

LUNCH MENU

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 water and serve it in re-usable bottles made from 100% recycled glass.

Still- Complimentary

Sparkling- \$4.50

LITTLE TASTY SIDES

BRUSSELS SPROUTS \$5.95
- Caramelized onions, house-cured lardons.

HOUSE-CUT FRIES \$4.95
•- Classic aioli, ketchup, rosé sauce.

WHOLE WHEAT PAPPARDELLE \$9.75
- Black trumpet mushrooms, parsley, red wine, Parmesan cheese.

GREEN BEANS \$5.75
- Caramelized onions, house-cured bacon, thyme.

SAUTÉED RAPINI \$4.50
- Caramelized onions, cherry tomatoes, garlic confit, lemon, chili flakes

SANDWICH ADDITIONS

Each - \$2.00

* HOUSE CURED BACON * CAMELIZED ONION *
* SAUTÉED MUSHROOMS * CHEESE * AVOCADO *

YOUR HOSTS

Shannon 'Red' Overmiller - *Chef*
Edwin Tannahill - *Sous Chef*
Nathan Hatfield - *The Baker*
Maria Chicas - *The Oracle*
Michelle Hoffman - *The Muse*
Chrissy Wilson - *The Siren*
Daniel Orkwis - *The Wizard*

FIRST COURSE

MUSHROOM SOUP \$8.50
- Mushrooms, wild rice, Appalachian cheese crostini.

FRIED LOCAL OYSTERS \$12.00
•- Traditional remoulade, preserved lemon, chives.

CLASSIC CAESAR \$10.00
•- White anchovies, Parmesan, croutons.

MAJESTIC HOUSE SALAD \$9.00
- Mixed greens, pears, endive, radicchio, Gorgonzola, pecans, sherry vinaigrette.

CHICKEN LIVER MOUSSE \$12.00
- Country-style toast points, fruit compote.

GRILLED BABY OCTOPUS \$11.50
- Buckwheat polenta, sautéed rapini, lemon, parsley, extra virgin olive oil.

"TOMATOES & POTATOES" \$10.00
•- Fried green tomato, potato croquette, fried egg, melted onions, lemon-parsley emulsion.

MAIN COURSE

SALAD OF THE DAY \$13.50

SANDWICH OF THE DAY \$13.50

CHICKEN SALAD SANDWICH \$12.95
- Herb roasted chicken salad, grapes, almonds, scallion.

BIG BOWL OF MUSSELS \$15.00
•- Chorizo, roasted red peppers, soffritto, smoked paprika aioli, fries.

THE 'BIG BRAT' \$13.95
- Housemade bratwurst, egg and mustard potato salad.

SEARED SCALLOPS \$21.00
- Celery root purée, balsamic-glazed cipollini onions, mushroom duxelle, celery root chips.

ROYALE with CHEESE \$14.00
•- 100% all-natural beef hamburger, cheddar, rosé sauce, fries.

B.L.T. \$11.00
- House-cured bacon, arugula, roasted tomato.

RAVIOLI ZUCCA \$18.50
- Butternut squash, amaretti, Parmesan cheese, butter-sage sauce.

NY STEAK & CHEESE SANDWICH \$16.95
- Wild mushrooms, caramelized onions, mayo, provolone, lettuce.

CHESAPEAKE BAY SEAFOOD STEW \$19.95
•- Shellfish, crab, fish, potatoes, fennel, celery, saffron-tomato broth, Old Bay aioli, croutons.

RED'S VEGGIE PLATE \$18.50
- A variety of seasonal flavors and textures from the farm.

• 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. Thank you!

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

Fall 2011