

Dinner MENU



STARTERS

SOUP OF THE DAY

6

CARAMELATTE BURRATA SALAD

Mixed greens, Roasted Beets, citrus variety, crispy kale, Sweet and spicy pecans, crispy sugar snap peas, carrots, pomegranate seeds, House dressing.

Additions: Chicken 6 Shrimp 7 Salmon 9

SCALLOPS

Chef green sauce, grilled pineapple, cucumber salad.

CRISPY PORK BELLY

Fried yucca, cucumber salad, sweet demi sauce.

10

17

15

DUMPLINGS

Fried Pork, escabeche, spicy aioli sauce.

MAC & CHEESE

Rigatoni noodles, Cream sauce, pancetta, gruyere and Manchego cheese, crumbles.

HOUSE DIP

Pueblo Viejo beans style and pimiento hummus, pickles, Turkish soft bread, olive oil, Shaved Manchego.

BRAISED SHORT RIB EMPANADAS

Two fried short rib empanadas, demi sauce and coleslaw.

15

14

13

15

ENTREES

PORTOBELLO MUSHROOMS

Stuffed W/ Braised Lentils, quinoa, confit cherry tomatoes, a touch of herbed goat cheese, and salad.

CHICKEN AL MATTONE

Charred greens w/ pancetta, gratin potatoes, citrus butter herbs and capers.

SALMON OSCAR

Grilled Salmon temperature of your choice, topped with crab meat beurre blanc sauce, sauteed spinach and rice pilaf.

PAN SEARED RIBEYE*

Parsnip Purée, Sauteed vegetables w/ garlic and wine, demi sauce

BRAISED SHORT RIBS

Sweet potato puree, Sautee spinach and demi glaze.

POTATO GNOCCHI

Goat cheese and cream sauce, pancetta, mushrooms, spinach, and sundried tomatoes.

20

22

26

31

25

18

SMALL PLATES

FLAT BREAD

Your choice of Grilled steak or chicken, caramelized onion, Sautee mushrooms, mild spicy aioli.

HUEVOS ROTOS

Garlic cream, hand cuts fries, pancetta, sunny side up eggs, shaved Manchego cheese.

FRIED CALAMARI

Spicy aioli, Roma tomato sauce, lime wedges.

TEMPURA

Crispy Shrimp and Assorted veggies fried, sweet and sour sauce.

GRILLED CHICKEN SANDWICH

House bread, aioli, Manchego cheese, caramelized onions and jalapenos, arugula, hand cut fries.

NAKED BURGER*

Sautee onions, gruyere cheese, mushrooms, horseradish aioli, fresh tomato, tossed arugula lemon and olive oil, Spicy aioli, hand cut fries.

12

12

13

13

12

14

SIDES

3.5

SAUTEED SPINACH

CHARRED GREENS

RISOTTO

FRIES

SIDE SALAD

SWEET POTATO OR PARSNIP PURÉE

DESSERTS

MANGO GUAVA CHEESE CAKE

8

CHOCOLATE MINI BUN

8

Please let us know about your allergies. Some recipes may contain nuts or other allergens.

*Items are cooked to order or may contain raw ingredients. Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

2 Chill Restaurant, 312 2nd Street, SW Roanoke VA 24011 | www.2ChillRestaurant.com