



KITCHEN PARTY

CHOOSE A STARTER

Asparagus Frites lemon Reggiano aioli

Caesar Salad heart of romaine, fried capers, Reggiano crumble, bacon, radish, fennel, preserved lemon, celery seed crouton

Duck Confit Bao Chinese 5 spice leg + thigh, pickled cucumber + red onion, house made hoisin, cilantro, steamed bun

Heritage Greens shaved fennel, watermelon radish, toasted walnuts, Empire apple, Pristine honey lemon dressing, goat cheese fritter

Lobster Roll Atlantic lobster, celeriac cream, tarragon, celery, house made potato chip

Panzanella grilled focaccia, roasted red peppers, shallots, semi dried cherry tomatoes, Reggiano, Italian parsley, fried capers, smoked tomato vinaigrette

Perch Taco butternut aioli, grilled corn tortilla, pickled salsa, avocado sour cream, fried lemon

Pork Belly Bites tomato chili jam, toasted fennel seed aioli

Quinoa Salad semi dried cherry tomatoes, cucumber, grilled red onion, kalamata olives, mint, basil, grilled Halloumi

Southern Fried Nugs chicken thighs, dill pickle mayo + '352' F'd Up hot sauce

PICK YOUR MAIN

Asparagus Tagliatelle house made noodles, asparagus cream + tips, roasted mushrooms, garlic, shallots, cherry tomatoes, lemon zest, Reggiano - **add grilled chicken or shrimp +7**

Brick Oven Pickerel Great Lakes fish, thyme + butter fondant potatoes, minted pea purée, Norfolk vegetables

Cast Iron Chicken buttermilk + hot sauce soaked + breaded supreme, scalloped potatoes, Norfolk vegetables, smoked chicken jus

Korean Style Flank 7oz flank steak, miso mashed potato, Norfolk vegetables

Pineapple Chili Back Ribs macaroni + cheese pie, Combine slaw

Smoked Wild Boar Chop bone-in chop, stuffed potato, Empire apple purée, Norfolk vegetables

Wagyu Burger 6oz Wagyu patty, smoked bacon, caramelized onions, Jensen's cheddar, grainy mustard mayo, '352' smoked tomato ketchup, shaved iceberg, sesame bun, Combine seasoned fries

Y U Ranch Short Rib local grassfed Texas Longhorn, mashed potato, Norfolk vegetables, horseradish jus

Norfolk ABC Pizza apple, smoked bacon, celeriac cream, Jensen's cheddar, caramelized onions, basil

Piggy Pizza smoked tenderloin, grilled pineapple, Hungarian hot, mozzarella, crispy shallots

Veggie Pizza grilled zucchini, asparagus cream + tips, red pepper, red onion, mozzarella, house made chèvre

FINISH WITH DESSERT

Churros Mexican doughnuts, cinnamon sugar, dulce de leche

Fruit Sorbet gluten free + dairy free

Silk Road Chocolate Pot de Crème cocoa crumble

Vanilla Crème Brûlée vanilla bean custard, caramelized sugar

\$73 per person / 3 courses

