

HMSHost is a leader in worldwide travel venue dining, infusing innovation and culinary expertise into everything we do. As proud supporters of the James Beard Foundation for culinary excellence, HMSHost brings its unique, creative and award-winning dishes to airports across the country in celebration of HMSHost Airport Restaurant Month.



PROUD SPONSOR
OF THE 2018
JAMES BEARD
AWARDS

Norfolk Back Bay



featuring



CHEF'S TASTING MENU

each served with a *chopped crunch salad* with avocado ranch dressing and red pepper hummus with olives and grilled pita points

Roasted Salmon

with avocado, sautéed mushroom, arugula and a sriracha aioli 19.99

Grilled Chicken Breast

smoky tomato sauce, caramelized onions and avocado 17.99

Pulled Pork Tacos

avocado, radish and lime 17.49 (2 per order)

Avocado Bahn Mi

cucumber, carrot, cilantro, mint and lime 16.99

Avocado Bahn Mi

Pulled Pork Tacos

TAX & GRATUITY NOT INCLUDED

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.



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Avocados from Mexico has partnered with HMSHost to bring you this year's Airport Restaurant Month. The selections on this menu reflect the passion, dedication and growth that has stemmed from this partnership in order to bring the consumer the freshest tastes and most unique experience possible.



Roasted Salmon



the perfect complement to any selection

Patrón Watermelon Margarita

Patrón Silver tequila, fresh watermelon, agave nectar, triple sec, fresh lime

