

the boot

JAN 18 - 25

Welcome to Norfolk Restaurant Week!
Please choose one item from each course for \$30.

Antipasti

Hayman Sweet Potato Bisque with a Chili Pepper Coulis *v

Oyster Stew with Leeks and Edward's Surryano Ham

Field Greens and Arugula Salad with Caramelized Fennel, Pancetta, Shaved Virginia
Cheese and Red Wine-Lemon Vinaigrette

Grilled Romaine Topped with Fried Calamari and Preserved Lemon Aioli

House Boot Salad of Arugula and Field Greens with Cherry Balsamic Vinaigrette and Parmesan *v

Boot Spreads Trio - Rosemary Chickpea, Sundried Tomato Almond, and Kalamata Olive Potato
Served with Crostini and Savory Bits *v

Two Virginia Cheeses with Hubb's Peanuts and Mixed Olives *v

Main

Handmade Lasagna Bolognese

Serpentini with Sauteed Shrimp, Spicy Sausage, Sundried-Tomato Butter, and Basil

Handmade Black Angel Hair with Sauteed Calamari, Roasted Cherry Tomatoes, Capers, Garlic and Basil

Linguine Carbonara with Roasted Parsnips, Pancetta, Parmesan and Black Pepper

Penne with Tomatoes, Fresh Mozzarella and Pesto *v

Boot Cioppino - Mid-Atlantic Seafood Stew over Garlic Mashers

Grilled Steak with Boot 1 Sauce and Sweet Potato Fries

Spicy Pork Ragu over a Cézanne Goat Cheese Polenta Cake

Seared Scallops with Oyster Mushrooms, Sauteed Baby Spinach, in a Chardonnay Cream Sauce

Vegetables of Local Farms prepared Boot Style *v

Sides - additional \$5

Mixed Olives / Sweet Potato Fries with Boot-made Catsup / White Bean Salad

Brussels Sprouts / Sauteed Greens with Olive Oil, Garlic and Chili

Dessert

Vanilla Bean Panna Cotta with a Dried Cherry Sauce

Dried Blueberry and White Chocolate Bread Pudding with Warm Amaretto Cream Sauce

Dark Chocolate Torte with Hazelnut Shortbread Cookie

Apple Crisp with Vanilla Ice Cream

*v - denotes vegetarian, for vegan please specify with your server.

We support local farms and we enjoy the company of farmers.