8.95	Breakfast Croissant Sandwich <i>Fried Egg, Bacon, Asiago Cheese, Lettuce Breakfast Potatoes</i>
9.95	Spinach and Brie Omelet <i>Choice of Bacon or Breakfast Sausage Potatoes</i>
9.95	Spinach and Goat Cheese Salad <i>Local Organic Spinach Tomato Bacon Vinaigrette, Fried Goat Cheese</i>
15.95	Madras Curry Lamb Sliders <i>Gorgonzola, Mint Pesto, Fries</i>
18.95	Roasted Alaskan Halibut <i>Sweet Peppers, Crab and Potato Hash</i>
14.95	Roasted Chicken Pasta <i>Caramelized Onions, Spring Peas, Asiago Cream</i>
5.95	Roasted Beet and Arugula Salad <i>Danish Blue Cheese, Candied Walnuts</i>
8.95	Smoked Fish Croquettes <i>Green Apple Aioli</i>

Drink Specials

.95	Bailout Policy <i>Our Twist on the Classic Bloody Mary</i>
.95	Flavored Mojito <i>Choice of Banana, Mango, and Guava</i>
.95	Mimosa <i>Chandon Sparkling Wine and Orange Juice</i>
.95	Illy Coffee <i>Choice of Regular or Decaf</i>
.95	Tavalon Hot Tea <i>Ask You Server for Flavor Selection</i>

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