

EVENING STAR CAFE

2000 MOUNT VERNON AVENUE ALEXANDRIA



SOUPS & SALADS

Daily Soup
5

Gumbo

Chicken and Andouille
6

Mixed Greens

Bistro Vinaigrette
5

Chipotle Pepper Caesar*

Boquerones
7

Beets & Carrots

Arugula, Goat Cheese,
House Made Carrot Ranch
10

Duck 2 Ways

Smoked Duck Breast,
Crackling Panzanella,
Balsamic Vinaigrette
12

Hours Of Operation

Dinner

Mon - Thu 5:30 - 10pm

Fri & Sat 5:30 - 11pm

Sun 5—9:30 pm

Lunch

Tue - Fri 11:30am - 2:30pm

Saturday & Sunday Brunch

10am - 3pm

The Evening Star Cafe has a unique relationship with Planet Wine, located next door, that 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.

Items on this menu may contain raw ingredients. In addition, some items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

APPETIZERS AND LIGHT FARE

PEI Mussels

Roquefort Cheese & Chardonnay Sauce
10

Maple Pork Belly

Parsnip Puree,
Apple Salad
10

Salmon Tartare

Tzatziki, Caper Berry,
Lavash Crackers
10

Flash Fried Squid

Chipotle Honey Dipping Sauce
7

Pepita Crusted Fried Brie

Truffle Maple Syrup, Sliced Apple,
Assorted Crackers
10

Duck Spring Rolls

Duck Confit, Cabbage,
Ginger Chili Sauce
9

"BLT" Mac & Cheese

Spinach Gnocchi, Tomato Concasse,
Apple Wood Smoked Bacon,
Caramelized Onions, Triple Truffle Cream
11



ENTREES

Brined and Roasted Chicken

Bone-in Chicken Breast,
Dirty Black Eyed Peas, Braised Greens,
Thyme Pan Gravy
20

Agnolotti

Housemade Truffle Ricotta,
Braised Greens, Sunchoke Puree
19

Braised Short Ribs

Butternut Squash & Goat Cheese Risotto,
Braising Jus
22

Seared Salmon*

Northern Neck Oyster Chowder,
Celeriac Puree
21

Roasted Rockfish

Israeli Couscous,
Sautéed Haricot Verts,
Carrot Caramel Sauce
27

Grilled Aged Sirloin*

Roasted Fingerling Potatoes,
Creamed Spinach,
Housemade Steak Sauce
24

Pan Roasted Duck*

Magret Duck Breast, Spaetzle Ragout,
Pear Demi
25

Seared Sea Scallops*

Roasted Sprouts, Cauliflower Puree,
Golden Raisins, Caper Brown Butter
25

Grilled Pork Chop*

Sweet Potato & Andouille Hash,
Apple Cider Reduction
20

Grilled Beef Tenderloin*

Roasted Garlic Mashed Potatoes,
Rosemary & Parmesan Onion Crisps,
Sautéed Spinach, Bordelaise Sauce
27



Chef William Artley

Sous Chef Brian Schmauder Sous Chef Maleah Skwirsk