

WELCOME to THE MAJESTIC

'Pure and Simple'...This is our food.
'Rustic American'...This is our style.

It's wholesome cooking that developed from a close affiliation with the land, seasonal products, relationships with farmers and shared cultural influences.

In addition to the menu, we will offer daily highlights. And Sunday evenings is a return to family and tradition. Join us for 'Nana's Sunday Dinner.'

The Majestic is rich in history, an Alexandria landmark; we welcome you to be a part of her. ENJOY!



*** Everything is made in house! This means: ALL our breads, chips, pickles and pasta. The only thing we don't is our butter, and it's Local- Made by the Amish.

Natura Water- The Greenest water on the planet'

Filtered in-house, served in re-usable bottles made from 100% recycled glass, and the water tastes great!

Still- Complimentary Sparkling- \$4.50

LITTLE TASTY SIDES

SPRING SUCCOTASH \$7.95
- Field beans, roasted tomato, roasted onions, thyme, butter.

RED'S ONION RINGS \$6.25
•- House made ketchup, aioli.

POTATO GNOCCHI \$9.75
- Morel mushrooms, asparagus, thyme, garlic.

GREEN BEANS \$5.75
- Caramelized onions, house cured bacon, thyme.

SAUTÉED BABY SPINACH \$4.95
- Shallots, garlic, extra virgin olive oil.

WHIPPED POTATOES \$4.95
- Butter, cream, chives.

"The ambition of every good cook must be to make something very good with the fewest possible ingredients."
Chef Urbain Dubois (1818-1901)

YOUR HOSTS

Shannon 'Red' Overmiller - Chef
Edwin Tannahill - Sous Chef
Nathan Hatfield - The Baker
Maria Chicas - The Oracle - General Manager
Melissa Horst - The Sorceress - Beverage Director
Michelle Hoffman - The Muse - Service Director

• May contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. This notice must be posted by VA law.

A 19% gratuity will be added to all parties of six and more.

Kindly turn your cell phone to vibrate and enjoy your private conversation away from your fellow diners.

PLEASE DO INFORM US OF ANY FOOD ALLERGIES SO THAT WE MAY BEST ACCOMMODATE YOUR NEEDS.

FIRST COURSE

COCONUT & MUSHROOM SOUP \$8.25
- Mushroom broth, Lemongrass, kaffir lime leaves, red chilis.

FRIED LOCAL OYSTERS \$14.95
- Horseradish-mustard sauce, preserved lemon, chives.

CLASSIC CAESAR \$10.00
•- White anchovies. Made table side.

GREEN SALAD \$8.95
- Endive, Mache and Bibb lettuces, fresh oregano, Feta cheese, grapefruit segments, spring onions, Champagne-honey vinaigrette.

CHICKEN LIVER MOUSSE \$11.50
- Country style toast points, cherry compote, mixed greens, Dijon vinaigrette.

SKATE WING \$13.95
- Spinach, potato, caramelized onion hash, lemon- caper sauce.

FRIED GREEN TOMATOES \$9.75
- Arugula, shaved Pecorino cheese, creamy Italian dressing.

BIG BOWL OF MUSSELS \$12.95
•- Spring garlic, onions, white wine, lemon, parsley, ramps.

MAIN COURSE

HERB ROASTED AMISH CHICKEN \$22.50
- Roasted new potatoes, Lemon- thyme jus.

PACIFIC HALIBUT \$23.75
•- Artichokes, olives, potatoes, roasted tomatoes & onions, aioli, mint- parsley coulis, preserved Meyer lemon.

HOME-STYLE MEATLOAF \$19.95
- Green beans, bacon, whipped potatoes, pan gravy.

SHRIMP & GRITS \$25.50
- Sautéed ramps, caramelized onions, country ham, ale & shrimp reduction.

PEAS AND CARROTS \$19.95
Carrot pasta filled with peas & ricotta, thyme- butter sauce, shaved Pecorino.

CALVES' LIVER \$20.95
•- Medley of roasted onions, lardons, white wine sauce.

WHOLE GRILLED ORATA (Yes, Whole!) \$25.50
- Candied fennel, olives, oranges, toasted almonds.

NEW YORK STRIP \$26.50
•- House cut fries, Majestic butter, watercress.

CHESAPEAKE BAY STEW \$22.95
•- Shellfish, blue crab, halibut, white wine, potatoes, fennel, celery, saffron broth, Old Bay aioli.

GRILLED PORK RIBS \$25.00
•- Field bean rice pilaf, apricot glaze, cucumbers & crème fraîche.

RED'S VEGGIE PLATE \$19.95
- A variety of flavors and textures from the farm.