

AUTUMN DINNER MENU

TO START / TO SHARE

- Charred Octopus** hummus, kale, fennel confit, black olives, paprika aioli 13.50
- Wood Smoked Chicken Wings** chipotle, lime, celery, Point Reyes blue cheese dressing 12.50
- Arancini** fried rice balls, mozzarella, peas, Sunday sauce 7.95
- Crispy Lamb Ribs** pickled chili, sesame, Greek yogurt 13.25
- Antipasta** Prosciutto de Parma, finocchiona, burrata, warm olive, giardiniera (*serves 2*) 19.75
- Italian Wedding Soup** chicken meatballs, escarole, Parmigiano-Reggiano 6.50
- Tavern Salad** field greens, fennel, watermelon radish, carrot, red wine/shallot vinaigrette 7.75
- Little Caesar Salad** hearts of romaine 5.95
- Roasted Carrot and Beet Salad** yogurt, hazelnut, quinoa, avocado vinaigrette 9.50
- Apple and Blue Cheese Salad** Bibb lettuce, walnut, fennel, creamy herb vinaigrette 9.75
- American Farmstead Cheese Platter** Meadow Creek Dairy Greyson, VA (cow), Reserve Ezra Cheddar, NY (cow), Vermont Creamery Bonne Bouche, VT (goat) 14.75

WOOD OVEN PIZZAS

- Red Pie** crushed tomato, mozzarella, Fontina 13.50
- White Pie** mozzarella, Fontina, onion, oregano 13.50
- TOPPINGS** \$1 Mushroom, Olive, Spinach, Peppers, Caramelized Onion, Jalapeño, Broccoli Rabe
\$2 Pepperoni, Bacon, Italian Sausage, Chicken
\$3 Prosciutto, Meatballs, House-smoked Salmon, Mozzarella di Bufala
- Vermont** white cheddar, smoked prosciutto, caramelized onion, apple, sage 17.50
- Uncle Joe** spicy Italian sausage, peppers, onion, crushed tomato, mozzarella, Fontina 16.95
- Salumeria** Calabrese, prosciutto, Italian sausage, mushroom, olive, crushed tomato, mozzarella 19.50
- Wild Mushroom and Brussels Sprouts** caramelized onion, fontina, rosemary 17.25
- Classico** crushed tomato, basil, Mozzarella di Bufala 15.95

ENTRÉES / HOUSE MADE PASTAS

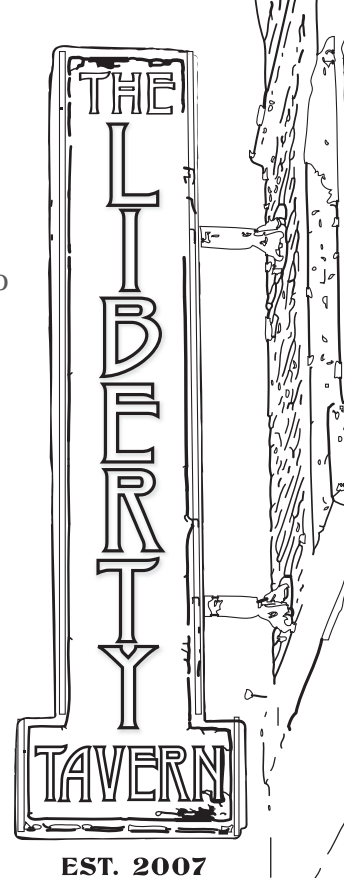
- Roasted Half Chicken** bacon cheddar mashed potatoes, broccoli, roasted garlic jus 19.75
- Tuscan Hanger Steak*** roasted fingerling potatoes, sautéed kale, herb salsa verde 21.75
- Coffee-Braised Short Ribs** goat's cheese polenta, globe carrots, caramelized shallots 24.95
- Crispy Pork Shank** citrus farro risotto, roasted fennel, Swiss chard 22.75
- Grilled Bronzino** clams, chickpeas, chorizo, escarole 23.50
- Scottish Salmon** cauliflower puree, braised kale, roasted tomato and green olive vinaigrette 21.50
- Basil Orecchiette** chicken sausage, roasted broccoli, spinach, parmesan, pesto 16.50
- Sweet Potato Gnocchi** roasted apple, wild mushroom, sage, brown butter, whipped ricotta 10.25 *half* / 16.95 *full*
- Rigatoni and Meatballs** Sunday sauce, Pecorino Romano 10.95 *half* / 17.95 *full*

SANDWICHES

- THE STEAK SANDWICH*** 10oz ribeye, fontina, caramelized onions, horseradish, fries 19.95
- Grilled Cheese & Cup of Tomato Soup** Vermont white cheddar, mozzarella 10.00 ADD *tomato* +1.00 ADD *bacon* +1.00
- Yellowfin Tuna Burger*** pickled vegetable slaw, togarashi aioli, fries 15.95
- Liberty Tavern Burger*** Dubliner cheese, IPA roll, fries 13.95 ADD *bacon* +1.50 ADD *fried egg* +1.50

FOR THE TABLE

- Handcut Fries** chipotle aioli 5.50
- Crispy Brussels Sprouts** garlic aioli 6.75
- Sautéed Market Greens** lemon, red pepper 4.95
- Aged Cheddar Mac & Cheese** 5.25
- Garlic Bread** provolone 5.95



Fried Chicken Mondays

Pickle-brined Fried Chicken
two seasonal sides &
a freshly baked biscuit

\$16.00

ADD a *Masonic* +5.00



LEONORA
GOURMET BAKERY

All breads, pastas, pastries, and sausages are house made fresh daily.

Executive Chef Matt Hill | Sous Chef Peter McElroy | Executive Pastry Chef Bridie McCulla

Please visit us at our other Arlington-owned and operated establishments: Lyon Hall, Northside Social and LeoNora Bakery.

*Consuming raw or undercooked meats, fish, poultry, or eggs may increase your risk of food borne illness.

Coming Soon



NORTHSIDE
SOCIAL
FALLS CHURCH

Fall 2017