

EVENING STAR CAFE

2000 MOUNT VERNON AVENUE ALEXANDRIA



SOUPS & STARTERS

Daily Soup
5

Gumbo
6

Mixed Greens
Bistro Vinaigrette
5

Chipotle Pepper Caesar*
Boquerone
7

Seven Layer Dip
Garlic Confit, Hummus,
Olive Tapenade, Tzatziki,
Cucumber, Feta, Red Onion
8

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.

ENTREE SALADS

Mediterranean
Chopped Romaine, Red Onion,
Roasted Cherry Tomatoes,
Feta Cheese, Cucumber, Greek Dressing,
Grilled Bread with Hummus
9

Heirloom Tomato
Heirloom Tomatoes, Spinach,
Arugula, Buttermilk-Ranch Dressing,
Crispy Onions
11

Add Grilled Chicken, Shrimp Or Flank Steak 4

Fried Oyster
Fried Oysters, Hard Boiled Egg,
Capers, Romaine Hearts,
Mustard Lemon Dressing
10

Chipotle Chop
Iceberg Lettuce,
Creamy Chipotle Dressing,
Black Beans, Corn, Salsa Fresca,
Crispy Tortilla, Avocado
9



SANDWICHES

All Sandwiches, Except BLT and Fried Chicken, Are Served With French Fries.
For An Additional .50, A Mixed Green Salad May Be Substituted For French Fries.

Fried Chicken
Fried Chicken, Braised Greens,
Sriracha Aioli, Cheddar-Scallion Biscuit
with Jalapeno Mac & Cheese
10

Muffaletta
Ham, Genoa Salami, Pepperoni,
Provolone, Marinated Green Olive Spread,
Housemade Bread
7

Tuna Melt
Herbed Tuna Salad, Tomato, Swiss Cheese,
Toasted English Muffin
8

Veggie Sandwich
Grilled Portobello, Tofu Cake,
Fresh Mozzarella, Tomato, Herb Aioli
8

BLT Sandwich
With Soup of the Day
7

Turkey Burger
Salvadorian Slaw, Queso Fresca Dressing
8

Roast Beef*
Slow-Roasted Aged Top Round Beef,
Red Dragon Cheddar, Grilled Onion,
Bacon, Horseradish Sauce
10

Classic Reuben
(Choice of Corned Beef or Turkey)
Sauerkraut, Swiss Cheese,
Thousand Island Dressing, Light Rye
8

Roast Turkey Cobb
Whipped Eggs, Avocado, Bacon,
Blue Cheese, Housemade Ranch
9

Majestic Burger*
Cheddar, American, Swiss or Bleu— 0.75
Bacon— 1
8

Braised Pork Panini
With Sweet & Sour Cucumber Slaw
8

ENTREES

Jambalaya
Chicken, Andouille Sausage & Shrimp
served in the classic Louisiana rice stew
9

Quiche
Spinach, Mushrooms, Tomato, Gruyere,
Blended Salad Greens
8



Chef William Artley
Sous Chef Matthew Russell Sous Chef Matt McCoshum