



LUNCH WHISTLE

RESTAURANT WEEK SPECIAL

October 19 - 26

11:00 am - 1:30 pm

STARTERS

Mediterranean Mix Olive Medley

Hickory Smoked Almonds with rosemary

Tomato Soup cup with bread

SALADS

Honey Apple Crisp Salad

Romain, spinach, fresh granny smith apple, roasted almonds, red onion, feta with a balsamic honey vinaigrette

Goat Cheese Salad

Romain, spinach, goat cheese, strawberries, red onion, with an Italian balsamic vinaigrette

SANDWICHES

Smoked Salmon Toast

with tomatoes, capers, cream cheese and chopped onions

Avocado Toast

with radish, green onions & lemon; add salmon +\$4

Artisanal Brie Grilled Cheese

Virginia Ham & Cheese Melt

VA Ham, cheddar mozzarella on a multigrain infused with garlic and chives

DESSERTS

Hazelnut Cannoli

Gelato/Sorbet (2 scoops)

Chocolate/ Red Velvet/ Carrot Cake Selection

Affogato Vanilla gelato with hot espresso

SELECT ONE FROM EACH
\$18 PER PERSON



EVENING WHISTLE

RESTAURANT WEEK SPECIAL

October 19 - 26

6:00 pm - 9:00 pm

STARTERS

Mediterranean Mix Olive Medley

Feta Tomato Spread

Tomato Bisque or Fall Beef Chili cup with bread

SALADS

Honey Apple Crisp Salad

Romain, spinach, fresh granny smith apple, roasted almonds, red onion, feta with a balsamic honey vinaigrette

Buratta & Tomato Bowl

mozzarella/stracciatella with pesto, tomatoes, scallion & balsamic

MAIN

Pan Seared Salmon or Barbecue Chicken

with green beans and selection of

Quinoa/Brown Rice

or

Macaroni & Cheese topped with bacon

Artisanal Cheese & Charcuterie Board for 2pp

Manchego - Spanish Sheep Milk Cheese

Brie - Belletoile - French Triple Creme

Chevre - Fresh Goat Cheese

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Prosciutto

Soppressata

Fennel Salami

DESERTS

Hazelnut Cannoli

Gelato/Sorbet (2 scoops)

Chocolate/ Red Velvet/ Carrot Cake Selection

Affogato Vanilla gelato with hot espresso

SELECT ONE FROM EACH

\$38 PER PERSON

Served with one beverage (/beer / wine /espresso)

Kids menu items available