

Available through October 2017

General Manager Robert "Scott" Boger and Executive Chef Seth Connolly invite you to try some of their favorite local creations.

## Breakfast

### Presidential Oatmeal

steel-cut oats with honey-roasted fruit

### Founder's Omelet

Virginia ham, caramelized onions and Swiss cheese served with hash brown potatoes and applewood-cured bacon

## Sandwiches

### Haddock Supreme

grilled or fried haddock, butter lettuce, beefsteak tomato, house-made remoulade and lemon on a brioche bun

### The Legislator

roasted pork tenderloin, red onion jam, heirloom tomatoes and butter lettuce on a demi-baguette

## Salads

### Hollis Farm Grilled Sirloin Salad

baby arugula, mango, avocado, grape tomatoes, Parmesan, shallots and jalapeño vinaigrette

### Botanic Garden Salad

fennel, farro, pine nuts, baby kale, radicchio, carrots and green garlic dressing

## Soup

### Ribollitta Soup

sweet Italian sausage, kale and navy beans served with thick garlic crostini

### Blue Ridge Bowl

broccoli and cheddar soup with herbed croutons

## Snack / Appetizer Trays (Cold)

### Charcuterie and Cheese

variety of salami and local Blue Ridge cheese

### Maryland Crab Dip

crab with spinach, herbed Boursin cheese, chevre and cream cheese with brioche toast points

## Snack / Appetizer Trays (Hot)

### Fried Green Thai Curry Coconut Shrimp

with sweet Thai chili dipping sauce

### Executive Crab Bites

with roasted red pepper remoulade and lemon

## Entrees

### Potomac Flounder

battered flounder and sautéed shrimp with lemon beurre blanc sauce, roasted new potatoes and sautéed vegetable medley

### Capitol City Strip Loin

wild mushroom sauté, garlic mashed potatoes and steak butter

### Brunswick Stew

Bay Haven chicken thighs, butter beans, corn, roasted tomatoes and new potatoes

### Washington Stuffed Chicken

Maryland blue crab, shrimp, Boursin cheese stuffing and lemon-thyme jus

## Dessert

### Peanut Pie

Virginia peanuts and vanilla flavor

### Chocolate Chess Pie

dark chocolate and fresh whipped cream

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