chef’s family table

inspired by chef tony’s travels throughout greece and italy, family table evokes the warmth and convivial hospitality of mediterranean agriturismi and tavernas. this experience is meant to be shared, so join your family and friends in a culinary celebration of food, love, and life!

three course menu $75 per person
wine pairings $75 per person

first course

<table>
<thead>
<tr>
<th>dish</th>
<th>price</th>
</tr>
</thead>
<tbody>
<tr>
<td>our daily foccacia</td>
<td>10</td>
</tr>
<tr>
<td>kalamata olive, sage, green &amp; red grapes</td>
<td></td>
</tr>
<tr>
<td>cremini mushroom arancini</td>
<td>12</td>
</tr>
<tr>
<td>fontina cheese, rosemary, black garlic aïoli</td>
<td></td>
</tr>
<tr>
<td>warm medjool dates</td>
<td>10</td>
</tr>
<tr>
<td>bay blue cheese, cashews, georgia olive oil, sea salt</td>
<td></td>
</tr>
<tr>
<td>autumn brassicas salad</td>
<td>15</td>
</tr>
<tr>
<td>pomegranate, almond, bay blue cheese, creamy vinaigrette</td>
<td></td>
</tr>
<tr>
<td>roasted local beets</td>
<td>15</td>
</tr>
<tr>
<td>sesame crusted feta, walnut, dill, baby watercress</td>
<td></td>
</tr>
</tbody>
</table>

second course

<table>
<thead>
<tr>
<th>dish</th>
<th>price</th>
</tr>
</thead>
<tbody>
<tr>
<td>atlantic swordfish steak</td>
<td>31</td>
</tr>
<tr>
<td>blistered tomatoes, fennel, saffron aïoli, sauce ‘salmoniglio’</td>
<td></td>
</tr>
<tr>
<td>blue crab &amp; shrimp giovetsi</td>
<td>32</td>
</tr>
<tr>
<td>tomato, corn, dill, feta, creamy orzo “risotto”</td>
<td></td>
</tr>
<tr>
<td>new frontier bison flank steak</td>
<td>28</td>
</tr>
<tr>
<td>charred broccolini, scallions, horseradish, red wine</td>
<td></td>
</tr>
<tr>
<td>local squash variations</td>
<td>26</td>
</tr>
<tr>
<td>grilled maitake, yogurt, pomegranate, “mostarda”</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>rigatoni alla norma</td>
<td>- path valley eggplant, calabrian chili, ricotta salada, pomodoro</td>
</tr>
<tr>
<td>hearty greens salad</td>
<td>- b&amp;b onions, tomato, anchovy, croutons</td>
</tr>
<tr>
<td>spelt flatbread</td>
<td>- greek oregano, chili flakes, parmesan</td>
</tr>
</tbody>
</table>

family table also includes:

third course

<table>
<thead>
<tr>
<th>dish</th>
<th>price</th>
</tr>
</thead>
<tbody>
<tr>
<td>spiced cider cake</td>
<td>14</td>
</tr>
<tr>
<td>local apples, cream cheese, walnut, cinnamon ice cream</td>
<td></td>
</tr>
<tr>
<td>bittersweet chocolate budino</td>
<td>13</td>
</tr>
<tr>
<td>shortbread crumbles, olive oil, sea salt, candied hazelnuts</td>
<td></td>
</tr>
</tbody>
</table>

gluten free alternatives are available for an additional $2; please ask your server for details

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

3% is added to all checks, this allows us to recognize our kitchen staff and is not a gratuity for service

20% gratuity is added to all parties of 6 or more
wine by the glass

sparkling wine

- zoinos winery, zitsa brut, debina
  - epirus, greece, nu

- domaine karanika, cuvée special brut rosé
  - xinomavro, amyndeo, macedonia, greece

white wine

- karamolegos, feredini
  - assyrtiko, santorini, greece, 2020

- palmento costanzo, mofete
  - etna bianco doc, carricante / catarratto, mt. etna, sicily, italy, 2019

- tetramythos, rizes
  - roditis, peloponnese, greece 2020

- tselepos, blanc de gris
  - moschofilero, peloponnese, greece, 2021

- aivalis, barrel fermented
  - assyrtiko, nemea, greece, 2021

skin contact - rosé

- georgas family, black label
  - savatiano, attica, greece 2020

- troupis winery, hoof & lur
  - moschofilero, orange wine. mantinia, peloponnese, greece, 2018

- san salvatore, vetere, paestum rosato
  - paestum rosato, campania, italy, 2021

- domaine zafeirakis, rosé
  - limniona, tyrnavos, greece, 2020

red wine

- i custodi, pistus, etna rosso
  - nerello mascalese / nerello capuccio, mt. etna, sicily, italy 2020

- colli di lapio, campi taurasini
  - aglianico, irpinia, campania, italy, 2021

- taralas family winery, “mavro”
  - xinomavro, naoussa, macedonia, greece, 2013

- kontozisis organic vinyards, a-grafo
  - limniona, karditsa, greece, 2017

- pietraventosa, allegoria
  - primitivo, puglia, italy 2017

- bairaktaris, old monolithos, agiorgitiko
  - nema, peloponnese, greece, 2016

- scala, ciro rosso classico
  - galgoppio, calabria, italy, 2021

cocktails

- the bitter end
  - bar hill tom cat gin, breckenridge bitter, lime, pineapple, amaretto, whiskey aged bitters, foam

- menta-lily i’m somewhere else
  - espresso, branca menta, reposado, cafe cordial chocolate bitters

- ciao napoleon!
  - tequila, casons 184, lime, strega, cachaca

- persephone’s kiss
  - calvados, amaro noce, rye, ig grenadine

- mulo nei fiori
  - vodka, elderflower, mezzodii, lime, ginger beer

- prof plum, in the dining room...
  - bare knuckle bourbon, fruity plum wine, lemon, vecchia amaro del capo, clove simple, foam

- fury of demeter
  - squash infused mezcal, roots diktamo, pomegranate syrup, angostura, salt

- autumn in athens sazerac
  - bonded apple brandy, rye, rakamelo, simple angostura and aromatic bitters

- aphrodite
  - mezcal, cappelletti, roots diktamo, lime

- nikolaki
  - vodka, greek yogurt, honey, lemon, rosemary

beer & cider

- zeos black mak
  - schwarzbier / greece / 5.0% / 11.2 oz. bottle

- seven islands kerveros
  - hazy double ipa with citra & idaho 7
  - greece / 8.0% / 16 oz can

- saison dupont
  - saison / belgium / 6.5% / 11.2 oz bottle

- prairie rainbow sherbert
  - fruited sour ale with raspberry, pineapple, & orange
  - oklahoma, 5.2% / 12 oz can

- septem sunday’s
  - blond ale with honey
  - greece / 6.5% / 11.2 oz bottle

- bluejacket lost weekend
  - hazy ipa with citra hops
  - washington, dc / 7.0% / 16 oz can

- oxbow luppolo
  - italian piloner / maine / 5.0% / 16 oz can

- aval blanc
  - french cider / france / 5.0% / 12 oz can