

Jan 31st - Feb 6th
Virginia Beach
RESTAURANT
WEEK
 2021

LUNCH MENU

\$15 for Two Courses
 Please choose 1 item from each course

COURSE 1

SPINACH ARTICHOKE DIP

served with warm pita points

GOAT CHEESE DIP

served with warm pita points

SIDE SALAD

served with a warm baguette & choice of dressing

BOWL OF CHILI

topped with cheese and served with a warm baguette

BAVARIAN PRETZELS

served with cheese dip and Guinness mustard

COURSE 2

CHICKEN APPLE BRIE SANDWICH

char-grilled chicken, sliced granny smith apples, soft brie cheese, our house-made sweet cranberry coulis and cider aioli. served on an artisan french baguette with a side of field greens.

MAGNERS CORNED BEEF SANDWICH

usda corned beef brisket slow-roasted daily. steeped in magners cider and brown sugar. topped with sauerkraut. russian dressing, swiss cheese, and served on rye bread with a side of tavern fries.

ATLANTIC HADDOCK SANDWICH

fried english ale battered fish, topped with lettuce, tomato, an onion. served on a soft brioche roll with a side of tavern fries.

GRILLED CHICKEN CRANBERRY SALAD

chopped romaine topped with dried cranberries, bleu cheese crumbles, red onions, sweet pecans, mandarin oranges, and a grilled chicken breast with an orange cranberry vinaigrette.

PLT BURGER

an 8oz fresh ground chuck burger, char-grilled to order, served with your choice of cheese and a side of tavern fries. (additional toppings available for an additional charge)

SIGNATURE COCKTAIL

\$5

LARCENY OLD FASHIONED

WINES BY THE BOTTLE

\$20

MONETVINA PINOT GRIGIO
MILESTONE CHARDONNAY
NOBLE VINES MERLOT
TRIVENTO MALBEC

FAMILY STYLE TAKE-OUT

Family meals for 4 people includes a house salad with choice of dressing

\$40

BODDINGTONS FISH & CHIPS

tavern fries, house-made tartar sauce, malt vinegar, & ketchup

\$40

MAKER'S MARK BOURBON CHICKEN

chive whipped potatoes & char grilled asparagus

\$60

BEEF WELLINGTON

chive whipped potatoes & sautéed green beans

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DINNER MENU

\$25 for Three Courses
 Please choose 1 item from each course

COURSE 1

SIDE SALAD
 served with a warm baguette & choice of dressing

CUP OF CHILI
 topped with cheese and served with a warm baguette

CUP OF GUINNESS STEW
 served with a warm baguette

FRIED PICKLES
 served with creamy dill sauce

BAVARIAN PRETZELS
 served with cheese dip and Guinness mustard

**SIGNATURE
 COCKTAIL**

\$5
**LARCENY
 OLD FASHIONED**

**WINES
 BY THE BOTTLE**

\$20
MONETVINA PINOT GRIGIO
MILESTONE CHARDONNAY
NOBLE VINES MERLOT
TRIVENTO MALBEC

COURSE 2

BODDINGTONS FISH & CHIPS
 english ale battered and fried to order whole atlantic
 haddock fillet on a bed of tavern fries.
 served with house-made tartar sauce.

MAKERS MARK BOURBON CHICKEN
 two grilled chicken breasts with makers mark bourbon glaze,
 served with warm house-made chive whipped potatoes and
 char-grilled asparagus.

BEEF WELLINGTON
 seared beef tenderloin coated in mushroom duxelles,
 wrapped in prosciutto, tucked into a butter flake pastry
 then baked to order. served with chive whipped
 potatoes and sautéed green beans.

**FAMILY STYLE
 TAKE-OUT**

Family meals for 4 people
 includes a house salad with choice of dressing

\$40
**BODDINGTONS
 FISH & CHIPS**
 tavern fries, house-made tartar sauce,
 malt vinegar, & ketchup

\$40
**MAKER'S MARK
 BOURBON CHICKEN**
 chive whipped potatoes &
 char grilled asparagus

\$60
BEEF WELLINGTON
 chive whipped potatoes &
 sautéed green beans

COURSE 3

GUINNESS CHOCOLATE BROWNIE
 served with vanilla bean ice cream

JAMESON BREAD PUDDING
 served with vanilla bean ice cream