





https://menuweb.menu 2190 Pimmit Dr Unit B Falls Church, VA 22043, United States +17039920915 - http://www.idylwoodgrill.com/









The restaurant from Falls Church offers **250** different **menus and drinks on the menu** for an average price of \$27.2. Idylwood Grill and Wine Bar in Falls Church, VA is an American restaurant with a stellar average rating of 4.7 stars. Discover a variety of delectable vegetarian options at this delightful establishment, accompanied by a great wine selection. Join us today from 4:00 PM to 9:00 PM and reserve your table by calling (703) 992-0915. Indulge in your favorite dishes from the comfort of your own home by ordering through OpenTable. Explore the culinary delights at Idylwood Grill and Wine Bar and leave a review if you've dined here before!

\$14.0

Desserts

CHOCOLATE CAKE

Non Alcoholic Drinks

WATER

Mains

BEEF BOURGUIGNON

Main Courses

SEAFOOD LINGUINE

Antipasti

MUSHROOM RAVIOLI

Salad

CAESAR

Schnitzel

CORDON BLEU

Lamb

LAMB SHANK

Rice

RISOTTO

Starters & Salads

FRENCH FRIES

Chicken

CHICKEN PARMESAN

Beef Dishes

FILET MIGNON

Steaks

STEAK FRITES

From The Grill

MIXED GRILL

Warm Tapas

MERGUEZ

Spirits

MARTINI

\$20.0

Tapas

FRIED CALAMARI

Main Course

BEEF STROGANOFF

Main

SALMON FILLET

Digestivi - Digestifs

LIMONCELLO

Specialita

SCAMPI DI GAMBERETTI

\$31.0

Hot Drinks

\$26.0 COFFEE



lac	que	ria

SHRIMP AJO \$15.0

Seafood Dishes

FRIED CALAMARI \$14.0

Sautéed Dishes

FLOUNDER FRANCAISE \$26.0

Italian Specialties

CHICKEN PICCATA

Raw Bar

MUSSELS MARINIÈRE \$12.0

Strombolis

7. HAM

Entrées - Seafood

BLACKENED TILAPIA \$20.0

Entree Salad

SALMON OVER CAESAR \$27.0

Home Fries

1. HOME FRIES

Rose By The Bottle

8. FLEURS DE PRAIRIE, FRANCE \$45.0

Riesling By The Bottle

7. RIESLING FESS PARKER, SANTA BARBARA COUNTY

\$45.0

Sauvignon Blanc By The Bottle

4. SAUVIGNON BLANC, KONO, MARLBOROUGH, NEW ZEALAND \$49.0

Classics Entrees

LAMB SHANK RISOTTO \$29.0

Dinner Suggestions

BEEF BOURGUIGNON
PAPPARDELLE \$28.0

Mexican-American Food

EMPANADAS

From the Meadows to The City

DUCK BREAST WITH MUSHROOM \$35.0

Desserts (Choose One)

