

220 N. LEE STREET
ALEXANDRIA, VA

OVERWOOD

WOOD-FIRED AMERICAN KITCHEN

PH# 703-535-3340
THEOVERWOOD.COM

GOOD MORNING!



EYE OPENERS

EGGS BENEDICT*

English muffin / Canadian bacon /
poached eggs / hollandaise /
roasted herb potatoes 13

NORDIC SALMON HOLLANDAISE*

Woodgrilled fresh filet /
roasted herb potatoes / woodgrilled
asparagus / hollandaise 17

GRAND HOTEL FRENCH TOAST

Thick brioche / encrusted w/ cornflake
& cinnamon / side of Grand Marnier
whipped cream / maple syrup /
smoked bacon 12

CELTIC COFFEE

M.E. Swing Alexandria-roasted coffee
w/ Jamisons & Bailey's Irish Cream 8.5

BREAKFAST BURRITO

Scrambled eggs / cheddar cheese / rancheros
sauce; served with rice / bean puree / pico de
gallo / sour cream 11

BLUEBERRY PANCAKES

Buttermilk pancakes / mixed
with fresh blueberries /
served with maple syrup 9

ALEXANDRIA BREAKFAST*

Two eggs any style / smoked bacon / roasted
herb potatoes / sourdough toast 10

CLASSIC BLOODY MARY

A full pint of good morning! Made with Smirnoff;
finished w/ a cajun rubbed gulf shrimp 8

PROUD MARY

A full pint made with Ketal One; finished w/ a
cajun rubbed gulf shrimp 10

LEE STREET MIMOSA

Venetian Prosecco
and orange juice 7

BBQ SHRIMP & CHEESE GRITS*

Grilled BBQ shrimp wrapped w/ applewood
smoked bacon / creamy white cheddar
cheese grits / topped w/ onion strings 14

SMOKED SALMON PLATTER

Artisan-smoked Atlantic salmon /
served w/ toasted bagel / cream cheese /
capers / red onion / tomato /
chopped egg 13

QUICHE LORRAINE

Egg custard / applewood-smoked
bacon / gruyere cheese;
served with roasted herb potatoes
/ dressed greens 11.5

GRAND MIMOSA

Our Lee Street Mimosa elevated
w/ a splash of Grand Marnier 9.5

JUMBO-LUMP BLUE CRABCAKES BENEDICT*

Fresh jumbo-lump crabcakes /
English muffin / poached eggs /
hollandaise / roasted herb potatoes 17

CHARLESTON FRITTATA

Made with three fresh eggs /
andouille sausage / crawfish /
peppers / scallions / roasted herb
potatoes / sharp white cheddar 12

WOODFIRED ANGUS STEAK & EGGS*

Woodgrilled Angus strip steak /
two eggs (anyway) / roasted
herb potatoes 16

BIG SALADS

WOODOVEN SALMON SALAD*

Mixed greens / fresh tomatoes /
fresh carrots / dried cranberries /
tossed in our mimosa vinaigrette 15

THAI SHRIMP SALAD

Flash-fried shrimp / mixed greens /
lo mein noodles / almond / orange /
red pepper / scallions / wonton /
crispy rice stick / spicy peanut /
sesame ginger vinaigrette 14

WOODGRILLED STEAK SALAD*

Grilled MEDIUM / mixed greens /
red onion / blue cheese / grape tomato /
crispy potato frites / buttermilk ranch 15

WOODGRILLED CHICKEN SALAD

Shaved garlic & herb grilled chicken /
tossed with a large chopped
mixed green salad / tossed in
classic vinaigrette 13

SOUTHERN BBQ CHICKEN SALAD

Woodgrilled chicken / mixed greens /
grilled corn / tomato / black bean / crispy
tortilla strips / ranch dressing /
drizzled with BBQ sauce 13

TOPPED CLASSIC CAESAR

Our Classic Caesar salad
topped w/ your choice:
WOODGRILLED PORTOBELLO - 13
WOODGRILLED STEAK * - 14
WOODOVEN SALMON * - 14
WOODGRILLED SHRIMP - 14
WOODGRILLED CHICKEN - 12

SIDES & SUCH

- Seasonal Fresh Fruit Bowl** 7
- Toasted Bagel & Cream Cheese** 3.5
- Applewood-Smoked Bacon** 3.75
- Canadian Bacon** 3.75
- Fresh-Cut Fries w/ Aioli** 5
- Woodgrilled Asparagus** 7
- Stone-Ground Grits Bowl** 4.25
- Roasted-Garlic Mashed Potatoes** 4.5
- Roasted Brussels Sprouts** 5
- Artisan Macaroni & Cheese** 7

NEED A
GLUTEN
FREE
MEAL??

