

EVENING STAR CAFE

2000 MOUNT VERNON AVENUE ALEXANDRIA



LIGHTFARE

Daily Soup
5

House Cured Bacon
BBQ Eggplant
Raisin-Caper Marmalade
11

"BLT" Mac & Cheese
Spinach Gnocchi,
Tomato Concasse,
Apple Wood Smoked Bacon,
Caramelized Onions,
Triple Truffle Cream
11

PEI Mussels
Roquefort & Chardonnay Sauce
10

Flash Fried Squid
Chipotle Honey Dipping Sauce
7

Almond Crusted Fried Brie
Truffled Honey, Sliced Apple,
Crackers
10

Honest Cooking
Friendly Service
Incredible Wines

A Neighborhood Place
Since 1997

Evening Star Cafe's sibling
Planet Wine, located next door,
allows diners to choose from a
wine list featuring over
1000 bottles of carefully
selected wines.

All wines in the shop may
be purchased at the Cafe for its
retail price plus a modest fee.

*Consuming raw or undercooked meats,
poultry, seafood, or eggs may increase your
risk of food-borne illnesses.

SALADS

House Blended Greens
Roasted Cherry Tomatoes,
Cucumbers,
Honey Balsamic Vinaigrette
7

Charred Romaine Caesar*
Boguerone & Roasted Tomatoes,
Basil Dressing
8

Grilled Asparagus
Crispy Red Onion, Crispy Prosciutto,
Truffle Vinaigrette
Soft Poached Egg
10

Tuna Tartare*
White Corn Puree,
Crispy Yuka,
Green Tomato Jam
10

Beet Carpaccio
Warm Goat Cheese,
Grilled Orange,
Pistachio Vinaigrette
10

Heirloom Tomato Salad
Smoked Feta
Carrot Vinaigrette
12

Grilled Watermelon
Arugula, Fresh Peaches,
Ewe's Blue Cheese,
Balsamic Vinaigrette
11



ENTREES

Stuffed Chicken Breast
Bacon Braised Greens, Blue Cheese,
Jalapeno Mac & Cheese
18

Braised Lamb Ravioli
Roasted Mushroom Ragout,
Sweet Corn Sauce
20

Grilled 12 oz. Ribeye*
Warm Blue & Bacon Potato Salad,
Roasted Mushroom Demi
28

Fennel Crusted Salmon*
Cucumber Risotto,
Lemon Crème Fraiche
22

Tofu Napoleon
Grilled Zucchini & Yellow Squash,
Marinara
15

Rare Seared Tuna*
Green Peppercorn Lentils,
Carrot Caramel Sauce
24

Seared Sea Scallops*
Toasted Couscous "Risotto"
Tomato Beurre Blanc
25

Pan Seared Halibut
Saffron Sausage Sauce,
Mussels, Fava Bean Puree
26

Grilled Beef Tenderloin*
Roasted Garlic Mashed Potatoes,
Rosemary & Parmesan Onion Crisps,
Sautéed Spinach, Bordelaise Sauce
27



Chef William Artley
Sous Chef Matthew Russell **Sous Chef Matt McCoshum**