

RESTAURANTS & BAR OVERVIEW

COPAS

(KO-pahs, meaning *drinks* in Spanish)

Copas bar and lounge offers craft cocktails, wine, local beers, nonalcoholic beverages, specialty coffee and espresso drinks, small plates, and tapas-style food options. This relaxed location offers walk-in service. No reservations are necessary.

M A K U

(MAH-koo, meaning *savor* in Finnish)

This casual and inviting restaurant offers continuous meal service throughout the day. From breakfast through lunch and into dinner, residents can sit down and order a meal, pick up takeaway options from our CUSINE2GO coolers, order favorite specialty coffees, grab a pizza, or enjoy a freshly baked pastry with some hot tea. Seating is first come, first served. Reservations are not needed.

S A A M

(Sah-ahm, meaning *together* in Afrikaans)

This upscale, modern casual restaurant features Mediterranean-inspired lunch and dinner menus, highlighting cuisines from the 23 countries surrounding the Mediterranean Sea. Its Terrace offers outdoor dining (weather permitting). Reservations are recommended.

tashi

(Tah-she, meaning *good fortune* in Tibetan)

This elegant restaurant presents a sophisticated offering to residents and their guests. Prepare for a refined dining experience with specially curated menus, fine wines, specialty cocktails, and polished service. Reservations are required.

TERENA

(THE-ren-gah, meaning *hospitality* in Senegalese)

This private room may be reserved for private parties, family gatherings, and the like.

Our Food & Beverage team is currently creating menus and experiences for you. The sample menus below are draft only and reflect expected pricing for the bar and restaurants and are subject to change.

WELCOME TO THE CULINARY CLUB PLAN

MORE CHOICE | MORE FLEXIBILITY | MORE OPPORTUNITY

Similar to the food and beverage plans found in country clubs, The Mather's convenient Culinary Club Plan provides you with a cashless way to use our restaurants and bar, catering, takeout and delivery, and more.

The Burgundy plan is included in your Monthly Fee. The other plans offer different options and pricing, as outlined below. If the Burgundy plan is not your option of choice, you may select a plan that better suits your lifestyle—if you prefer to cook your own breakfast and lunch, or are a frequent traveler, there's a plan for that!

INCLUDED	MONTHLY FEE		CLUB PLAN DOLLARS
	Charge	Credit	Per Quarter
BURGUNDY	\$0	\$0	\$2,250

Alternative options to the Burgundy plan:

OPTION	MONTHLY FEE		CLUB PLAN DOLLARS
	Charge	Credit	Per Quarter
BORDEAUX	\$225	\$0	\$3,000
CHAMPAGNE	\$0	\$100	\$1,050
À LA CARTE	\$0	\$200	\$0

CLUB PLAN DOLLARS MAY BE USED FOR ALL FOOD & BEVERAGE-RELATED PURCHASES

- Restaurant meals – breakfast, lunch, dinner, brunch
- Non-alcoholic and alcoholic beverages
- Corkage & preservation service
- CUISINE2GO, takeout and delivered meals, delivery fees, to-go meal fees
- Holiday meals

- Special events – for example: wine dinners, outdoor BBQs, pop-up dinners, chef’s table, cooking demonstrations, guest chef dinners
- Guest meals
- Entertaining other residents (they must dine with you at the same table)
- Private catered functions (labor will be billed separately)

CLUB PLAN DOLLAR BALANCES REPLENISH EVERY THREE MONTHS

You will be issued Club Plan Dollars. This amount is pro-rated during your first quarter based on your commencement date. Each month, 1/3 of all residents’ Club Plan Dollars will replenish. Residents are grouped based on last name. See schedule below:

A – H: Jan – Mar, April – Jun, July – Sept, Oct - Dec
I – O: Feb – April, May – July, Aug – Oct, Nov - Jan
P – Z: Mar – May, Jun – Aug, Sept – Nov, Dec – Feb

ADDITIONAL INFORMATION

- Your meal plan may be changed four times per calendar year at the end of your assigned quarter. Please give the Accounting team two weeks’ written notice prior to changing.
- Club Plan Dollar balances do not roll over quarter to quarter.
- Once your Club Plan Dollars account is depleted, all food & beverage related charges you make will be billed to you monthly.

