Appetizers

Addie's Soup Made Fresh Daily \$8

Caesar Salad \$11

Romaine, Shaved Parmesan, Grilled Crouton, Grated Egg White Anchovy Filet, Garlic Chips

Seasonal Vegetable Salad \$12

Arugula, Roasted Carrot, Grilled Squash, Yukon Gold Potatoes, Turnip, Radish, Buttermilk Black Pepper Dressing

Roasted Beet Salad \$12

Pipe Dreams Fresh Chevre, Grain Mustard Vinaigrette, Toasted Hazelnuts, Micro Herbs

Grilled Prosciutto di Parma Wrapped Mozzarella \$12

Over Bruschetta with Balsamic-Sun Dried Tomato Vinaigrette

Addie's Mussels \$13

Steamed with Garlic, Shallots, Red Pepper Flakes, Tomato Concassé & Lemon

Fried Chincoteague Oysters \$14

Sweet Potato Chowder, Benton Bacon

Shrimp & Stone Ground Grits \$14

Sautéed Shrimp in Sweet Pepper-Tomato Butter Sauce, Benton Ham

Crispy Mushroom Croquettes \$12

Pickled Beech Mushroom, Roasted Garlic Aioli, Arugula Salad

Please Tell Your Server If You Have Any Food Allergies or Dietary Restrictions
Please Join Us At Our Other Restaurants, BlackSalt Fish Market & Restaurant, Washington D.C.,
Black Market Bistro in Garrett Park, Black's Bar & Kitchen in Bethesda,
& Pearl Dive Oyster Palace/Black Jack Bar, Washington, D.C.

Entrées

Wood Roasted Half Chicken \$22

Semolina Polenta, Spring Onion, Wild Mushroom Chicken Jus

Pan Roasted Atlantic Salmon \$25

Fava Beans, Carrots, Pea Shoots, Dill Spaetzle & Carrot Vanilla Sauce

Locally Raised Pork Chop \$24

Pork Belly Braised Greens, Scallion Corn Spoonbread & Mustard Ale Sauce

Sautéed Atlantic Skate \$23

Yukon Potato Gallette, Grilled Asparagus, Sauce Gribiche

Sautéed Carolina Mountain Trout \$24

Sweet & Sour Pumpkin Puree, Ivory Lentils, Mustard Green Chimichurri

Whole Roasted Farm Raised Bronzino \$27

Black Chick Pea, Fennel, Olive & Citrus Salad with Lemon, Garlic & Oregano

Hardwood Grilled Ribeye Steak \$29

Potato Puree, Wilted Spinach, Onion Strings, Cabernet Sauce

Winter Squash Arancini \$19

Cerignola Olive Tapenade, Smoked Mushrooms, Sunchoke & Pumpkin Purees

Hardwood Grilled Angus Burger \$14

Soft Kaiser Roll, Bibb Lettuce, Smoked Onion & Addie's Special Sauce House Made Tater Tots, Local Field Greens

> White Cheddar, Brie or Great Hill Blue Cheese \$2 Smokey Benton Bacon \$2

Addie's Restaurant Supports Local Agriculture

Tuscarora Organic Growers	Hustontown, PA	The Fresh Link	Locust Dale, VA
Pipe Dreams Fromage	Greencastle, PA	Roseda Black Angus Beef	Monkton, MD
Even' Star Organic Farm	Lexington Park, MD	Nobb Hill Orchards	Gerrardstown, WV
Northern Neck Fruits & Vegetables	Hague, VA	R.L. Irwin Mushrooms	Kennett Square, PA
South Mountain Creamery	Middletown, MD	Good Fortune Farm	Brandywine, MD