



A French café serving local, natural and organic products

From the owners of La Bergerie...

...comes an innovative local eatery that melds the best of French country cuisine and American country products. Our concept is simple: We offer French style dishes prepared using the freshest ingredients available. But the food is only part of the experience: We offer a welcoming atmosphere where you're warmly greeted and served. We've lovingly refurbished a 1925 Del Ray house to create a "home away from home" restaurant reminiscent of an old Virginia farmhouse where you can "come casual" and relax.

Our commitment to sustainability...1 Star Certified Green Restaurant® by GRA

Here at **Del Ray Café**, you'll find a blending of both the old and new: What's "old"? The reclaimed pinewood floors, the restored vintage lanterns, the large antique mirror and the old Jack Daniels whiskey barrels converted to rain barrels outside. We've also carefully chosen sustainable or recycled fabrics and materials--from the tables and chairs to the carpet and window treatments, right down to the gingham napkins and uniform shirts!

And the "new"? A state-of-the-art kitchen using the most energy-efficient processes available, a custom water filtration system, on-demand hot water heaters, low-flow faucets and toilets as well as a multi-faceted recycling and composting program within our entire operation. Each piece of electrical equipment that we could find--including our computers, ceiling fans, and TVs--has the Energy Star designation.

Beyond the "**GREEN**" things we've used to construct, decorate, and operate **Del Ray Café**, we have embraced the "BUY LOCAL" philosophy in all of our business practices, beginning with our bank and lender, **VIRGINIA COMMERCE BANK (NOW UNITED BANK)**, without which we couldn't have even dreamed of this project. We found our fabulous architects, **LARSON KOENIG ARCHITECTS**, two blocks away "on the Avenue" and our amazing contractor, **HARRY BRASWELL, INC.**, about ½ mile away on Calvert. Our planters are designed by [Do you know someone?], our grounds are maintained by **WEST LANDSCAPES**, and we continue to search for local options first in each new service we need.

But about the food...

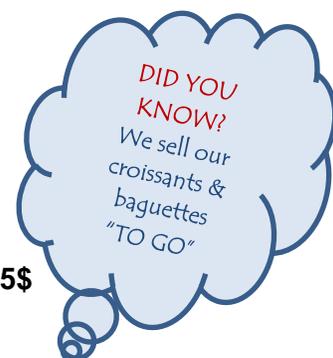
Our menu reflects the best that each growing season has to offer--with an emphasis on natural and organic foods. The terms "natural" and "organic" are often used interchangeably, though they do mean different things. **Natural** foods are those that are not altered chemically or synthesized in any form. They are derived from plants and animals. **Organic** foods are free of chemical fertilizers, pesticides and preservatives. There are stringent standards for organic food production, handling and processing. We have also chosen to be a **peanut-free** restaurant for the safety of all our customers.

Further, **Del Ray Café** supports local farmers, suppliers, and producers who share our commitment to sustainable agriculture. In addition to chickens and eggs from the Pennsylvania Amish, we're pleased to showcase the following meats, produce and products:

- | | |
|--|--------------------------------|
| ➤ Whiffletree Farm, Warrenton, VA | <i>Eggs, Chicken</i> |
| ➤ Trickle Springs Creamery, Chambersburg, PA | <i>Milk, Cream, Ice Cream</i> |
| ➤ Le Bocage Farm, Colonial Beach, VA | <i>Vegetables and Lettuces</i> |
| ➤ Olli Salumeria, Manakin Sabot, VA | <i>Charcuterie</i> |
| ➤ Toms Moms, Centreville, VA | <i>Fruit Syrup</i> |
| ➤ Panorama Baking Co., Capitol Heights, MD | <i>Country Bread</i> |

Breakfast & Brunch Menu

Breakfast served Monday thru Friday 8 a.m.-10:45 a.m.
Brunch served Saturday, Sunday & Holidays 8 a.m.-2:30 p.m.