SPECIAL MOMENTS AWAIT YOU INSIDE



EVENING BAR & LOUNGE

Small Plates

<p>California Golden Beets 7 Laura Chenel goat cheese, toasted pistachios, basil</p> <p>Maryland Crab Cake 12 summer succotash, fingerling potatoes, mustard sauce</p> <p>Charcuterie Board 12 chef's selection of artisanal meats, condiments, warm baguette</p> <p>Strawberry Salad 7 local greens, radish, pickled shallot, white balsamic vinaigrette</p>	<p>Virginia Oysters on the Half Shell raspberry mignonette</p> <p>Pork Belly Bao 10 thick-cut chashu, cucumber, scallions, black pepper</p> <p>Pesto Chicken & Burrata 11 Flatbread balsamic cipollini onions, grilled red bell pepper, arugula</p> <p>Chef's Local Cheese Selection 10 rotates weekly, warm baguette, dried fruit, nuts</p>
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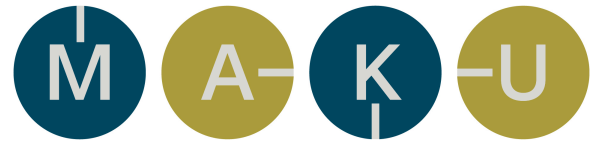
Mains

featuring items from our open-hearth oven and rotisserie

<p>Roasted Duck Khao Soi 21 crispy noodles, red chili paste, pickled Chinese broccoli</p> <p>Hearth-Roasted Vegetable 15 Gnocchi butternut squash, carrots, purple cauliflower, portobello, zucchini, sun-dried tomato pesto</p> <p>Rotisserie Prime Rib 26 Yukon Gold mashed potatoes, broccolini, Zinfandel jus</p>	<p>Chicken Tikka Masala 17 spice-marinated chicken cooked in tandoor, basmati rice</p> <p>Spit Roasted Pork Loin 15 Dijon butter, goat cheese polenta, balsamic mushrooms, spinach</p> <p>Fire-Roasted Mussels 15 heirloom potatoes, asparagus, dill-mustard sauce, grilled lemon</p>
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Desserts

<p>Belgium Chocolate S'more 7 chocolate cake, rocky road mousse, toasted marshmallow, graham cracker</p> <p>Vanilla Crème Brûlée 5 blueberry compote, spearmint</p>	<p>Red Velvet Cheesecake 6 wafer cookie crust, white and dark chocolate shavings</p> <p>House-made Gelato or Sorbet 5 Ask your server for today's selections</p>
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BREAKFAST

Smoothies & Juices

<i>Berry Smoothie</i> 5 raspberries, blueberries, non-fat yogurt, coconut water	<i>Tropical Splash</i> 4 fresh-squeezed orange juice, strawberries
<i>House-Made Lemonade</i> 3 wild berry foam	<i>Green Detox Smoothie</i> 6 spinach, banana, pineapple, mango, coconut water, cayenne

Starters

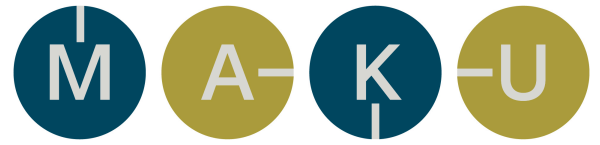
<i>Fruit and Yogurt</i> 7 Greek yogurt, seasonal berries, house-made granola, local honey	<i>House-Smoked Salmon</i> 12 brioche toast points, red onion, capers, cucumbers, egg white & yolks
<i>Bananas Foster-Style Oatmeal</i> 6 steel-cut oats, banana, brown sugar, vanilla whipped cream	<i>Heirloom Apple Salad</i> 8 baby gem lettuce, sharp cheddar, pecan brittle, honey-apple dressing
<i>Roast Pork Steamed Buns</i> 8 scallions, hoisin sauce	<i>House-Baked Pastries</i> 3-6 croissant, bagel, muffin, Danish

Batters

<i>Old-Fashioned Buttermilk Pancakes</i> 7 Vermont maple syrup, whipped European-style butter	<i>Belgian Waffles</i> 9 whipped lemon-ricotta, blackberries
<i>Challah French Toast</i> 8 Madagascar vanilla, maple whipped cream	<i>Ultimate Sticky Buns</i> 6 candied pecans, orange blossom honey

