

# EVENING ★ STAR

DINNER • SUMMER 2021

## STARTERS

### CHEESE & CRACKERS

pimento cheese, warm butter crackers / 8

### SMOKED CHICKEN WINGS

honey hot | old bay | salt & pepper | buffalo | garlic parm / 14

### CRISPY GRIT FRITTERS

stone ground grits, fontina, peach jalapeño mostarda / 10

### SQUASH CASSEROLE

honey nut squash, celery root, cheddar, crispy tobacco onions / 14

### HEIRLOOM TOMATOES

cucumber, red onion, sherry vin, ajo blanco, basil / 14

### CHICKEN LIVER PÂTÉ

concord grape, mustard seed caviar, grilled bread / 9

### SMOKED BEETS

black eyed pea hummus, apple relish, carolina bbq / 12

## MAINS

### HOUSEMADE HERBED GNOCCHI

roasted mushrooms, wilted greens,  
pecorino, miso butter / 19

### SIXTY SOUTH SALMON

potato leek chowder, celery salad, chive / 26

### STEAK FRITES

grilled short rib, peppercorn butter, arugula, pecorino / 29\*

### CORNMEAL CRUSTED TROUT

hoppin' john, chow chow, herb pistou / 23

### DUCK CONFIT

local bean cassoulet, roasted onion,  
herbed breadcrumbs / 24



FOR OVER 20 YEARS, EVENING STAR HAS SERVED AND CELEBRATED THE BEST OF WHAT'S GROWING AND RAISED IN OUR REGION. ALL OF OUR BEEF COMES FROM FARMS RIGHT HERE IN VIRGINIA, AND IS ALWAYS NATURAL AND PASTURE RAISED. MUCH OF OUR PRODUCE COMES FROM FORAGING AROUND LOCAL FORESTS, INCLUDING THE WOODS AT OUR NON-PROFIT FARM, ARCADIA, AS WELL AS FROM OUR VERY OWN ROOFTOP GARDEN.

@EVENINGSTARVA · EVENINGSTARCAFE.NET

## SALADS

add grilled chicken, salmon, or steak / 8

### CAESAR SALAD

anchovy dressing, burnt lemon, pecorino, garlic bread crumbs / 12

### LOCAL LETTUCES

apple, fennel, herbs, sunflower granola, buttermilk dressing / 13

### WATERMELON SALAD

farmer's cheese, virginia peanut salsa, country ham, lime / 14

## SANDWICHES

served with fries / substitute a side caesar salad for \$1.50

### THE SMASHBURGER

7 hills beef patty, white cheddar, bacon jam, pickles, honeypot mustard  
/ 16\* add bacon +2

### FRIED CHICKEN SANDWICH

buttermilk fried chicken, green goddess, b&b cabbage slaw, potato bun  
substitute a grilled chicken thigh for no extra charge / 15

### B L T

slow cooked pork belly, heirloom tomato, arugula,  
garlic toum, ciabatta, fries / 17

# COCKTAILS

## EDITH'S BOURBON SLUSHIE

bourbon, iced tea, orange, lemonade / 8

## FRONT PORCH FROSÉ

vodka, rosé, lemon, strawberry / 8

## CLASSIC SPRITZ

aperol, bubbly, soda, orange / 10

## NOT-SO-CLASSIC SPRITZ

campari, byrrh quinquina, soda / 10

## TRUE HURRICANE

rum blend, passionfruit, pineapple, lemon, pomegranate / 9

## PIÑA MARGARITA

pineapple- infused olmea altos, blood orange  
liqueur, lime oleo, lime, salt / 9

## IRISH COFFEE

y'all know the drill - NRG dark roast blend, served hot  
with housemade whipped cream / 8

# WINES

## *sparkling*

---

CASA DEL MAR · CAVA BRUT catalonia, spain nv	8 / 32
THIBAUT-JANISSON · FIZZ chardonnay, virginia, nv	63

