



**SOUPS**

**CHICKEN TORTILLA...6**

**TOMATO CUCUMBER GAZPACHO...6** (GF)

**SOUP DU JOUR...6**

## Starters

**CITRUS MARINATED OLIVES** (GF)  
 mixed marinated olives, lemon & orange slices,  
 fresh herbs, fennel seeds & crushed red  
 pepper flakes...9

**HOT PEPPERS IN OIL**  
 marinated chili peppers, mediterranean spices,  
 grilled pita & white bean puree...12

**PROSCIUTTO & MELON**  
 prosciutto wrapped cantaloupe, micro greens,  
 balsamic glaze & homemade grissini...12

**\*SPICY TUNA ROLL** (GF)  
 hand-rolled sushi, raw tuna, cucumber,  
 avocado, spicy mayo, served with soy sauce,  
 wasabi & pickled ginger...15

**BANG BANG SHRIMP**  
 crispy fried shrimp, zesty bang bang sauce &  
 micro greens...14

**POLPETTE**  
 beef, pork, & ricotta meatballs, pomodoro  
 sauce, shaved parmigiano-reggiano & garlic  
 bread...14

## Salads

**PFC HOUSE SALAD** (GF)  
 iceberg lettuce, harvest blend, tomato,  
 cucumber, carrot, radish &  
 pepperoncini...12

**CAESAR SALAD** (GF)  
 romaine lettuce, croutons, parmesan  
 cheese & caesar dressing...14  
*\*add marinated white anchovies by request*

**PANZANELLA SALAD**  
 sourdough croutons, heirloom tomatoes,  
 cucumber, shaved red onion, kalamata  
 olives, fresh basil & red wine vinegar  
 dressing...15

**PFC JACKSON SALAD** (GF)  
 iceberg lettuce, bacon, egg, avocado,  
 crumbled bleu cheese & jackson  
 dressing...15

*~ add chicken...+9*  
*~ add crab cake, salmon, shrimp, or*  
*steak...+11*

## SANDWICHES

*choice of fries, coleslaw, or house made chips*

**FRIED COD SANDWICH**  
 lemon, tartar sauce on an italian sub roll...18

**FRIED NASHVILLE HOT CHICKEN SANDWICH**  
 hand battered chicken breast tossed in nashville hot sauce with pickle chips  
 on a toasted brioche bun...14

**TAVERN BURGER**  
 USDA prime sirloin, brioche bun, lettuce, tomato, onions, pickle spear with  
 your choice of cheese...15  
*~ add bacon and /or egg...2*

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please notify your server of any food allergies you may have.



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## Entrées

### CRAB CAKES

choice of one or two handmade crabcakes, warm israeli couscous salad & spicy remoulade...28/38

### VIRGINIA SPOTS

english-style, jasmine rice, spaghetti vegetables, tartar sauce & lemon...26

### BUTTER POACHED LOBSTER TAIL

single or twin lobster tails, parmesan risotto, sautéed asparagus & drawn butter...32/44

### \*CORNMEAL CRUSTED SOLE

sole crusted in cornmeal, pan-roasted, chilled potato salad, sautéed baby spinach & a fried farm fresh local egg...32

### WILD STRIPED BASS

pan-roasted wild striped bass, jasmine rice, heirloom tomato salsa & basil pesto...36

### \*GRILLED SALMON

atlantic salmon, steamed quinoa, cucumber dill salad & tzatziki sauce...30

### GNOCCHI ALLA VODKA

homemade potato gnocchi, spicy vodka sauce, sautéed shrimp, baby spinach & crispy fried potatoes...28

### TAGLIATELLE ALLA BOLOGNESE

homemade pasta, classic bolognese sauce & shaved parmigiano-reggiano...26

### SPICY CHICKEN BREAST

creamy polenta, grilled broccolini & charred lemon...26

### \*PORK CHOP

grilled 10 oz. pork chop, braised escarole & cannellini beans, & tri-colored vinegar peppers...32

### \*GRILLED FLANK STEAK

grilled, herb-coated flank steak, salt roasted cippoline onions, trumpet royale mushrooms, fingerling potatoes, & salsa verde...36

### \*GRILLED FILET MIGNON

6 oz. filet, roasted garlic butter, crispy shallots, sautéed haricots verts, potato pureé, & demi-glace...42

*Executive Chef, Justin Melnick*