Butter Croissant with Butter and Bonne Maman Jam **3\$** Chocolate Croissant **3.75\$**

🌱½ Pink Grapefruit with Caramelized Brown Sugar & Honey **5\$**

Viennoiserie 1 Butter and 1 Chocolate Croissant with American Coffee, Tea or Fresh OJ **9\$**

Homemade Granola Parfait with Yogurt, Nuts and Fresh Fruit **6.5\$**

Organic Eggs and Omelets

*2 Eggs your Way with Mini Croissant, Fresh Fruit & Salad **8\$, 3 Eggs 10\$**

*Eggs Benedict Croissant, Canadian Bacon, Poached Eggs & Hollandaise Sauce **14\$**

*Vegetarian Eggs Benedict 2 Poached Eggs, Roasted Potatoes, Baby Spinach, Carrots, Green Beans & Hollandaise on a Croissant **15\$**

*Fresh Jumbo Lump Crabmeat Eggs Benedict or *Scottish Smoked Salmon Eggs Benedict **17\$**

Create your Own 2 Egg Omelet with Mini Croissant, Fresh Fruit & Salad **8\$, 3 Eggs 10\$**

Swiss Cheese, Feta, Muenster, Bacon, Sweet Peppers, Jalapeño Peppers,
Black Olives, Tomato, Fine Herbs, Asparagus, Caramelized Shallots or Spinach **+1\$ each**
Ham, Chicken, Organic Guacamole, Wild Mushrooms, Organic Salsa or Goat Cheese **+1.5\$ each**
Scottish Smoked Salmon, Crabmeat, Bûcheron Cheese **+3\$**
Only Egg Whites are Available Upon Request (+1\$)

(Omelets are also available for Lunch)

DRC Signature Dishes

SOS Chipped Beef & Black Angus Ground Beef in Gravy
over Rotisserie Potatoes, served with a Mini Croissant **15\$** add 2 Eggs your Way **+4\$**

🌱Roasted Pork Belly stuffed with Jalapeño & Chorizo Sausage on Truffle Polenta
with a Thyme Sauce **17\$** add 1 Egg your Way **+2\$**

*Seasonal Veggie Hash with 2 Eggs your Way & Mini Croissant **16\$** add Hollandaise Sauce **+1.5\$**

*Sautéed Baby Spinach, Bûcheron Goat Cheese, Scottish Smoked Salmon & 2 Eggs your Way
served with Salad & Fresh Fruit **18\$** add Hollandaise Sauce **+1.5\$**

French Toast 3 slices of Brioche dipped in Organic Milk Grand Marnier Batter,
served with a Red Berry Lemon Ginger Compote **11\$**

4 Buttermilk (or Buckwheat🌱) Pancakes **8\$,**
add **2\$** for either Fresh Blueberries, Strawberries or **1.5\$** for Chocolate Chips

Sides

🌱Bacon, Scrapple, Rotisserie Potatoes, Vegetable Hash, Yogurt **3.5\$** 🌱Fresh Fruit Medley **5\$**

🌱Berkshire Pork Sausage (2), Link Sugar-free Chicken Apple Sausage (2) **6\$** 🌱Scottish Smoked Salmon **8\$**

Kid's Menu (10 & under)

Breakfast & Brunch **5\$**

All come with Fresh Fruit

1 Egg with a Mini Croissant

2 Buttermilk (or 🌱Organic Buckwheat) Pancakes

1 Crêpe (Unbleached Flour or 🌱Organic Buckwheat) with 1 Filling (+1.5\$ each additional filling)
(Nutella, Organic Wild Maine Blueberry Jam or Strawberry Jam, Chocolate, Virginia Apple Butter)

🌱Gluten-free Many of our dishes can be gluten-free simply by omitting croissants or bread. Please ask.

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

As part of our commitment to environmental sustainability, we preserve water as much as possible.
We will happily bring you water on request.

*Please, no substitutions during Brunch due to high volume.
If desired, please request separate checks upon ordering.*

Brunch & Lunch Menu

Brunch served Saturday, Sunday & Holidays 8 a.m. – 2:30 p.m.

