THE RESTAURANT MENU

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SMALL PLATES

TDC WINGS I \$13*GF

TOSSED IN YOUR CHOICE OF SAUCE: RANCHALADA, BUFFALO, BBQ OR GHOST PEPPER FIRE

TUNA WONTONS I \$9

SASHIMI TUNA, AVOCADO WASABI AIOLI, PICKLED GINGER, SEAWEED SALAD AND WANTON CHIPS

LOCAL HUMMUS TRIO, THE PERFECT PITA, ALEXANDRIA, VA I \$9



SERVED WITH YOUR CHOICE OF PITA CHIPS, CRISPY PLANTAINS, MALIBU CARROTS AND CELERY

AWARD WINNING CHILI I CUP \$5/BOWL \$7 *GF

GREENS

*ADD YOUR PROTEIN CHICKEN \$7/ SHRIMP \$10/ SALMON \$8

DRESSINGS: RANCH, BLUE CHEESE, BALSAMIC VINAIGRETTE, CAESAR, AND THOUSAND ISLAND

SOUTH WESTERN SALAD I \$14.25

SERVED WITH CORN & BLACK BEAN SALSA, GRILLED CHICKEN, AVOCADO, TOMATO, CHEDDAR JACK CHEESE, SPRING MIX AND SALSA RANCH DRESSING

CAESAR SALAD I SMALL \$5/ ENTRÉE \$9

CRISP ROMAINE HEART, GRATED PARMESAN CHEESE, AND HERB CAESAR DRESSING

HOUSE SALAD I SMALL \$4/ ENTRÉE \$8

LOCAL ARCADIAN MIX, SHREDDED CARROTS, CUCUMBERS, CHERRY TOMATOES, CROUTONS, SHREDDED MOZZARELLA AND CHOICE OF DRESSING

ENTRÉES

AWARD WINNING MARYLAND CRAB CAKES I \$29

SERVED WITH PARMESAN ROASTED POTATOES , SEASONAL VEGETABLES AND LEMON CAPER BUTTER

CASHEW SALMON I \$23

SERVED WITH PICKLED VEGETABLES, CASHEW BUTTER AND JASMINE RICE

*DOMINION BURGER I \$12.50

SERVED WITH CANDIED BACON, BABY ARUGULA, SHITAKE MUSHROOMS, GRUYERE CHEESE, RED PEPPER AIOLI ON A BRIOCHE BUN

6000 THE RESTAURANT

MENU



ENTRÉES

MARYLAND CRAB CAKE SANDWICH I \$15.50

SERVED WITH OLD BAY AIOLI, LETTUCE, TOMATO AND ONION ON A BIROCHE BUN

TURKEY RUBEN I \$11

SERVED WITH POPPY SEED COLESLAW, SWISS CHEESE AND MARBLED RYE

CHICKEN BLT WRAP I \$9.50

BEER BATTERED CHICKEN SERVED WITH ARUGULA, TOMATO, APPLEWOOD SMOKED BACON AND BALSAMIC MAYONNAISE

BROWN BUTTER SAGE POTATO GNOCCHI WITH GRILLED JUMBO SHRIMP I \$24

SERVED WITH GRILLED ASPARAGUS TIPS AND BEURRE NOISETTE

*SOUS VIDE NEW YORK STRIP 140Z I \$29*GF

SERVED WITH HERB BUTTER INFUSED AND FIRE GRILLED,
PARMESAN ROASTED POTATOES AND GRILLED ASPARAGUS

SIDES | \$4

SWEET POTATO WAFFLE FRIES

FRENCH FRIES

JASMINE RICE

SEASONAL VEGETABLES*GF

TATER TOTS

DESSERT

SOUTHERN BREAD PUDDING I \$6

SERVED WITH BOURBON CRÉME ANGLAISE

WEEKLY CHEESECAKE SPECIAL I \$9.50

SEASONAL FLAVOR



FOR TO- GO CALL

(804) 980.7658

*GF - GLUTEN FREE

-WHILE SUPPLIES LAST-

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITION