

WELCOME to THE MAJESTIC

'Pure and Simple'...This is our food.
'Rustic American' ...This is our style.

It's wholesome cooking that developed from a close affiliation with the land, seasonal products, relationships with farmers and shared cultural influences.

In addition to the menu, we will offer daily highlights. And Sunday evenings is a return to family and tradition. Join us for 'Nana's Sunday Dinner.'

The Majestic is rich in history, an Alexandria landmark; we welcome you to be a part of her. ENJOY!



*** Everything is made in house! This means: ALL our breads, chips, pickles and pasta. The only thing we don't make is our butter, and it's local- Made by the Amish.

Our Water- We filter our own still and sparkling water and serve it in re-usable bottles made from 100% recycled glass.

LITTLE TASTY SIDES

SAUTÉED SPINACH - Extra virgin olive oil, garlic shallots.	\$6.25
RED'S ONION RINGS •- Housemade ketchup, ranch, classic aioli.	\$6.50
CELERY ROOT RAVIOLINI - Parmesan, thyme, Bordelaise sauce.	\$7.25
GREEN BEANS - Caramelized onions, house-cured bacon, thyme.	\$6.25
STEAMED BABY BOK CHOY - Enhanced with chili, ginger, garlic.	\$6.95
WHIPPED YUKON GOLD POTATOES - Butter, cream.	\$4.95

"The ambition of every good cook must be to make something very good with the fewest possible ingredients."
Chef Urbain Dubois (1818-1901)

YOUR HOSTS

Shannon 'Red' Overmiller - Chef
Edwin Tannahill - Sous Chef
Nathan Hatfield - The Baker
Maria Chicas- The Oracle
Selchuk Once- The Shadow
Chrissy Wilson - The Siren- Sommelier
Daniel Orkwis - The Wizard

• May contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. This notice must be posted by VA law.

A 19% gratuity will be added to all parties of six and more.

Kindly turn your cell phone to vibrate and enjoy your private conversation away from your fellow diners.

PLEASE DO INFORM US OF ANY FOOD ALLERGIES SO THAT WE MAY BEST ACCOMMODATE YOUR NEEDS.

FIRST COURSE

FIVE ONION SOUP - Vidalia, pearl, Spanish, cipollini. leeks, garlic, hint of cream, garlic croutons.	\$9.25
HOUSEMADE KIELBASA - Classic kielbasa with housemade caraway scented sauerkraut.	\$14.00
CLASSIC CAESAR - White anchovies. Made table side.	\$11.00
MAJESTIC HOUSE SALAD - Bibb lettuce, radish, Gorgonzola, walnuts, buttermilk dressing.	\$9.50
CHICKEN LIVER MOUSSE - Country-style toast points, fruit compote.	\$13.00
GRILLED BABY OCTOPUS - Buckwheat polenta, sautéed rapini, lemon, parsley, extra virgin olive oil.	\$11.75
"TOMATOES & POTATOES" - Fried green tomato, potato croquette, fried egg, melted onions, lemon-parsley emulsion.	\$11.00
BIG BOWL OF CLAMS - Garlic soffritto, andouille sausage, white wine, parsley, lemon, butter.	\$12.00

MAIN COURSE

AMISH CHICKEN - Breast stuffed with mushroom duxelle, creamy mushroom wild rice, rosemary jus.	\$22.50
"SHRIMP ACADIANA" - Sautéed whole North Carolina shrimp, lemon, Cajun spices, butter, griddled baguette bread.	\$26.50
HOME-STYLE MEATLOAF - Green beans, bacon, whipped potatoes, pan gravy.	\$21.00
MISO GLAZED COD (line caught and sustainable) - Miso glazed North Atlantic cod, steamed baby bok choy, watercress, ginger-soy-yuzu vinaigrette.	\$24.75
PIZZOCHERI - Buckwheat flour fettuccini, potatoes, swiss chard, Fontina, brown butter, Parmesan.	\$21.50
BRAISED KUROBUTA PORK BELLY - Lentil stew, dried cherries, sautéed spinach, pork jus.	\$26.00
FRIED WHOLE FISH (Yes, Whole!) - Fermented black bean sauce, scallions, jasmine fried rice.	\$25.50
ALL-NATURAL VIRGINIA NY STRIP •- Majestic butter, hand-cut fries.	\$27.00
CHESAPEAKE BAY SEAFOOD CHOWDER •- Shellfish, crab, cod, potatoes, fennel, celery, scallop velouté, croutons.	\$24.00
LIVER AND ONIONS •- Lardons, roasted onions, red wine sauce.	\$22.00
RED'S VEGGIE PLATE - A variety of flavors and textures from the farm. We'll surprise you!	\$19.95