

del merei grille

3106 mt vernon ave alexandria va

starters

french quarter mussels 10
sautéed with shallots and garlic
spicy cream sauce

fried calamari 9
sweet and spicy pepper jelly

bca dip 10
bacon, crab and artichoke dip

frickles 5
lightly fried pickle chips with spiced remoulade

deviled eggs 6
paprika and bacon crisps over field greens

bbq beef taquitos 8
chili-lime dipping sauce

the plate 14
frickles, deviled eggs and taquitos

tenderloin chili 5

soup o'day 5

salads

house salad 5
mixed greens, matchstick carrots
choice of dressing

seven leaf 8
cherry tomatoes, avocado, grilled corn,
garlic grilled crouton
herbed cottage cheese

caesar 8
romaine, parmesan and cornbread croutons

lolla rossa 9
crumbled blue, raspberries and spiced pecans
classic vinaigrette

add the following

chicken breast 4
shrimp 9
flank steak* 9
portabella 5
salmon* 9

dressings

classic vinaigrette
jalapeño-blue
herbed cottage cheese
caesar
balsamic vinaigrette

chef selections

sautéed rockfish 22
crayfish, jambalaya rice
andouille sausage cream sauce

seared sea scallops* 24
crimini mushrooms, brussels sprouts, pancetta
thyme beurre blanc

maple glazed roasted duck* 21
collard greens, goat cheese grits
port reduction

braised lamb shank 21
corn pudding, stewed tomatoes and okra
crushed pistachios

slow and low pork 19
turnips and red cabbage
pork rinds, rosemary jus

shrimp and grits 26
andouille sausage, tomatoes, mushrooms
scallions, cajun cream

grilled and sliced sirloin* 20
portabella mushroom, blue cheese home fries
DMG steak sauce

spiced brown sugar salmon 19
haricot vert, puff pastry
shallot brown butter

from the grille*

choose one from the grille, one sauce and two sides

off the grille

del merei sirloin* 21
kansas city strip* 26
filet mignon* 26
buffalo hangar* 21
flank steak* 16
salmon filet* 18
chicken breast 15
portabella 13

something saucy

blue cheese reduction
horseradish cream
peppercorn brandy
dill creme fraiche
DMG steak sauce
teriyaki bacon glaze
tarragon bearnaise
lemon caper butter

sides

garlic cheese grits
mac-n-cheese
grilled asparagus
sautéed spinach
collard greens
haricot verts
creamed spinach
southern green beans
hand cut fries
bistro salad
brussels sprouts
smashed potatoes

smashed potato flavors,
applewood bacon
caramelized onion
roasted garlic
sour cream
horseradish
goat cheese
blue cheese
cajun butter

.50 each additional

individual sides are 4.50

*consuming raw or undercooked meat, poultry, eggs or seafood may increase risk of illness
meats are certified humane and seafood is sustainable when available