

ESOTERIC RESTAURANT WEEK 2022

LUNCH MENU | 2 COURSES FOR \$15

- COURSE ONE -

SIDE SALAD

MIXED GREENS | SHREDDED CARROT | CUCUMBER | ONION |
CHERRY TOMATO | HOUSE VIN

SOUP OF THE DAY

ASK YOUR SERVER FOR TODAYS SELECTION

PIMENTO

OUR PIMENTO CHEESE | HOUSE CRACKERS

- COURSE TWO -

BURRATA SALAD

SALT ROASTED BEETS | KALE | HONEY ROASTED BUTTERNUT
| PUMPKIN SEED CROQUANT | FERMENTED RED CABBAGE |
CHESTNUT HONEY | PICKLED APPLE | RASPBERRY CHIPOTLE
CAULIFLOWER | KOMBUCHA VINAIGRETTE

BLACK BEAN BURGER

AVO AIOLI | PICKLES | CARMELIZED ONIONS | BIBB LETTUCE
BRIOCHE BUN

CUBANO

GINGER ALE BRAISED PORK SHOULDER | EDWARDS HAM |
HAVARTI CHEESE | HOUSE PICKLES | IPA HONEY MUSTARD |
SOUR DOUGH BREAD

SPICY CHICKEN SAMMIE

BUTTERMILK FRIED CHICKEN | PICKLED SLAW
HOUSE PICKLES | SAMBAL AIOLI | ARUGULA | BRIOCHE BUN



ESOTERIC RESTAURANT WEEK 2022

DINNER MENU | 3 COURSES FOR \$40

- COURSE ONE -

PIMENTO

OUR PIMENTO CHEESE | HOUSE CRACKERS

BONE MARROW

ROASTED RED PEPPER CHIMICHURRI | WHIPPED HERB BUTTER
| BLACK GARLIC FOCACCIA

CHARRED OCTOPUS

BULGOGI STYLE | SOUS VIED FINGERLING POTATOS | CREAM
FRAICHE | GRILLED RED CABBAGE | CONFIT TOMATO | CRISPY
KALE

- COURSE TWO -

BURGER

HOUSE GROUND BEEF | WHITE AMERICAN CHEESE CARAMELIZED
ONIONS | HOT SAUCE AIOLI | HOUSE PICKLES | VA HYDRO BIBB LETTUCE
BRIOCHE BUN

PLANT BASED POUTINE

HOUSE CUT FRIES | SOUTHERN GRAVY | CRISPY JACKFRUIT | SMOKED TOFU
CURD | OYSTER MUSHROOMS | ROASTED RED PEPPER | SHAVED RADDISH

HALF CHICKEN

JOYCE FARMS | 24 HOUR SMOKE BRINE + SOUS VIDE | BOURSIN STUFFED
ONION RING | BLACKBERRY BALSAMIC LOCAL BROCCOLINI
CELERY ROOT MASH | BEET MOLÉ

PORK CHOP

BONE-IN GRILLED CHAIRMANS CHOICE CHOP | LOCAL SWEET POTATOES
BOURBON + BACON BRAISED BRUSSELS | SMOKED HONEY GASTRIQUE

- COURSE THREE -

DONUT

HOUSE MADE SWEET POTATO DONUT | CINNAMON BROWN
SUGAR | BOURBON CAMEL | BROWN SUGAR ICE CREAM

CHOCOLATE POT DE CRÉME

CANDIED PISTACHIOS | FLEUR DE SOL