Mains

<i>The Mather Breakfast</i> 10 pasture-raised eggs, slab bacon, maple chicken sausage, home fries	<i>Bulgogi & Kimchi Omelet</i> 9 hash browns, Korean pancake, jalapeno soy sauce
<i>Beef Tenderloin Eggs Benedict</i> 16 Wolferman's English muffin, Champagne béarnaise	<i>Tokyo Breakfast</i> 14 grilled Spanish mackerel, rolled omelet, miso soup, rice, pickled vegetables
<i>Spice Pork Shoulder Congee</i> 9 crullers, chili-garlic sauce	<i>Breakfast Flatbread</i> 11 buffalo mozzarella, egg, bacon, tomato, spinach, sriracha hollandaise
<i>Masala Dosa</i> 9 potato masala filling, coconut chutney	



LUNCH

Starters

Lump Crab & Shrimp Stuffed . . . 10	Vegetable Samosa green peas, 7
Mushrooms baby bellos, creamed spinach, panko crust	potatoes, coriander, tamarind, mint and cilantro chutney
Salt & Pepper Wings star anise, . . . 9	Pan-Fried Gyoza ground pork, 10
scallions, hot peppercorn, Thai chili	garlic, Asian chives, cabbage, ginger
Pesto Chicken Flatbread 8	Four Mushroom Flatbread goat . . 9
mozzarella, cipollini onions, roasted red peppers, arugula	cheese, scallions, white truffle oil

Soups & Salads

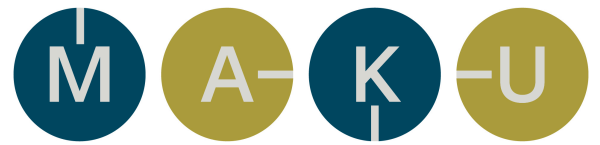
Chesapeake Bay Crab Soup lump 7	Tempura Udon Soup vegetable 6
crab, Old Bay, milk, onions, parsley	tempura
Baby Romaine and Kale Caesar 8	Cobb Salad rotisserie chicken, 12
white anchovies, grape tomatoes, shaved Parmesan, ciabatta croutons	Virginia ham, avocado, grape tomato, Roquefort, applewood bacon

Mains

Fish Tacos Mahi-Mahi, pico de gallo, 13	Mushroom Pappardelle white . . . 14
salsa verde, house-made tortillas, cilantro sour cream	truffle butter, sweet onions, crispy basil
Pork Shio Rāmen rotisserie pork, . . 12	Braised Short Rib Sandwich 15
vegetables, scallions, egg, ginger, garlic, vegetable broth	pickled red onion, Monterey Jack cheese, horseradish cream
Rotisserie-Fired Chicken 11	Beltway Burger grass-fed chuck & 15
Quarter maple glaze, roasted	mushroom blend, aged cheddar, butter lettuce, vine-ripe tomato, red onion, house-made pickles
vegetables, wild rice blend	Chicken Tinga Sandwich 14
Caprese Sandwich hand-pulled . . . 10	chorizo, chipotle, tomato-onion sauce, sour cream, lettuce, avocado
mozzarella, plum tomatoes, basil pesto, multi-grain baguette	
Chinese Chicken Salad Wrap . . . 10	
sweet chili mayo, spicy soba noodle salad	

Desserts

House-Made Gelato \$4 | Fruit Salad with Honey-Lime Dressing \$5 | Chef's Daily Creation...varies



DINNER

STARTERS

- California Golden Beets** Laura Chenel goat cheese, toasted pistachios, basil 7
- Maryland Crab Cake** summer succotash, fingerling potatoes, mustard sauce 12
- Pork Belly Bao** thick-cut chashu, cucumber, scallions, black pepper 10
- Pesto Chicken & Burrata Flatbread** balsamic cipollini onions, grilled red bell pepper, arugula 11

SOUPS & SALADS

- Roasted Butternut Squash Soup** crispy shiitake mushrooms, chives, crème fraîche 6
- Beef and Barley Soup** prime rib, beef broth, garden vegetables 7
- Mulligatawny** lentils, chicken, vegetables, Indian spices 6
- Baby Romaine and Kale Caesar** white anchovies, grape tomatoes, shaved Parmesan, ciabatta 7
croutons
- Greek Chopped Salad** chickpeas, black olives, red onion, pepperoncini, roasted red pepper, feta 9
- Organic Field Greens** heirloom tomatoes, cucumber, savory granola, white balsamic vinaigrette 7