Lunch served Monday thru Friday 11 a.m. – 2:30 p.m.

Starters

Soup of the Day **7-9\$**

Beef Broth French Onion Soup **9\$**

 *Salad DRC* Organic Mesclun with Bleu Cheese, Apple, Caramelized Walnut and a Raspberry Vinaigrette **7\$**

 Roasted Heirloom Beet Salad with Baby Spinach, Goat Cheese, Caramelized Pecans & a Champagne Vinaigrette **11\$**

Deconstructed Organic Romaine Caesar Salad with a Hard Boiled Egg, Fresh Anchovies, Parmesan and Garlic Bread **9\$**, add Rotisserie Chicken Breast **16\$**

Pâté de Campagne with Cornichons and Toasted Country Bread **9\$**

Scottish Smoked Salmon Plate with Shallots, Capers & Hard Boiled Egg **12\$**

 Burgundy Snails in Garlic, Parsley Butter **10\$**, Dozen **18\$**

 *6 Raw Oysters on the Half Shell with Mignonette Sauce **Market**



Main Course

Create your Own 2 Egg Omelet with Mini Croissant, Fresh Fruit & Salad **8\$**, 3 Eggs **10\$**
(Please see Breakfast Menu for Omelet filling options)

Choice of Vegetarian or Meat Quiche of the Day with Greens and Fresh Fruit **12\$**

Crôque Monsieur Ham, Swiss Cheese on Pain de Mie with Béchamel Sauce **11\$**

*Crôque Madame Crôque Monsieur plus an Egg **13\$**

*Open-faced Chicken & Celery Root Salad Sandwich

with Grapes, Hard-Boiled Egg & Walnuts and served with Mesclun Salad **16\$**

Homemade Ahi Tuna Salad & Seaweed on a Croissant with Sweet Potato Fries **15\$**

*8 oz. Black Angus Burger with Blue Cheese, Onion Confit & Fries **11\$** Add an Egg **+2\$**

Organic Veggie Burger, Caramelized Shallots & Wild Mushrooms with Fries **12\$**

 *7oz. Hanger Tenderloin Steak with Béarnaise Sauce & Garlic French Fries **17\$** add 1 Egg **+2\$**

Beef Bourguignon Stew with Smoked Bacon, Pearl Onions & a Red Wine Sauce on Fresh Pasta **17\$**

Veal Cheeks on Spaetzel with its Reduction Sauce **19\$**

substitute Fries with Sweet Potato Fries, Garlic Fries or Old Bay Fries **+1\$** Truffle Fries **+3\$**

Lunch Only Menu Items

served Monday thru Friday 11 a.m. – 2:30 p.m.

Main Course

Fresh Fish of the Day **Market Price**

PEI Mussels à la Marinière with Toasted Country Bread & Homemade French Fries **17\$** with Saffron or Curry **19\$**

 *Venison Scalloppini with Wild Mushroom, Pomme Purée & Lingonberry Sauce **19\$**

Chicken Pot Pie in a Puff Pastry served with Mesclun & Fresh Fruit **16\$**

 Seasonal Vegetarian Dish of the Day **15\$**

Kid's Menu (10 & under)

Lunch & Dinner

Soup of the Day, Cup **5-6\$**

 Vine Tomatoes with Fleur de Sel **3\$**

Crêpe with Ham & Swiss Cheese with a Fruit Salad **7\$**

Grilled Ham and Swiss Cheese Sandwich, served with Fries **7\$**

Duck Leg Confit with Orzo **14\$**

Organic Spinach & Cheese Ravioli with Parmesan & Cream **9\$**

Fish of the Day with Mixed Veggies **8\$**

5 oz. Hamburger **7\$**, add Cheese or Bacon **1\$** each

Homemade Tagliarini Pasta with Butter and Cheese **6\$**

Chicken, Ham and Cheesy Pasta **10\$**



Dinner Menu

served Sunday thru Thursday, 5 p.m. – 9 p.m.

Friday and Saturday, 5 p.m. – 10 p.m.

