

del merei grille

3106 mt vernon ave alexandria va

starters

fried green tomatoes 10

jalapeño cream cheese remoulade

steamed shrimp martini 9

horseradish gazpacho G

bca dip 10

bacon, crab and artichoke

frickles 5

lightly fried pickle chips with spiced remoulade

deviled eggs 6

paprika and bacon crisps over field greens G

beer cheese pretzel cups 8

creole-dijon vinaigrette

the plate 14

frickles, deviled eggs, beer cheese cups

chilled gazpacho G 5

soup o'day 5

salads

house salad 5

mixed greens, matchstick carrots G

seven leaf 8

cherry tomatoes, avocado, grilled corn, garlic grilled crouton, herbed cottage cheese

caesar* 7

romaine, parmesan and croutons

boston bibb 8

roquefort, granny smiths, walnuts, cranberries apple cider vinaigrette G

watermelon stack 10

watermelon, crab salad, avocado basil pesto G

add the following G

chicken breast 6

shrimp 9

flank steak* 9

portabella 5

salmon 9

dressings G

house vinaigrette

jalapeño-blue

herbed cottage cheese

caesar

balsamic vinaigrette

chef selections

fried chicken breast 17

dixie potato salad, tomato slices deviled egg and bbq sauce

clams linguine 18

clams sauteed with bacon, garlic, shallots, crushed red peppers, butter, parsley and white wine over linguine

master of the house* 25

filet mignon au poivre pommes frites and roquefort

ayrshire farm pork loin* 18

grilled and sliced pork loin, dirty risotto, haricot verts, lemon butter G

cedar planked salmon 21

grilled asparagus and roasted corn pancake smoked tomato chutney

shrimp and grits 26

andouille sausage, tomatoes, mushrooms, scallions, cajun cream garlic cheese grits G

sauteed sea scallops* 24

creamy polenta, ham, mushrooms, corn, spiced cream sauce G

crab cakes mkt.

two 3 oz. all lump crab cakes old bay fries, creole cole slaw, grilled lemon wedges, remoulade

from the grille*

choose one from the grille, one sauce and two sides

off the grille G

del merei sirloin* 21
filet mignon* 26
flank steak* 16
a.f. pork loin* 18
salmon filet 20
chicken breast 18
portabella 13
featured cut mkt

something saucy

horseradish cream G
dill creme fraiche G
DMG steak sauce G
tarragon bearnaise G
lemon caper butter G
blue cheese reduction
peppercorn brandy
teriyaki bacon glaze

sides

garlic cheese grits G
grilled asparagus G
sauteed spinach G
collard greens G
haricot verts G
creamed spinach G
southern green beans G
bistro salad G
brussels sprouts G
chef vegetable G
smashed potatoes G
mac-n-cheese
handcut fries

smashed potato flavors G

applewood bacon
caramelized onion
roasted garlic
sour cream
horseradish
goat cheese
blue cheese

.25 each additional

individual sides are 4.25

G- indicates gluten free

meats are certified humane and seafood is sustainable when available, ayrshire farm provides the pork loin

*item may contain raw ingredients. consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-bourne illness. please inform your server to any food allergies you may have so we may accommodate your needs.

06.10