STARTERS

IRON-SKILLET CORN BREAD

Stone-ground Carolina corn meal /
honey butter 5.5

FRIED GREEN TOMATO TOWER

Stacked, crispy fried green tomatoes /
piquillo cheese / jalapeno aioli /
finished with a gulf shrimp 10

POINT JUDITH CALAMARI

Lightly battered rings / flash fried / lemon /
jalepeno / pomodoro sauce 10

SMOKED SALMON BRUSCHETTA*

Smoked Nordic salmon / goat
cheese / arugula / capers /
rustic bread / olive oil drizzle 10

ST. LOUIS TOASTED RAVIOLI

Filled with fresh mozzarella /
over pomodoro sauce 9

FRESH DEVEILED EGGS

Three whole split eggs /
toasted almond / dressed arugula 4.75

SIDE SALADS

CHOPPED MIXED GREEN SALAD

Mixed field greens / tomato / carrot / cranberry /
red onion / pinenut / classic vinaigrette 6
Add goat cheese for \$1

CLASSIC CAESAR SALAD

Romaine hearts / creamy Caesar
dressing / fresh-grated Parmesan /
homemade herb crostini 5.5

HARVEST SPINACH

Baby spinach / pumpkin seeds / quinoa / dried
cranberries & apple / raspberry vinaigrette 8

THE WEDGE SALAD

Iceberg lettuce / creamy ranch /
smoked bacon / tomato /
crumbled English Stilton 7.5

THE SONOMA SALAD

Roasted red and gold beets / arugula /
goat cheese / toasted pinenut /
lemon & olive oil infusion 7.5

SOUTHERN EGGS & GRITS*

Two poached eggs / asiago
grits / applewood smoked bacon;
served with toasted sourdough 10

24/7 ONLINE

RESERVATIONS @

THEOVERWOOD.COM



ALL-DAY CLASSICS

BLACKSTRAP MOLASSES & RUM BABY-BACK RIBS

Our signature dish / full rack / fresh-cut fries / cole slaw 23
Half-Rack 14

WOODGRILLED VEGETABLE LASAGNA

Fresh grilled vegetables / layered with tender pasta /
fresh spinach / herb ricotta / pomodoro sauce 13

WOODOVEN FRESH MOZZARELLA & PEPPERONI PIZZA

100% from scratch!

Woodfired & finished with fresh basil 11

BEEF, VEAL & PORK MEATLOAF

Served with roasted garlic mashed potatoes / grilled
asparagus / tomato pomodoro sauce 15

JUMBO-LUMP CRABCAKE SANDWICH

Fresh jumbo-lump crab cake / sautéed & served on brioche /
cole slaw / lettuce / tomato / creole aioli 17

PRIME RIB FRENCH DIP

Tender sliced prime rib / provolone cheese / baguette /
creamy horseradish / fresh-cut fries 12

CHEDDAR & BACON BLACK ANGUS BURGER*

1/2 LB burger / smoked bacon / white cheddar / lettuce / tomato / fresh-cut fries 10

THE ORIGINAL AMERICAN WOODGRILLED BISON BURGER*

1/2 LB organic lean ground bison / brioche roll / lettuce / tomato / fresh-cut fries 12

GRILLED CHICKEN B.L.T.

Grilled chicken breast / applewood smoked bacon / provolone cheese /
tomato / lettuce / aioli / served on brioche / fresh-cut fries 10

NEW ENGLAND FISH & CHIPS

Pale ale-battered Atlantic cod / golden fried / fresh-cut fries /
coleslaw / creole aioli 14

BBQ BEEF BRISKET

Slow-cooked / served on brioche / dressed with house slaw /
blackstrap molasses BBQ sauce 10

NEW!

FOR RESERVATIONS CALL 703-535-3340 OR BOOK ONLINE ANYTIME @
WWW.THEOVERWOOD.COM...

WE LOVE LARGE PARTIES!!

WE APPRECIATE YOUR UNDERSTANDING THAT CERTAIN SUBSTITUTIONS MAY INCUR AN UPCHARGE.
AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

WARNING! UNDERCOOKED MEAT, SEAFOOD, POULTRY OR EGGS INCREASES THE RISK OF ILLNESS.