Starters

Homemade Beef Broth French Onion Soup **9\$**

🌱 *DRC Salad* Organic Mesclun with Bleu Cheese, Apple, Caramelized Walnuts & a Raspberry Vinaigrette **8\$**

🌱 Roasted Heirloom Beet Salad with Baby Spinach, Goat Cheese, Caramelized Pecans & a Champagne Vinaigrette **11\$**

🌱 Burgundy Snails in Garlic, Parsley Butter **10\$, Dozen 18\$**

Fried Calamari with Tartar and Spicy Tomato Sauces **12\$**

🌱 U.S. Shrimp, Peel & Eat, with Clarified Butter & Old Bay Spice - ½lb. **16\$, 1lb. 26\$**

Scottish Smoked Salmon Plate with Shallots, Capers & Hard Boiled Egg **12\$**

🌱 2 Lamb Merguez Sausages on Lentils from Puy with a Red Wine Sauce **13\$**

Hot Foie Gras, Chef's Choice **Market**

Main Course

🌱 Lobster Risotto with Lemongrass Sauce **Market Price**

🌱 Rosemary-skewered Diver Sea Scallops on Mascarpone Tri-Color Orzo with a Parsley Pesto Sauce **29\$**

2 lbs. PEI Mussels with Chorizo, Jalapeno, Shallots, White Wine & Saffron, served with French Fries & *Mayo **25\$**

🌱 *Bouillabaisse* Mussels, Shrimp, Calamari, Daily Catch, Scallops, Young Potatoes, Tomato & Saffron **32\$**

🌱 Rotisserie, 1/2 Natural Chicken with Rotisserie New Potatoes, Zucchini & Thyme Sauce **21\$**

🌱 *7oz Center Cut Angus Tenderloin Steak with a Red Wine Sauce, Fingerling Potato Confit **31\$**

🌱 *Lamb Loin stuffed with Wild Mushrooms and Baby Spinach, served with Cauliflower au Gratin & a Thyme Jus **28\$**

🌱 Classic Cassoulet with Duck Leg Confit, Lamb Stew, Garlic & Toulouse Sausage on Cannellini Beans **29\$**

🌱 Seasonal Vegetarian Dish of the Day **24\$**

Sides Bread Basket Refill or Béarnaise Sauce **3\$** Garlic Bread (7 slices) **5\$**

🌱 Rotisserie Potatoes or Creamed Baby Spinach **5\$**

French Fries **5\$** (Sweet Potato Fries, Garlic Fries or Old Bay Fries **+1\$** Truffle Fries **+3\$**)

🌱 Brussels Sprouts with Organic Honey & Shallots **6\$** 🌱 Organic Peas **7\$**

🌱 Mushrooms or Asparagus with Hollandaise Sauce **8\$**

Orzo Pasta or 🌱 Organic Risotto with Seasonal Vegetables **9\$** Pasta with White Truffle Oil **12\$**

Dessert Menu

served after 11 a.m. daily

3 or 5 Cheese Plate with Mesclun, Fresh Fruit & Candied Walnuts **14\$/19\$**

Chouquettes 10 Oven-Baked Choux Pastry with Chocolate, Whipped Cream and Raspberry Dipping Sauces **10\$**

8 Chocolate Beignets with Grand Marnier Orange Crème Anglaise **10\$**

Freshly Baked Apple Tart with Organic Salted Caramel Ice Cream **12\$**

Profiteroles 3 Puff Pastry with Organic Vanilla Ice Cream & Belgian Chocolate Sauce **11\$**

🌱 Crème Brûlée **9\$**

🌱 Chocolate Mousse **10\$**

🌱 Organic Ice Cream or Organic Sorbet Assortment (3 scoops) **9\$**

Crêpes *served all day (see Beverage/Crêpe page)*

DID YOU KNOW? We sell our whole, all-natural rotisserie chickens "TO GO" including a baguette & rotisserie potatoes for 4 beginning at **4 p.m.** daily **25\$**

🌱 **Gluten-free** Many of our dishes can be gluten-free simply by omitting croissants or bread. Please ask.

