

Celebrate the Theater Season Opening Sunday, September 21st

VOLT and the Weinberg Center for the Performing Arts —
Partnering Culinary and Performing Arts Excellence



Brunch at VOLT

11:30 a.m. — 2:30 p.m.

Complementary off-street parking
and canapes after the show

Simply Sinatra

2:00 p.m.

Featuring Steve Lippia and a
10-piece band

FIRST COURSE

- heirloom tomatoes three ways, complementing flavors | 11
- citrus and blue crab risotto shiso and melon | 9
- tender greens and herbs minus 8 vinaigrette, rosemary croutons | 6
- tuscarora farms beets balsamic 6, goat cheese, garden tarragon | 7
- tasting of local berries and melon sweetened crème fraîche, orange mint | 6
- warm smoked carolina trout crisp potato and shallot cake, fingerling potato salad, assorted pickles | 9

SECOND COURSE

- bluefin tuna black forbidden rice, sea urchin, soy, and lemongrass fondue, coconut froth | 14
- compressed melon and prosciutto 6 balsamic vinegar, peppergrass | 8
- yellow corn ravioli black trumpet mushrooms, corn nuts, garlic scapes | 9
- roasted scallop braised double smoked bacon mostarda, turnips mustard greens | 14

MAIN COURSE

- dark rum french toast caramelized bananas, toasted walnuts, vermont maple | 11
- organic farm fresh eggs any style yukon gold potato hash, caramelized apple and pork sausage | 10
- lobster mushroom and veal cheek omelet summer creek farm yukon gold potato hash | 14
- roasted chicken romano beans, carolina gold risotto, garden savory | 18
- grass fed lamb ragout of summer beans, parsnip, zucchini | 21
- hanger steak and eggs soft poached quail eggs, yellow corn grits | 18
- grilled angus beef burger aged grafton cheddar, kettle chips | 12

SIDES

- anson mills yellow corn grits | 3
- maple cured bacon | 3

DESSERT

- chocolate and hazelnut pave chocolate caramel, raw organic cocoa, frozen hazelnut custard | 8
- buttermilk panna cotta cantaloupe soup, blackberry sorbet | 7
- cherry glen farms goat cheese cake poached ruby and golden plums, yogurt sherbet | 7

WATER

volt uses a purification system from natura to bottle our own water. We offer both sparkling and still for a 1.00 charge per person for unlimited service

VOLT

228 North Market Street
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voltrestaurant.com



20 West Patrick Street
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weinbergcenter.org