

## SUMMER DINNER MENU

### TO START / TO SHARE

- Pea & Mozzarella Arancini** fried rice balls, Sunday sauce 7.95  
**Piquillo Pepper Gazpacho** heirloom tomato, blue crab, avocado 9.50  
**Fried Green Tomatoes** pimento cheese, VA peanuts, arugula 8.00  
**Crispy Lamb Ribs** pickled chili, sesame, Greek yogurt 13.25  
**Charred Baby Octopus** hummus, kale, fennel confit, black olives, paprika aioli 13.50  
**Antipasta** Prosciutto de Parma, finocchiona, burrata, warm olive, giardiniera (serves 2) 19.75  
**Wood Smoked Chicken Wings** chipotle, lime, celery, Point Reyes blue cheese dressing 12.00  
**Tavern Salad** field greens, fennel, watermelon radish, carrot, red wine/shallot vinaigrette 7.75  
**Roasted Carrot & Beet Salad** yogurt, hazelnut, quinoa, avocado vinaigrette 9.50  
**Heirloom Tomato & Burrata Salad** peaches, pecan pesto 11.50  
**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 18.50  
**Parma** fig, Prosciutto di Parma, arugula, fontina, mozzarella, vin cotto 18.25  
**Classico** crushed tomato, basil, Mozzarella di Bufala 15.95  
**Summer** soppressata, corn, peppers, crushed tomatoes, Mozzarella di Bufala 17.00

### HOUSE MADE PASTAS

- Rigatoni & Meatballs** Sunday sauce, Pecorino Romano 10.95 / 17.95  
**Basil Orecchiette** chicken sausage, roasted broccoli, spinach, parmesan, pesto 16.50  
**Gnocchi** charred corn, zucchini, roasted tomato sauce, Italian oregano, smoked mozzarella 16.75  
**Spicy Maryland Blue Crab & Shrimp Spaghetti** spring onion, asparagus, roasted mushroom, jalapeño/almond pesto 21.50

### ENTRÉES

- Scottish Salmon\*** fava bean and mushroom risotto, crisp onions 23.50  
**Roasted Half Chicken** bacon cheddar mashed potatoes, broccoli, roasted garlic jus 21.50  
**Grilled Duroc Pork Chop** pickled peaches, caramelized onion and potato tart, crispy pig cracklins' 23.75  
**Georges Bank Scallops** Silver Queen corn succotash, sautéed baby spinach 23.75  
**Grilled Yellowfin Tuna\*** roasted tomato, escarole, white bean purée, black olive, basil & chili Gremolata 23.50  
**Tuscan Hanger Steak\*** roasted fingerling potatoes, sautéed kale, herb salsa verde 21.75  
**Lamb Burger\*** cucumber, yogurt, harissa, pickled red onion, IPA roll, hand cut French Fries 14.50  
**Liberty Tavern Burger\*** Dubliner cheese, IPA roll, hand cut French Fries 13.95  
ADD *applewood smoked bacon* +1.50 ADD *fried egg* +1.50  
**THE STEAK SANDWICH\*** 10 oz. grilled ribeye steak, fontina cheese, caramelized onions, arugula, horseradish sauce, Italian Feather Loaf bread, hand-cut French Fries 19.95

### FOR THE TABLE

- Aged Cheddar Mac & Cheese** 5.25  
**Handcut Fries** chipotle aioli 5.50  
**Jalapeño Cheddar Hushpuppies** roasted garlic ranch 5.00  
**Sautéed Market Greens** lemon, red pepper 4.95  
**Small Caesar Salad** 5.95  
**Garlic Bread** provolone 5.95  
**Crispy Brussels Sprouts** garlic aioli 6.75  
**Sweet Corn & Butter Bean Succotash** poblano peppers 6.00  
**Potato Gratin** thyme, Gruyere, Parmigiano-Reggiano 5.75



#### **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