

PIZZAS + NOODLES

Black + Blue Pizza cajun chicken breast, smoked bacon, blue cheese, mozzarella, caramelized onions, green onions, tomatoes [1910 cal] 14.75

Three Cheese Pizza tomato sauce, parmesan, romano, mozzarella, basil [1150 cal] 12.50 add pepperoni [add 210 cal] +2

Fettuccine Alfredo with parmesan chardonnay cream sauce [1360 cal] 10.95 add chicken [140 cal] +4.25 add shrimp [240 cal] +5.45

Thai Noodles shrimp, ground chicken, tofu, peanuts, stir-fried egg, bean sprouts, pad thai sauce [1430 cal] 17.50

CHICKEN

Chicken Cordon Bleu hand-breaded chicken breasts, topped with shaved beeler's applewood smoked ham, melted swiss cheese + whole grain mustard cream sauce, served with red lake nation wild rice, almond + mushroom pilaf [1510 cal] 16.75

Pot Pie made from scratch daily + slow-cooked with roasted chicken + vegetables [1320 cal] 14.95

Fried Chicken Dinner hand-dipped buttermilk boneless chicken breast, red skin potato mash, white gravy, spiced maple syrup, sautéed bacon + spinach [1600 cal] 16.75

Grilled Lemon Chicken marinated + grilled boneless chicken breasts, cauliflower mash, sautéed green beans, heirloom tomatoes, almond-walnut crumble + housemade tahini sauce [990 cal] 16.50

Chicken Parmesan hand-breaded chicken breast, melted mozzarella, marinara sauce + fettuccine [1290 cal] 16.95

FISH

Ginger Soy Salmon* sweet soy glaze, stir-fried vegetables, sesame seeds, green onions, peanut vinaigrette, steamed white or brown rice [1060/1090 cal] 19.95

Beer Battered Fish + Chips pale ale battered, housemade tartar sauce, creamy apple cider coleslaw, fries [2170 cal] 17.25

Fish Tacos pale ale battered, housemade tartar sauce, fiery carrot slaw, chile vinegar, cilantro black beans, spanish rice, housemade salsa [1560 cal] 13.95

Sesame Crusted Ahi Tuna* seared medium-rare sashimi grade yellowfin tuna, cauliflower mash, seasonal vegetables, coconut curry cream sauce [530 cal] 20.25

Alaskan Halibut* parmesan + herb crusted halibut, wild rice pilaf with almonds from red lake nation, sautéed garlic green beans + blistered heirloom tomatoes, white wine citrus cream sauce [960 cal] 27.25

LUNCH ★ SPECIALS

SERVED UNTIL 4PM DAILY

Blackened Chicken Bowl chicken breast, rice, cabbage, guacamole, black beans, hatch chiles, jack + cheddar, salsa, corn, cilantro, tapatio crema [940 cal] 9.95

Pork Noodle Bowl* housemade bone broth, slow-cooked pork shoulder, sunny-side up egg, rice noodles, cabbage slaw, fresh basil, cilantro, mint, chili oil [690 cal] 10.95

Dirty Dog bacon-wrapped nathan's hot dog in a king's hawaiian bun, topped with potato chips, blue cheese dressing, buffalo sauce + slaw, served with fries [1740 cal] 8.95

Soup + Salad a cup of soup + a caesar, wedge, or baby greens salad [280-780 cal] 7.95

Pizza + Salad mini cheese pizza + a caesar, wedge or baby greens salad [560-1260 cal] 9.50

Wok-Fired Chicken served over steamed white or brown rice, tossed with kung pao, teriyaki or sweet + spicy sauce [390-610 cal] 9.95

Grilled Shrimp Tacos tangy crema, cabbage, corn tortillas, housemade salsa, spanish rice, cilantro black beans [1020 cal] 9.95

Beer Battered Fish + Chips pale ale battered, tartar sauce, creamy apple cider coleslaw, fries [1670 cal] 10.95

1/2 Sandwich + Salad or Soup grilled cheese, club or walnut chicken salad sandwich, fries + a caesar, wedge, baby greens salad or a cup of housemade soup [1560-2010 cal] 8.95

Chicken Parmesan hand-breaded chicken breast, melted mozzarella, marinara, noodles [850 cal] 9.95

DESSERTS

Apple-Huckleberry Open Face Pie wild huckleberries, cinnamon apples, salted caramel sauce, hand-folded sugar pie crust, vanilla bean ice cream [590 cal] 8.25

