

At Sou'Wester, our cuisine  
is meant to be approachable and  
comfortable and takes inspiration  
from classic American recipes.

Everything on our menu is prepared daily  
with fresh ingredients we source from  
the farms of the Virginia countryside  
to the waters of the Chesapeake Bay.



CHEF DE CUISINE EDDIE MORAN

# Sou'Wester

1330 Maryland Avenue S.W.  
Washington D.C. 20024

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## THE MID-ATLANTIC HARVEST

½ dozen Baked Rappahannock River Oysters  
*Creamed Leeks with Pernod and Lump Crab*

½ dozen Pan-Fried Rappahannock River Oysters  
*Smoked Pepper Aioli*

Sou'Wester Shrimp Cocktail  
*Six Carolina Shrimp and Cocktail Sauce*

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## APPETIZERS

### MIXED MARKET GREENS

Crostini with Radish Butter and Balsamic Vinaigrette

### HEIRLOOM BEETS AND WINTER CITRUS SALAD

Bibb Lettuce, Walnut Crusted Goat Cheese "Truffles," Herb-Walnut Vinaigrette

### BABY SPINACH SALAD

Granny Smith Apples, Candied Pecans, Point Reyes Blue Cheese,  
Crostini with Red Onion Jam, Warm Bacon Vinaigrette

### CHILLED ICEBERG WEDGE SALAD

Cherry Tomatoes and Smoked Bacon Bits with Herb-Buttermilk Dressing

### ROASTED CHESTNUT SOUP

Caramelized Pear and Wild Mushroom Spoonbread

### BEEF AND FARRO SOUP

Braised Shortrib, Anson Mills Farro, Mushrooms in Hearty Beef Broth

### HUSH PUPPIES

with Honey Butter

## ENTRÉES

### PECAN CRUSTED BROOK TROUT

Olive Oil Braised Spinach, Roasted Parsnips, Asian Pear and Sherry Cream

### BLACKENED BLUEFISH

Anson Mills Carolina Gold Shrimp Jambalaya, House Cured Shoaat Ham  
and Spicy Shrimp Emulsion

### GRILLED NORTH CAROLINA SHRIMP

Anson Mills Grits, Roasted Tomato, Pearl Onions, Smoked Shrimp Sauce,  
and Pickled Okra

### GRILLED ROCK CORNISH CHICKEN "UNDER A BRICK"

Olive Oil Braised Spinach, Smashed and Fried Potatoes,  
Meyer Lemon-Rosemary Jam

### PORTER BRAISED SHORT RIBS

Buttermilk Mashed Potatoes, Roasted Brussels Sprouts,  
and Frankie's Original Horseradish Gremolata

## DESSERTS

### VANILLA-LEMON CHEESECAKE

Crème Fraîche, Passion Fruit Syrup, and  
House Made Graham Cracker

### FRIED APPLE PIE

Caramel Sauce and Vanilla Ice Cream

### EGG NOG BREAD PUDDING

Cinnamon Tuile and Rum-Raisin Ice Cream

### "CREAMSICLE"

Blood Orange Sorbet, Vanilla Ice Cream, Whipped Cream, and Crispy Meringue

### CHOCOLATE SOUFFLÉ CAKE

Sour Cherry Compote and Pistachio Ice Cream

THREE COURSE MENU ♦ \$35.12

*Includes Appetizer ♦ Entrée ♦ Dessert*

*Menu is subject to change*