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

Wine & Beer

Sustainable House Wine, 500ml Carafe 15\$

Cabernet, Merlot, Chardonnay, Pinot Grigio, Red Blend

House Wine By the Glass Red or White 10\$ - 16\$

Champagne by the Glass 14\$ many Wines by the Glass- Ask

Champagne

2	House Champagne	95
3	Veuve Clicquot Brut Reims	110
4	Ruinart Champagne Brut Blanc de Blancs Reims	160
5	Billecart Salmon, Brut NV	120
11	Chandon, Blanc de Noir Sparkling	49
12	Brut Champagne, Demi-Bouteille	49

Vins Blanc

55	Sancerre Rosé, La Moussiere, FR, 2016	49
60	Pinot Grigio, Ca Stella, Italy, 2016	35
70	Bordeaux Blanc, Chât. de Fontenille, FR, 2016	34
82	Sauvignon Blanc, Touraine, FR, 2016	29
83	Fumé Blanc, Pur Sang, Daqueneau, FR, 2012	199
86	Sauvignon Blanc, L'Après Midi, Peter Michael, Napa, 2016	125
87	Sancerre, Alphonse Mellot, FR, 2015	64
88	Sancerre, Cuvée Edmond, Rhone, FR, 2014	125
100	Reisling, Mader Grand Cru, Rosacker, FR, 2014	59
112	Chardonnay, Novellum, FR, 2016	39
113	Chardonnay, Hartford Court, Russian River, CA 2015	59
115	Chardonnay, l'Age d'Or, Russian River, CA 2010	99
116	Chardonnay, Cakebread Reserve, Napa, CA 2013	125
120	Bourgogne, Vincent Girardin, FR, 2014	56
125	Bourgogne, Chât. Puligny Montrachet, FR, 2012	125
128	Bourgogne, Chassagne Montrachet, Bachelet, FR, 2013	125
130	Bourgogne, Meursault, J. Drouhin, FR, 2013	129
135	Bourgogne, Chablis, JM Brocard, FR, 2015	50
136	Chablis, 1er Cru, JM Brocard, FR, 2015	99
138	Chateaufneuf du Pape White, Rhone, FR, 2013	99

Vins Rouge

205	Malbec, Argentina, 2015	45
210	Bordeaux Superieur, Clou du Pin, FR, 2015	39
211	Bordeaux, Chateau des Francs, FR, 2010	59
212	Bordeaux, Chateau Lassègue, GC, St. Emilion, FR, 2005	150
213	Bordeaux, Vieux Château Gaubert, Graves, FR, 2012	60
214	Bordeaux, Chât. La Croix Chantecaille, St Emilion, FR, '14	60
220	Cahors, Chateau du Cèdre (Non-Sulfite) FR, 2015	55
221	Cahors, Le Cèdre, Verhaeghe, FR, 2012	120
230	Grenache, Syrah, Morvèdre, Tessellae, FR, 2014	40
231	Grenache, L'Ange Rouge, McPrice Myers, S. Barbara, '09	175
233	Crozes-Hermitage, La Matiniere, Ferronton, FR, 2015	59
234	Syrah, David Reynaud Organic, Loire, FR 2014	49
235	Chateaufneuf du Pape, Dom. Berthet-Rayne, Organic, FR, 2014	74
236	Languedoc Roussillon Blend, Roc D'Anglade, FR, 2013	79
239	Cornas, Les Barcillants, Rhone, FR, 2011	135
260	Bourgogne, Rion, FR, 2013	50
261	Bourgogne, Morey-Saint-Denis, 1 ^{er} Cru, FR, 2005	175
268	Pinot Noir, PEAY, Sonoma, CA, 2014	99
270	Pinot Noir, ZD, Napa, 2012	79
271	Pinot Noir, Wild Ridge, Sonoma, 2013	59
276	Red Blend, Barrel 27, Central Coast, CA, 2009	69
286	Cabernet, Kenwood 6 Ridges, Alexander Valley, CA, 2013	45
287	Cabernet, ZD, Napa, 2012	75
295	Cabernet, Caymus, Napa, 2012	149

All wine selections may not always be available.