Simms Family S'more chocolate sauce, graham cracker crust, brownie, fire-roasted marshmallow, vanilla bean ice cream [1500 cal] 7.95

Butter Cake topped with mint + strawberry compote, served with vanilla bean ice cream [1240 cal] 8.25

Pineapple Upside-Down Cake housemade buttermilk, rum + vanilla cake baked with brown sugar, fresh pineapple + maraschino cherries + vanilla ice cream [1290 cal] 7.25

Root Beer Float vanilla bean ice cream, IBC root beer [570 cal] 4.95

Banana Pudding banana cream pudding, old school nilla wafers, sliced banana, whipped cream [600 cal] 6.95

Carrot Cake almond flour, walnuts, golden raisins, shredded coconut, housemade pineapple buttercream frosting + whipped cream [870 cal] 7.95

Chantilly
Chris Seymour
14333 Newbrook Drive
Chantilly, VA 20151
Call Ahead Seating + Takeout Orders: (571) 616-9093

VISIT US ONLINE AT LAZYDOGRESTAURANTS.COM FOR MORE LOCATION INFORMATION AND DELIVERY OPTIONS. MENU ITEMS + PRICES ARE SUBJECT TO CHANGE.



STARTERS

Cowgirl Cheese Dip + Pretzels cowgirl creamery's wagon wheel cheese + our ankle buster blonde ale, served with everything-bagel-spiced soft pretzels for dipping [830 cal] 10.25

Cajun Fries crispy french fries, cajun + chile-lime seasonings, with chipotle ranch dipping sauce [800 cal] 5.95

Goat Cheese + Pepper Jelly cypress grove goat cheese + pepper jelly, served with walnut flatbread crackers [940 cal] 10.25

Housemade Hummus traditional hummus, spicy feta hummus + cucumber-tomato salad with fresh parsley, grilled flatbread [1490 cal] 9.95

Chipotle Chicken Quesadilla with guacamole, sour cream, housemade salsa [1420 cal] 12.95

Grilled Garlic Flatbread with marinara on the side [1130 cal] 6.95

Chicken Lettuce Wraps water chestnuts, peanuts, carrots, sesame soy sauce, pickled cucumbers, romaine [580 cal] 10.95

Wok-Fired Calamari plum sauce, peanuts, bell peppers, steamed rice [1200/1240 cal] 12.95

Chicken Chile Verde Nachos hand-cut chips, slow-cooked tomatillo chicken, black beans, jack + cheddar, guacamole, housemade salsa, tapatio crema, pickled jalapeños, queso blanco [1260 cal] 12.25

Crispy Wings with celery + carrots, blue cheese, BBQ + high altitude hot sauces on the side for dipping [1830 cal] 12.95

Queso Dip jack + cheddar, queso blanco, pimento, pickled jalapeños, cilantro black beans, hand-cut tortilla chips [1140 cal] 9.75

Jumbo Coconut Shrimp hand-breaded + fried to order, served with sesame slaw + housemade hatch pepper jelly for dipping [630 cal] 12.50

SOUPS

cup 5.25 / bowl 7.25 [230-780 cal]

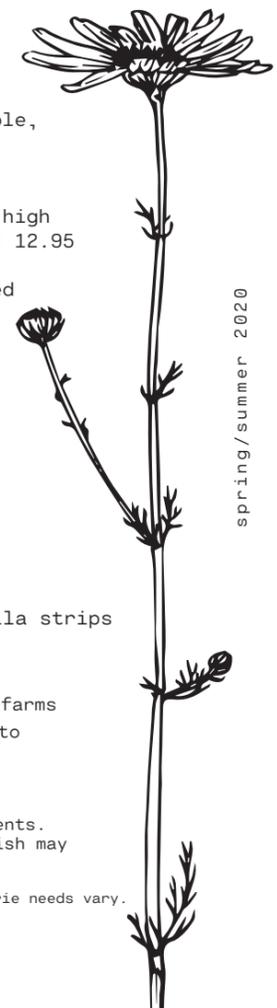
Chicken Tortilla: topped with cheddar, hand-cut tortilla strips add avocado [80 cal] + 1.50

SEASONAL Heirloom Bean + Vegetable: slow-cooked zürsun farms heirloom beans + hearty vegetables, topped with walnut pesto

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne illness.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

