

VIRTUE FEED & GRAIN

STARTER *select one*

DUCK POUTINE

duck fat fries, roasted duck gravy, cheddar curds,
fried rosemary

BBQ RIB TIPS

fried crispy, roasted pineapple bbq sauce, slaw

SCOTCH EGGS

cage free eggs, chicken chorizo, chipotle-lime sauce

SEMOLINA FRIED CALAMARI

artichoke hearts, cherry peppers, olives, charred lemon aioli

ENTRÉE *select one*

STEAK & FRIES*

black angus flat iron steak, duck fat fries, chimichurri

PAN SEARED SALMON*

wild mushroom crusted, creamy quinoa, harissa sauce

JERK CHICKEN

yuca fries, seasonal vegetables, tomatillo crema

BLACKENED ROCKFISH

tomato-green chili spanish rice, key lime butter sauce

PASTA PUTTANESCA

heirloom cherry tomatoes, kalamata olives, capers,
house made linguine

DESSERT *select one*

PEANUT BUTTER & CHOCOLATE ICEBOX PIE

creamy peanut butter filling, chocolate ganache, peanuts,
macadamia gelato

STRAWBERRY SHORTCAKE

house made biscuit, wild strawberries, vanilla ice cream

ROOT BEER FLOAT

chilled mug, vanilla bean ice cream

SORBET

seasonal selection

**Beverages, tax, gratuity are additional. Special pricing for RW may not be combined with any other offer or promotion. No substitutions, please.*

RESTAURANT WEEK Summer 2018
DINNER MON-SAT 4PM-10PM, SUN 3PM-10PM
3 COURSES - \$35/PERSON

VIRTUE

FEED & GRAIN

STARTER

select one OR a dessert

MEZZE PLATTER

avocado hummus, muhammara, olives, pickled vegetables, walnuts, toasted flatbread

OLD TOWN CRAB DIP

lump crabmeat, old bay, sriracha, tortilla chips

QUINOA SALAD GF V

baby greens, red beets, green peas, pearl onions, red radishes, sarvecchio, tomatoes, lemon vinaigrette

SOUTHWEST CAESAR

romaine hearts, chipotle caesar dressing, dried toasted corn, roasted poblano peppers, tomatoes, corn tortillas, queso cotija

ENTRÉE

select one

PRIME RIB FRENCH DIP*

slow roasted prime rib, toasted baguette, horseradish sauce, provolone cheese, beef au jus

VIRTUE BURGER*

creekstone farms beef, choice of cheddar or swiss, bacon, lettuce, tomato

GRILLED CHICKEN BLT

bacon, lettuce, tomato, swiss cheese, guacamole, chipotle aioli, pretzel roll

PAN SEARED SALMON*

wild mushroom crusted, creamy quinoa, harissa sauce

DESSERT

select one OR a starter

CHEESECAKE

vanilla crust, lemon curd, blueberries, huckleberries, blueberry sauce

POACHED PEAR

cognac-chocolate sabayon sauce, vanilla gelato

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RESTAURANT WEEK Summer 2018
LUNCH
MON-SAT 11:30AM-4PM, SUN 10AM-3PM
2 COURSES - \$15/PERSON