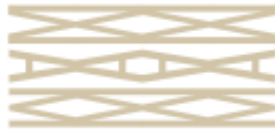
MAINS

- Shrimp & Grits** Smithfield ham, chorizo, sweet onions, Anson Mills stone ground cheddar grits 16
- Roasted Duck Khao Soi** crispy noodles, red chili paste, pickled Chinese broccoli 21
- Rotisserie Prime Rib** Yukon Gold mashed potatoes, broccolini, Zinfandel jus 26
- Hearth-Roasted Vegetable Gnocchi** butternut squash, carrots, purple cauliflower, portobello, . . . 15
zucchini, sun-dried tomato pesto
- Chicken Tikka Masala** spice-marinated chicken cooked in tandoor, basmati rice 17
- Fire-Roasted Mussels** heirloom potatoes, asparagus, dill-mustard sauce, grilled lemon 15
- Spit Roasted Pork Loin** Dijon butter, goat cheese polenta, balsamic mushrooms, spinach 15

DESSERTS

- Red Velvet Cheesecake** wafer cookie crust, white and dark chocolate shavings 6
- Vanilla Crème Brûlée** blueberry compote, spearmint 5
- Belgium Chocolate S'more** chocolate cake, rocky road mousse, toasted marshmallow, graham 7
cracker
- House-made Gelato or Sorbet** Ask your server for today's selections 5

SAAM



LUNCH

STARTERS

COCONUT SHRIMP

citrus mustard sauce, pineapple – 9

FRENCH ONION SOUP

beef broth, sherry, Gruyere, baguette – 7

CHICKEN NOODLE SOUP

garden vegetables, thyme, chicken broth, egg noodles – 5

BABY ROMAINE AND KALE CAESAR

white anchovies, grape tomatoes, shaved Parmesan, ciabatta croutons – 7

GARDEN GREENS SALAD

field greens, artichoke hearts, pimento, red onion, toy-box tomatoes, herb vinaigrette – 7

FOUR MUSHROOM FLATBREAD

goat cheese, scallions, white truffle oil – 9

SPINACH SALAD

apple, goat cheese, beets, pecans, quinoa, sweet potato, white balsamic vinaigrette – 7

KOREAN CHICKEN WINGS

soy, gojujang, ginger, sesame oil, honey – 9

ENTRÉES

PULLED PORK SANDWICH

Berkshire pork shoulder, bourbon BBQ sauce, tobacco onions, horseradish cheddar cheese – 10

NORTH ATLANTIC SALMON

wood plank roasted, crispy brussels sprouts, creamy grits, Meyer lemon jus – 16

BLENDED BURGER

grass-fed chuck, mushrooms, aged cheddar, butter lettuce, vine-ripe tomatoes, house-made pickles – 13

FALAFEL & GRILLED VEGETABLE SANDWICH

Snow White goat milk cheddar, poblano pepper mayo, wheat and oat bun – 11

MAPLE-GLAZED ROTISSERIE CHICKEN SALAD

baby lettuce blend, herb vinaigrette – 9

CHICKEN KATSU SANDWICH

Tonkatsu glaze, spicy mustard aioli, Asian slaw, root vegetable chips – 10

DESSERTS

KEY LIME PIE

Nellie and Joe's juice, graham cracker crust, vanilla whipped cream – 6

SMITH ISLAND CAKE

chocolate frosting, fresh berries – 6

NEW YORK STYLE CHEESECAKE

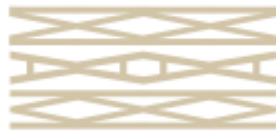
pecan crust, almond crisp, macerated strawberries – 8

BUTTERMILK CHESS PIE

blackberry sauce, whipped cream – 5

HOUSE-MADE GELATO OR SORBET

chef's weekly flavors - ask your server – 5



STARTERS

MINI STREET TACOS

choose two: Korean short rib, roasted cauliflower, blackened shrimp, carnitas

10

BLUE CRAB HUSH-PUPPIES

jalapeno, scallions, citrus aioli

9

CARAMELIZED BRUSSELS SPROUTS

applewood smoked bacon, 15-year aged balsamic

8

CHEESE PAKODA

mozzarella, chickpea flour, tamarind, mint chutney

7

LOBSTER SPRING ROLLS

Maine lobster, vegetables, sweet chili sauce

12

SOUPS & SALADS

MISO SOUP

dashi, tofu, wakame seaweed, scallions

5

GARDEN GREENS SALAD

field greens, artichoke hearts, pimento, red onion, toy-box tomatoes, herb vinaigrette

