

Restaurant Week 2016

3 Courses | \$17

First Course

Cup of Today's Soup

Mixed Field Greens

Toasted Pumpkin Seeds, Shaved Radish, Aged Sherry Vinaigrette

Ancient Grain

Pomegranate, Pistachios, & Mint

Crispy Cotija Cheese

Lemon Aioli, Deviled Eggs, Frisee, Pickled Vegetables

Addie's Mussels

Tomato, Garlic, Lemon

Second Course

House Made Falafel

Wood Grilled Pita, Quinoa Tabouli, Pickled Red Cabbage, Goat Cheese Tzatziki

Chicken Tostada

Cucumber and Cabbage Slaw, Crumbled Cotija Cheese, Hard Boiled Egg, House Hot Sauce

Republic Seafood Stew

Gulf Shrimp, Mussels, VA Catfish and Bok Choy in a Tomato-Garlic Broth

Fried Green Tomato Sandwich

Red Beets, Whipped Chipotle Goat Cheese, Romaine

Republic Po' Boy

Choice of Crispy Bay Oysters, Gulf Shrimp, Blackened VA Catfish or Softshell Crab +\$2

Dessert

Green Cardamom Crème Brûlée

Toasted Pistachios

Carrot-Parsnip Cake

Brown Butter Icing, Dulce de Leche Ice Cream, Caramel Sauce

House Made Ice Cream & Sorbet