TAKEOUT1_032420_T1



spring/summer 2020

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SMALL PLATES

Crispy Deviled Eggs lightly fried, topped with smoked paprika + bacon candy [750 cal] 7.25

Mini Corn Dogs nathan's natural all beef hot dogs, corn batter dipped + fried to order, served with our liquid blanket IPA mustard + ketchup [1500 cal] 6.95

Bacon Candy brown sugar, crushed red pepper chili flakes, black pepper [250 cal] 6.95

Buffalo Cauliflower high altitude hot sauce, blue cheese, fresh parsley, served with a side of ranch [930 cal] 6.95

Mac + Cheese smoked bacon, hatch chiles, five cheeses, green onion crumble [710 cal] 6.95

Fried Hush Puppies potato mash, bacon, jack, cheddar, onions, tapatio crema [870 cal] 6.25

Sweet Potato Tots with roasted jalapeño-lime aioli [720 cal] 5.50

Buffalo Chicken Nuggets hand-breaded chicken nuggets tossed in cajun spices + high altitude hot sauce, served with celery + ranch [1390 cal] 6.95

Brussels Sprouts lemon, garlic, butter, capers, crispy croutons, romano cheese [470 cal] 7.95

Togarashi Edamame Beans sea salt, chili flakes, orange peel, garlic, ginger, black pepper [540 cal] 6.95

SALADS

Southern Fried Chicken Salad hand-breaded chicken breast, field greens, candied walnuts, housemade indigo cornbread croutons, jack + cheddar, hard-boiled egg, charred sweet corn, tomatoes, honey mustard dressing + a side of hot sauce for dipping [1140 cal] 12.50

Tex-Mex chicken breast, black beans, jack + cheddar, sweet corn, avocado, tomatoes, BBQ sauce, hand-cut tortilla strips, chipotle ranch [670 cal] 12.75

Seared Ahi Tuna* seared-rare, sashimi grade furikake crusted yellowfin tuna, field greens, carrots, radish, avocado, pickled cucumbers, peanut ponzu vinaigrette and soy dipping sauce on the side [500 cal] 17.25

Grilled Chicken Caesar grilled chicken breast, garlic croutons, parmesan, balsamic, caesar dressing [750 cal] 11.95

Cobb shredded chicken breast, tomatoes, avocado, blue cheese, smoked bacon, hard-boiled egg, blue cheese balsamic dressing [920 cal] 11.95

Thai Chicken hand-shredded chicken, chopped napa cabbage, mint, cilantro, red bell peppers, carrots, cucumbers, spicy peanut vinaigrette [440 cal] 12.75

Grilled Steak* grilled certified angus beef® flat iron, field greens, blue cheese crumbles, pickled red onions, roasted red peppers, radish, heirloom tomatoes, balsamic blue vinaigrette [530 cal] 16.95

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SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE

Fried Chicken hand-dipped buttermilk boneless chicken breast, honey mustard, pickle slaw, tomato, brioche-style bun [1090 cal] 13.25

Pork Belly BLT beeler's pork belly, candied bacon, lettuce, tomato + black pepper mayo served on whole grain wheat bread [1380 cal] 13.25

Pot Roast Beef Dip slow-braised pot roast, mozzarella, caramelized onions, horseradish cream sauce, au jus on the side, toasted roll [1130 cal] 13.95

Walnut Chicken Salad with golden raisins, red onion, field greens, tomato, celery, curry mayo, multigrain bread [1060 cal] 9.95

Grilled 5 Cheese cheddar, swiss, mozzarella, jack, parmesan sourdough toast [980 cal] 9.95 add bacon candy [add 120 cal] +2

House Club in-house roasted chicken breast, smoked bacon, avocado, lettuce, tomato, mayo, toasted sourdough [970 cal] 12.50

Pulled Pork slow-braised pork shoulder, housemade BBQ sauce, blue cheese slaw, crispy onions, toasted bun [740 cal] 13.50

BURGERS

SERVED WITH YOUR CHOICE OF SIDE

All-American* two quarter-pound beef patties, american cheese, shredded lettuce, tomato, red onion, pickles, housemade bark + bite sauce [980 cal] 12.50

Fritos-Chili Cheeseburger* two quarter-pound beef patties, american cheese, housemade chili, our liquid blanket IPA mustard, fritos, shredded lettuce, tomato, onion, pickles [1090 cal] 13.95

PB & J Burger* half-pound beef patty, candied bacon, havarti cheese, peanut butter, grape jelly, lettuce, tomato, onion, pickle [1340 cal] 13.95

