



DC BBQ & Grilling Week July 16 – July 22, 2018
Two-Course Menu – Available for Lunch, Brunch or Dinner
\$22 Two-Course add \$15 for the Wine Pairing

First Course

Choose one of the following:

Grilled Asparagus & Onions (gf) (v)
Glatzer Grüner Veltliner, Carnuntum, Austria

or

Smoked Chicken Eggroll, Carolina Mustard Sauce
Gueissard Rosé, Bandol, France

or

BBQ Quail, Semi-Sweet Mustard, Mixed Beans (gf)
D&N, Primitivo, Salento, Italy

Second Course

Choose one of the following:

Grilled Veggie Napoleon Burger, Eggplant, Squash, Zucchini, Tomato, Onions,
House Salad or Fries

Ridge, East Bench, Zinfandel, Dry Creek Valley, Sonoma, California

or

Grilled Pork Chop, Hoisin Soy Chili Sauce Marinade, Onions, Grilled Vegetables
Salem Wine Co., Pinot Noir, Willamette, Oregon

or

Texas-Style Smoked Dry-Aged Brisket, open-faced brioche toast, House Salad or Fries
Browne, Heritage, Cabernet Sauvignon, Columbia, Washington State

or

Grilled Hanger Steak, Chimichurri & Fries (gf) (Add 4)
Annabella, Cabernet Sauvignon, Napa, California

Dessert Course

Choose one of the following:

House-made Ice Cream of the week (Add 4)

or

House-made Sorbet of the week (Add 4)

Mas fi, Sparkling Rosé, Cava, Spain (Add 4)

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Chef & Sommelier