WOOD FIRED BREAD

olive oil, seasoned butter –8

A FEW THINGS TO TRY

crispy POMMES dauphine *–crème fraîche, chives, trout roe –17*

wood fired OYSTERS *–tequila chili butter, oyster crackers –22*

TUNA crudo tostada *–pickled shallots, avocado –24*

LAMB stuffed pita *–tahini, lentil tabouli –19*

ricotta DUMPLINGS *–brown butter, squash, calabrian chilies –18*

romaine + celery leaf SALAD *–pita chips,formaggio di fossa, anchovy –17*

BEEF tartare *–sunchoke, egg yolk, taleggio cream –19*

clams with saffron TAGLIATELLE *–garlic, chili flakes, parsley –21*

EAT YOUR VEGETABLES

rainbow CARROTS *–smoked whipped feta, dill, pickled shallots –14*

sesame BROCCOLI *–chili, soy glaze, scallions –14*

charred MUSHROOMS *–sweet potato, mint, red onion salad –15*

roasted autumn SQUASH *–goat cheese, pecans, brown butter –15*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SIMPLE SUPPER MENU

59 –per person

SNACKS

CHICKPEA panisse
celery, olive oil, manchago cheese

rappahannock OYSTERS on the half shell
fermented hot sauce, apple mignonette, lemon

SUNCHOKE volute
toasted hazelnuts, pickled mustard seeds, gremolada

SHARED PLATES

butternut squash AGNOLOTTI
brown butter, sage, bosc pear, parmesan reggiano

winter spinach + hickory smoked bacon SALAD
toasted pine nuts, rustic croutons, winter citrus

MAIN of your choice

MAINS

roasted creekstone farm BEEF striploin
roasted squash, chestnuts, winter greens –35

autumn olive PORK loin
winter slaw, smoked rutabaga pork jus –30

pan seared coho SALMON filet
winter spinach, celery root puree, french lentils –32

turmeric spiced basmati rice with seasonal VEGETABLES
honey crisp apples, garlic labneh, herbs salad –26

rainbow TROUT filet
lemon dill beurre blanc, forest mushrooms, pomme purée –31

wood fired pennsylvania CHICKEN breast
crispy brussels sprouts, parsnip puree, caramelized chicken jus –28

opal

COCKTAILS

Marcus's Caipirinha 14
cachacha, mandarins, lime juice, mint

Gin Loves Grapefruit 13
gin, citrus thyme syrup, fresh grapefruit, lemon

Ultimate Margarita 13
100% agave tequila, agave, triple sec, lime, black salt

Seasonal Margarita 14

Opal Sangria 13
wine, fresh seasonal fruits, ginger ale

Cucumber + Mezcal 15
spicy mezcal, cucumber cordial, lime, rose water

The Mule 14
vodka, berry basil syrup, lemon,ginger beer, mint, candied ginger

Espresso Martini 15
vodka, cold brew, licor 43, orange essence

Triple B 15
bourbon, rye, berry basil syrup, angostura bitters, basil, lime

Sazerac & Smoke 17
rye, cognac, luxardo cherry, angostura bitters, orange bitters, smoke

NON-ALCOHOLIC

Berry Sparkler *–berry, basil, lemon, ginger beer* 7

Cucumber Lime Soda *–cucumber cordial, lime, seltzer* 7

0% Espresso Martini *–cold brew, agave, arange essence* 7

WINE BY THE GLASS

SPARKLING

Simonet Blanc de Blanc *Loire Valley France* 12

Poggio Costa Prosecco Brut *Italy* 12

WHITE

Taking Root, Sauvignon Blanc *Moldova* 12

Elk Cove, Pinot Gris *Willamette Valley Oregon* 15

Ancient Peaks, Chardonnay *Paso Robles California* 14

La Pépie Merci Muscadet *Loire Valley France* 13

Karl Josef, Riesling Piespoter Michelsberg Kabinett *Mosel Germany* 12

Prosper Maufoux Bourgogne, Chardonnay *Burgundy France* 16

Mont Gravet, Rose *Languedoc Rousillon France* 12

RED

Chateau Vartely Reserve, Cabernet Sauvignon *Moldova* 12

Villa Maria, Pinot Noir *Marlborough, New Zealand* 14

High Note, Malbec *Mendoza Argentina* 13

Annabella, Cabernet Sauvignon *Marlborough, New Zealand* 16

Vajra Rosso Langhe *Piedmont Italy.* 13

Chateau Bordieu, Bordeaux *France* 13

CRAFT BEERS

Narragansett Lager *Narragansett Brewing Company* –LAGER 6

Excellent Adventure *Calvert Brewing Company* –HAZY IPA 8

BMORE Breakfast *Oliver Brewing* - OATMEAL STOUT 8

Cloud Nine *Silver Branch Brewing* –HEFEWEIZEN 8

Grisette *Manor Hill Brewing* –FARMHOUSE ALE. 8

Stone IPA *Stone Brewing California* –WEST COAST IPA. 7

Pilsner *Manor Hill Brewing* –PILSNER. 8