Cheeseburger* half-pound beef patty, cheese, lettuce, tomato, pickle, red onion [700 cal] 10.95

Bison Burger* all-natural durham ranch wyoming bison patty, havarti cheese, caramelized onion + bacon jam, field greens, tomatoes, mayo [970 cal] 16.25

Baja California* half-pound beef patty, guacamole, hatch chiles, jack, roasted jalapeño-lime aioli, lettuce, tomato, pickle, red onion [970 cal] 12.95

Black + Blue* half-pound beef patty, blue cheese, bacon, lettuce, tomato, pickle, red onion, blue cheese dressing [1100 cal] 12.95

BBQ Ranch Bacon* half-pound beef patty, bacon, cheddar, chipotle ranch, lettuce, tomato, pickle, red onion [1050 cal] 12.95

Avocado + Swiss [TURKEY] hand-formed lean ground turkey patty, swiss cheese, avocado, field greens, tomato, pickle, red onion, dijonnaise, multigrain whole wheat bread [1010 cal] 12.50

BBQ Veggie Burger made with black beans, ancient grains + vegetables, topped with roasted garlic aioli, housemade BBQ sauce, jack cheese, fried onions, pickle, tomato [1100 cal] 11.95

CHOOSE A SIDE [60-660 cal]:

french fries, apple cider slaw, pickled cucumbers, fresh fruit

OR UPGRADE TO [740-910 cal]:

cajun fries +1, umami fries +1, onion rings +2, sweet potato tots +2

BOWLS

SERVED WITH BROWN OR WHITE STEAMED RICE [690-990 cal]

CHOOSE A PROTEIN: **chicken 15.95 | shrimp 17.25 | tofu 11.50**

+ CHOOSE ONE OF THE FOLLOWING PREPARATIONS:

Sweet + Spicy: broccoli, ginger, onions, garlic

Teriyaki: mushrooms, bean sprouts, bell peppers, broccoli, onions, sesame seeds

Kung Pao: onions, bell peppers, water chestnuts, peanuts

MEAT + STEAKS

Wild Boar Chili + Indigo Cornbread Fries slow-cooked durham ranch wild boar + black bean chili, topped with jack + cheddar cheeses, sour cream, radish-onion-cilantro relish [1380 cal] 15.75

Campfire Pot Roast with red skin potato mash, sautéed baby spinach, housemade red wine sauce [1020 cal] 17.25

Sticky Ribs + Umami Fries tender st. louis style ribs, flash-fried crispy, brushed with honey plum sauce, peanut sesame slaw on the side [3140 cal] 22.50 smaller portion [2270 cal] 18.50

BBQ St. Louis Style Pork Ribs slow-cooked + then flash-fried crispy, brushed with our molasses BBQ sauce, served with peanut sesame slaw, umami fries [3190 cal] 22.50 smaller portion [2270 cal] 18.50

BBQ Bison Meatloaf all-natural durham ranch wyoming bison, wrapped in bacon, with red skin potato mash, sautéed spinach + haystack onions [1200 cal] 19.75

CERTIFIED ANGUS BEEF® SERVED WITH WAFFLE CUT AU GRATIN POTATOES, SEASONAL VEGETABLES + HOUSEMADE GRAVY

Flat Iron 10oz* with garlic butter [1300 cal] 22.50

Ribeye 14oz* topped with blue cheese [1790 cal] 29.50

MEATLESS

Mushroom Fritos Pie fritos pie crust, black bean + mushroom chili, charred sweet corn, jack + cheddar, brown rice, walnuts, tomatoes, cilantro relish, sour cream + more fritos [1860 cal] 14.50

Nashville Hot Portobello* crispy buttermilk-battered portobello mushroom, mashed potatoes, sautéed green beans, heirloom tomatoes, almond-walnut crumble + housemade hot sauce, served with sweet bread [1030 cal] 14.50

Spaghetti Squash + Beetballs spaghetti squash + zucchini ribbons tossed with olive oil, garlic + marinara, topped with vegetarian meatballs, romano cheese, pesto, toasted pumpkin seeds + balsamic reduction [910 cal] 14.95

Black Bean Jackfruit Tostada charred corn, avocado, feta, pickled jalapeños, roasted tomatillo salsa, shredded cabbage, fresh radish, cilantro + spicy crema [1050 cal] 14.25

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*Contains egg.

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