7

WARM HONEY-ROASTED GOLDEN BEET SALAD

goat cheese, toasted pistachios, 15-year aged balsamic

9

LOADED POTATO SOUP

cheddar, bacon, sour cream, green onion

6

ENTRÉES

CARAMELIZED SEA SCALLOPS

asparagus, mascarpone risotto

25

MAUI TUNA CRUNCH

hand-line tuna, organic greens, mango, almonds, toasted sesame dressing

25

BLACK ANGUS N.Y. STRIP

garlic green beans, Yukon Gold mashed potatoes, pan gravy

28

GREEN LENTIL ORECCHIETTE

whole-wheat pasta, wilted Swiss chard, kale, saffron tomato broth, roasted tomatoes

16

BONELESS RAINBOW TROUT

green beans, Lyonnaise fingerling potatoes, dill-mustard sauce

19

ROAST CHICKEN BREAST

corn succotash, pan gravy

19

DRY-RUBBED HERITAGE PORK CHOP

Berkshire pork, grilled lemon-honey glaze, braised red cabbage, golden raisins

23

DESSERTS

RICOTTA CHEESECAKE

almond crisp, macerated blackberries

8

MOCHA MACCHIATO

mocha and vanilla mousse, chocolate cake, caramel sauce

7

RASPBERRY CHOCOLATE CHIP CANNOLI

raspberry sauce, cinnamon cannoli shell

6

PECAN PIE

whipped cream, honey glazed pecans

6

HOUSE-MADE GELATO OR SORBET

chef's weekly flavors - ask your server

5

tashi

FIRST COURSE

James River Oysters Rockefeller Spinach, Nueske Bacon, Parmigiano-Reggiano 12

Slow Braised & Crispy Fried Pork Belly Apple-celeriac slaw, hazelnuts, bourbon-sorghum glaze 10

Sage-Scented Butternut Squash Bisque blue crab, brown butter, bacon, roasted pumpkin seeds 9

Maine Lobster & Beet Dumpling Blood orange, balsamic vinaigrette 13

MAIN COURSE

Big Wilson Creek Rainbow Trout Fingerling potatoes, smothered leeks, roasted garlic, whole grain mustard jus 22

Korean Barbecue Rack of Lamb Gohujang, garlic, ginger, soy sauce, sautéed bok choy, rice cake 29

Chili Oil Chilean Sea Bass Sunchoke, fried garlic, roasted chili sauce 36

Filet Mignon Oscar Lump blue crab, prosecco hollandaise, Anson Mills grits, asparagus, Cabernet jus 34

Prawn Biryani Grilled tiger prawns, saffron-scented basmati rice, yogurt sauce 28

White Sweet Potato Ravioli Mustard greens, black truffle, Parmesan cream 19

CHEESE COURSE

Local Artisanal Selections Meadow Creek Grayson, Goats-R-Us Herbed Chèvre, Caramont Bloomsbury, Everona Smoked Piedmont, Country Bread, Dried Apricots, Herbed Virginia Peanuts 15

DESSERT COURSE

Dark Chocolate Croissant Bread Pudding Crème anglaise, toasted hazelnuts 8

Heirloom Apple Cake Brown butter, dulce de leche, whipped buttermilk 7

Caramelized Banana Sesame, jaggery kulfi, cinnamon crisp 6

Cardamom Crème Brûlée Blood orange marmalade, fresh orange, candied fennel 9

tashi

amuse-bouche

Onion Tartlet

pickled mustard | chives | Virginia crème fraîche

starter

Monkfish

parsnip chip | lemongrass curry | Iberico ham

- or -

Chicken Liver Parfait

vanilla persimmon | grilled sourdough | smoked salt

main

Roasted Shenandoah Lamb Loin

English pea | sweet potato mille-feuille | herb crust

- or -

Butter Poached Maine Lobster

crab crepe | Sturgeon | sauce américaine

sweet

Flexible Chocolate

Oreo | pistachio sponge | Madagascar vanilla

- or -

Campfire Banana's Foster

buttermilk sorbet | Macadamia nut | mascarpone

to remember us by

Macaroon & Chocolate

prix fixe 65 | reservations only | wine pairing option +50

CULINARY CLUB PLAN

FREQUENTLY ASKED QUESTIONS

Q: When do I select my Culinary Club Plan?