## *white*

---

TAKING ROOT · SAUVIGNON BLANC moldova 2019	10 / 40
KNUTTEL FAMILY · CHARDONNAY russian river, CA 2018	10 / 40
KALTERN · PINOT GRIGIO alto adige, italy	40
THREE CLICKS · SAUVIGNON BLANC napa valley, CA, 2018	56
MOSBACH · GEWUZTRAMINER alsace, france, 2017	52
LISE & BERTRAND JOUSSET · PULPE F!#/?@N france 2019	65

## *rosé*

---

GUNTHER SCHLINK · PINOT NOIR ROSÉ germany 2020	9 / 36
CUNE · RIOJA ROSADO tempranillo, rioja, spain, 2019	40
UNICO ZELO · ESOTERICO orange wine, australia, 2020	60

## *red*

---

THELEMA SUTHERLAND · PINOT NOIR elgin, south africa 2017	12 / 48
ALFARO · DRAGONSLAYER ZINFANDEL santa cruz, california 2017	11 / 44
KAIKEN ESTATE · MALBEC mendoza, argentina 2019	8 / 34
TRUE MYTH · CABERNET pasa robles, california 2018	13 / 52
BOCCHINO · GRIGNOLINO D'ASTI piedmont, italy, 2019	50
RUBUS · CABERNET SAUVIGNON napa valley, california, 2018	56
POPULIS · REVERESEÉ RED mendocino, california, 2019	56
TWO PADDOCKS · ESTATE PINOT NOIR new zealand, 2018	110
CA'VIOLA · BAROLO CLASSICO nebbiolo, piedmont, italy, 2015	125

*please see our bottle list for our full wine selection*

# BEERS

## *crisp*

---

BLUEJACKET · HILL HOUSE märzen, 6.5%, dc, 16 oz.	3 / 7
PERRENIAL · PILS pilsner 5.0%, missouri, 16 oz.	3 / 7
BLUEJACKET · RADIO CURE italian pilsner, 5.0%, dc, 16 oz.	3 / 7
PORT CITY · OKTOBERFEST märzen, 5.2%, virginia, 16 oz.	3 / 7

## *hop*

---

THE VEIL · MR. SHREDDER, hazy ipa, 5.5%, virginia, 16 oz.	4 / 9
BELL'S · TWO HEARTED ipa, 7.0%, michigan, 16oz.	3 / 7
BLUEJACKET · HOBO'S LULLABY hazy double ipa, 8.0%, Washington, DC, 13 oz.	3.5 / 7
THE VEIL · FUZZYFERRARI hazy dipa, 8.0%, virginia, 13 oz.	4.5 / 9
CIVIL SOCIETY · FRESH hazy ipa, 6.2%, florida, 16 oz.	4 / 9
BLUEJACKET · BELONG TO THE WORLD hazy ipa, 7.0%, dc, 16 oz.	3 / 7

## *malt*

---

WHEATLAND SPRING ·BAUERNHOF, altbier, 4.9%, virginia, 16 oz.	4 / 9
--	-------

## *roast*

---

MAST LANDING · GUNNER'S DAUGHTER NITRO sweet stout 5.5%, maine, 13 oz.	4 / 8
PRAIRIE · BOMB! imperial stout, 12.0%, oklahoma, 13 oz.	5 / 10

## *fruit & spice*

---

OXBOW · PALOMA DAYDREAM grisette, 4.5%, maine, 13 oz.	4 / 8
ALEWERKS · PUMPKIN ALE, 7.3%, virginia, 13 oz.	3.5 / 7

## *tart & funky*

---

ALLAGASH · LITTLE SAL mixed fermentation ale, 6.0%, maine, 13 oz.	6 / 12
JESTER KING · CITRUS FROOT DIRECT mixed ferm ale, 6.6%, texas, 13 oz.	4.5 / 9

## *cider*

---

AUSTIN EASTCIDERS · CRANBERRY cider 5.0%, texas, 13 oz.	3.5 / 7
---	---------