Beer 7\$

Kronenbourg, 1664, France	Stella, Belgium
Eggenberg Naturtrub, Austria	Bells Amber, Michigan
Full Nelson, Virginia Pale Ale	Kölsch 151
Port City, Monumental IPA, Alexandria, VA	
Port City, Porter, Alexandria, VA	Port City, WIT, Alexandria, VA
Non-Alcoholic Erdinger	Delirium Tremens, Belgium 13\$
McKenzie's Hard Cider, 12oz., Original or Black Cherry	6\$

Cocktails

Bloody Mary, Kir, Sauternes	10
Mimosa Champagne with Fresh Squeezed Orange Juice	8
Bacardi Rum, Jack Daniels	12
Sapphire Gin, Tanqueray 10 Gin	14
Grey Goose Vodka, Silver Patron Tequila	14
Johnny Walker Black Whiskey, Woodford Reserve Bourbon	14
Ricard, Kir Royal, Grand Marnier, Special Martini	14

Beverages

Coffee & Tea

Coffee, Regular or Decaffeinated	4\$
Cappuccino	5\$
Espresso	4\$
Double Espresso	6.5\$
Latte	5\$
Mighty Leaf Organic Tea	4\$
Iced Tea	3\$



Milk, Water, Juices, & other Drinks

Sparkling Water Bottle	7\$
Organic Coconut Water, 11.1oz.	4\$
Organic Milk (Whole, 2%, Skim), Almond Milk	3\$
Fresh Squeezed Orange Juice	3\$
Calypto Natural Juices (20oz)	3.75\$
(Lemonade, Peach Lemonade, Arnold Palmer)	
Everfresh Natural Juices (16oz.)	3\$
(Apple, Cranberry, Pineapple)	
BOYLAN Natural Sodas (Ginger Ale, Root Beer, Cream Soda, Sparkling Lemonade, Sparkling Cider, Cream Red Birch Beer,.)	3\$
Coke, Diet Coke, Orangina	3\$

As part of our commitment to environmental sustainability, we preserve water as much as possible. We will happily bring you water on request.

Wine Wednesdays

On The Porch 5-7pm

Crêpes

Available all the time

Choose Unbleached Flour or Organic Buckwheat

CHEF'S SAVORY CREATIONS 16\$

Smoked Salmon, Shallots and Dill Crème Fraîche
Rotisserie Chicken, Asparagus and Curry Crème Fraîche
Ham, Cheese, Mushrooms, Béchamel Sauce
Add an Egg +2\$

SWEET Powdered or Organic Brown Sugar 8\$

Seasonal Fruit, Nutella, Virginia Apple Butter,
Organic Wild Maine Blueberry or Strawberry Jam, Orange Marmalade
Each Additional +1.5\$

Del Ray Happenings

VisitDelRay.com

Del Ray Farmers Market Saturdays 9am-12pm

Pat Miller Neighborhood Square, Mt. Vernon Ave & E. Oxford

Holiday Tree Lighting Saturday, December 2, 6pm

Pat Miller Neighborhood Square, Mt. Vernon Ave & E. Oxford

12 Days of Wellness Del Ray December 6-18

visitdelray.com or [@visitdelray](https://www.facebook.com/visitdelray) on Facebook for daily events

Shops of Del Ray Ladies' Night Out

Thursday, December 7, 6-9pm

2nd Annual Candy Cane Bar Crawl

Saturday, December 9, 2-6pm, Tickets

Del Ray Artisans 22nd Annual Holiday Market

Fridays, 6-9pm, Sat-Sun 11am-6pm, December 1-3, 8-10, 15-17

**Alexandria Citizens Band Holiday Concert and Sing-Along
December 15, 7:30pm, Del Ray United Methodist Church**

**First Night Alexandria: An Old-Fashioned Carnival in Del Ray
December 31, 6-9pm, Mt. Vernon Rec Center, Tickets**