A: Residents choose their starting plan during commencement. The Burgundy plan is included in your monthly service fee.

Q: Can I change my plan later?

A: Yes. If you find you prefer to change from one plan to the other, you may do so. You may change plans up to four times a year at the end of your assigned quarter. Please provide written communication to Accounting two weeks prior to the end of your assigned quarter if you intend to choose a different plan tier.

Q: Why do we use a declining balance system (Club Plan) for food & beverage?

A: Residents want flexibility in our culinary program, including choices for meal times, frequency, and restaurant options. For example, you may prefer to enjoy lunch today and dinner tomorrow, or you may prefer soup/salad instead of a multiple course dining experience. Or perhaps travel or other commitments impact your dining schedule and preferences. The Culinary Club Plan program is designed to offer flexibility and personalization. Three different plan options are offered.

Q: How does the program work?

A: Based on the plan you select, you will be issued a predetermined number of Club Plan Dollars each quarter, which you can use to purchase meal items at breakfast, lunch, and dinner. You can also use your Dollars for brunch, holiday meals, beverage services including alcohol, CUISINE2GO, meal delivery and fees, and personal catering (labor billed separately). In addition, you may use your Club Plan Dollars to host guests dining with you. Culinary Club Plan Dollars pricing for all items will be clearly indicated on the menus.

Q: What if I don't use all my Club Plan Dollars during the quarter or, alternatively, what if I run out?

A: Dollars expire at the end of the quarterly cycle to which you are assigned. They do not roll over to the next quarter. Should you use your Dollars allotted to the current quarter, you're welcome to continue enjoying The Mather's restaurants and other culinary options. Any culinary purchases incurred beyond your quarterly allotment will be added to your next Monthly Fee.

Q: You referred to a quarterly cycle. What do you mean by that?

A: Culinary Club Plan Dollars are based on the number of days in a quarter, but those quarterly cycles will be staggered into three expiration cycles monthly. For example, one-third of residents will see their points expire in month 1, the next group in month 2, and the third group in month 3 of each quarter. Staggering this quarterly cycle system will allow for a more measured use of restaurants and culinary services.

Q: If I choose the à la carte plan, how do I pay for my meals/CUISINE2GO, etc.?

A: Your food & beverage charges will be billed to you at the end of the month. Pricing is consistent whether you use Club Plan Dollars or choose the à la carte plan.

Q: I enjoyed my meal; however, I was not able to finish. May I take the unfinished portion home?

A: Yes, we are happy to accommodate this request. However, this does not apply to special buffet dining experiences.

Q: Can I use my Culinary Club Plan for to-go or delivery meals?

A: Yes.

Q: Can I use my Club Plan Dollars for guest meals?

A: Yes, they can be used for guest meals limited to a party no larger than the capacity of the largest single table in the restaurant you are dining in. Guests must sit with you at your table.

Q: Can I invite a fellow resident to be my guest?

A: Yes, provided you adhere to the guest policy in the previous answer.

Q: Can my spouse and I share our dollars with each other?

A: Yes.

Q: Can I use my Club Plan Dollars for catering?

A: Yes. Catered receptions and private dinner parties, as well as food orders such as cheese trays, cookie orders, dessert trays, etc., can be paid for with Club Plan Dollars. Catering costs will not include team service. A labor charge for catering will be billed separately to your monthly billing.

Q: When will I see charges post to my Culinary Club Plan account?

A: Any food & beverage charges will be billed monthly.

Q: How will I know how many Club Plan Dollars I've used and how many I have left?

A: Servers will provide a receipt at the end of your dining experience. This will include the "price" for your meal and as well as your remaining balance for the quarter. Additionally, you may access your account balance at any time through our online account management feature which you can access through the Speak2 app. Further questions may be directed to the director of Food & Beverage or the restaurant manager.

Q: We assume that the prices for menu items will increase over time with inflation on food, labor, etc. Will the amount of Club Plan Dollars be adjusted by the same percent, or how will this be calculated?

A: If we see sustained increases in menu prices due to rising costs, we anticipate the Club Plan Dollars will be adjusted accordingly to maintain the value of them equivalent to the start of the program.