



FAT CANARY

Fat Canary

Sample Menu

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When the ships sailed from the Old World to the New, they stopped in the Canary Islands for supplies.

One of the important provisions brought aboard was wine, referred to as "Canary."

Our restaurant is named after a reference in the Colonial era poet John Lyly's poem,

"Oh for a bowl of fat Canary, rich Palermo, sparkling sherry..."

Appetizers

Carpaccio of Beef Tenderloin, Toasted Brioche, Parmesan, and Truffled Duck Egg

12.50

Maine Lobster with Lemon, Pistachio & Taccozzette

16.95

Fresh Virginia Littleneck Clams with Chorizo, Tomato, Basil, Trofie Pasta

9.95

Apple, Onion and Herb Tart with Seared Foie Gras and Port Wine Sauce

13.25

Ginger Barbecued Pork Ribs with Marinated Cucumber Salad

12.95

Fresh Chicken Rosemary Sausage with Farro, Shitakes and Grapes

10.95

Salads

Asparagus and Roasted Peppers with Prosciutto, Parmesan and Lemon Olive Oil

9.50

Manakintown Greens with Bartlett Pears

Toasted Hazelnuts, Redwood Hills Goat Cheese and Port Wine Vinaigrette

8.95

Hearts of Romaine with Focaccia Croutons and Roasted Garlic Dressing

6.95

Housemade Mozzarella with Virginia Ham, Arugula, Olives, Capers

Roasted Tomatoes and Fresh Pesto

10.50

Entrees

Grilled Free-Range Chicken with Fingerling Potatoes, Rapini

Cauliflower, Prosciutto & Sage

22.95

Crispy Carolina Catfish & Rappahannock Oysters with Black Eyed Peas

Collards & Smoked Tomato

20.95

Slow Roasted _ Duck with Udon Noodles, Shiitakes, Grilled Scallions

Spicy Chinese Black Bean Sauce

21.95

Pan Seared Sea Scallops with Stir Fried Vegetables, Jasmine Rice

and a Miso Mustard Butter Sauce

25.50

Fresh Carolina Shrimp and Orecchiette with Fennel, Tomato, Lemon, Garlic and Parsley

24.25

Braised Colorado Lamb Shank with Gorgonzola Cheese Polenta

Wild Mushrooms and Grilled Asparagus

24.95

Grilled Beef Tenderloin with Potato and Sweet Onion Gratin

Rosemary Butter, Roasted Root Vegetables, Walnuts & Gruyere

32.00