6- CREME BRULE

Viognier By The Bottle

5. COTES DU RHONE, RESERVE MONT-REDON, FRANCE

\$55.0

\$45.0

Pinot Grigio By The Bottle

6. LAGARIA, DELLE VENEZIE, ITALY

Chianti / Sangiovese By The Bottle

7. CHIANTI CLASSICO, QUERCETO, TUSCANY, ITALY

\$55.0



Malbec By The Bottle

8. LA PUERTA CLASICO, MENDOZA, ARGENTINA

\$39.0

Side Dishes

MASHED POTATOES

RICE

Drinks

DRINKS

GLASS OF WINE

Wine

WHITE WINE

BOTTLE OF WINE

Sparkling Wine By The Bottle

1. PROSECCO BRUT, D.O.C., ITALY \$49.0

2. MUMM, BLANC DE BLANCS, NAPA VALLEY, CALIFORNIA \$65.0

Merlot By The Bottle

3. BROADSIDE, PASO ROBLES, CALIFORNIA \$45.0

4. COPPOLA, DIAMOND S49.0

Restaurant Category

FRENCH

VEGETARIAN

Pinot Noir/Bourgogne By The Bottle

1. UNDERWOOD, OREGON \$39.0

2. LYRIC BY ETUDE, SANTA \$49.0

Cabernet Sauvignon/Bordeaux By The Bottle

5. FLAT ROCK, CALIFORNIA \$45.0

6. JOSH RESERVE, PASO ROBLES, \$49.0 CALIFORNIA

Alcoholic Drinks

SAUVIGNON BLANC

CABERNET SAUVIGNON

RIESLING

Soups

MUSHROOM SOUP

CHICKEN SOUP

GAZPACHO

Starters

MARYLAND CRAB CAKE \$33.0

GRILLED RACK OF LAMB \$36.0

MUSHROOM RISOTTO

White Wine By The Bottle

\$39.0

\$53.0

1. BERINGER, MAIN WINE, CALIFORNIA

2. MÂCON-LUGNY, LES CHARMES, BOURGOGNE, FRANCE

3. JOSH CHARDONNAY \$53.0



Specialty Bottles

9. BAROLO, CORDERO MONTEZEMOLO, MONFALLETTO, \$140.0 2018

10. CHATEAUNEUF DU PAPE, DOMAINE CHATEAU LA NERTHE, \$115.0 FRANCE

11. RUTHERFORD RANCH, NAPA VALLEY, CALIFORNIA \$62.0

Seafood

BLACKENED SCALLOPS \$37.0

CALAMARI

LOBSTER RAVIOLI

CRAB CAKES

Fish

SALMON ALMOND \$29.0

BRANZINO

SEA BASS

SMOKED SALMON

Appetizer Or Salad

1- FRIED CALAMARI*

3- MERGUEZ*

4- MUSSELS MARINIERE*

5- CAESAR SALAD*

Other Red Grapes By The Bottle

12. SYRAH-TINTARORIZ, SAN SEBASTIAO, PORTUGAL	\$55.0
13. SHIRAZ, BAROSSA VALLEY ESTATE, AUSTRALIA	\$45.0

14. PETITE SIRAH, FLEUR, NORTH \$59.0

15. BLEND RED SIENNA, SONOMA COUNTY, CALIFORNIA

\$49.0

Sandwiches & Pancakes

13- HAM EGG CHEESE SANDWICH \$17.0

14- BACON EGG AND CHEESE \$17.0

15- HOMESTYLE BREAKFAST \$18.0

Salads

CAESAR SALAD \$10.0

AVOCADO SALAD \$13.0

SOUTHWESTERN CHICKEN \$22.0

BLUE CHEESE SALAD

12- BRUNCH BURGER

HOUSE SALAD

Appetizers & Salads

1- SHRIMP AJO	\$12.0
2- FRIED CALAMARI	\$10.0
4- CAESAR SALAD	\$8.0
5- AVOCADO SALAD	\$10.0
6- SOUP OF THE DAY	\$7.0

Desserts: \$9

1- CHOCOLATE MOUSSE CAKE

2- NEW YORK CHEESECAKE

3- KEY LIME TART

4- TIRAMISU

5- GERMAN CHOCOLATE CAKE

Dessert

CHOCOLATE MOUSSE



TIRAMISU

2- CHOCOLATE MOUSSE CAKE

CHOCOLATE MOUSSE CAKE

3- CREME BRULEE

KEY LIME PIE

4- KEY LIME TART

CREME BRULEE

5- NEW YORK CHEESECAKE

CHEESECAKE

6- GERMAN CHOCOLATE CAKE

Entree

- 1- LAMB SHANK*:
- 2- CHICKEN PICCATA*
- 3- BEEF BOURGUIGNON PAPPARDELLE*
- 4- CAJUN CHICKEN RIGATONI*
- 5- SALMON ALMOND*
- 6- MUSHROOM RAVIOLI*

Side Items: \$3.95

- 2. FRESH FRUIT
- 3. ONE EGG, ANY STYLE
- 4. ONE BUTTERMILK PANCAKE
- 5. POTATO HASH
- 6. TWO BACON STRIPS
- 8. WHITE OR WHEAT TOAST

Kids Menu: \$8.95

- 1- BURGER OR CHEESEBURGER WITH FRIES
- 2- CHICKEN FINGERS WITH FRIES
- 3- FISH FINGERS WITH FRIES
- 4- MAC CHEESE
- 5- CHEESE RAVIOLI OR PENNE PASTA
- 6- KIDS HOMESTYLE BREAKFAST

Desserts: 9

1- TIRAMISU

Red Wines By The Glass

1.CABERNET SAUVIGNON, FLAT ROCK, CALIFORNIA	\$10.0
2.MERLOT, BROADSIDE, PASO ROBLES, CALIFORNIA	\$12.0
3.PINOT NOIR, UNDERWOOD, OREGON	\$10.0
4.SHIRAZ, ROSOSSA VALLEY ESTATE, AUSTRALIA	\$10.0
5.MALBEC, LA PUERTA, MENDOZA, ARGENTINA	\$10.0
6.CABERNET SAUVIGNON, JOSH RESERVE, CALIFORNIA	\$14.0
7.BLEND RED SIENNA, SONOMA COUNTY, CALIFORNIA	\$12.0

Entrées

- 5%	1- FRIED CALAMARI	\$9.0
	2- SHRIMP AJO	\$12.0
	3- MUSSELS MARINIERE	\$12.0
4- MERGUI	EZ	\$12.0
5- CAESAF	RSALAD	\$9.0
6- AVOCADO SALAD		\$10.0
7- SOUP OF THE DAY		\$7.0
CRAB CAK	Œ	

Pasta

SEAFOOD LINGUINI	\$29.0	
CHICKEN PICCATA CAPELLINI	\$26.0	

Glass

1 JOSH CHARDONNAY

4		
W.	A.	Ca
Mr.	- 1	19
	1	

LOBSTER RAVIOLI PERNOD LINGUINE	\$27.0	2.CHARDONNAY, RUTHERFORD RANCH, NAPA VALLEY, CALIFORNIA	\$16.0
SEAFOOD PASTA		3.CHARDONNAY, MÂCON-LUGNY, LES CHARMES, BOURGOGNE, FRANCE	\$14.0
RAVIOLI		4.BERINGER CHARDONNAY	\$10.0
PAPPARDELLE		5.SAUVIGNON BLANC, KONO,	φ1010
SEAFOOD RISOTTO		MARLBOROUGH, NEW ZEALAND	\$13.0
Entrees		6.PINOT GRIGIO, LAGARIA, DELLE VENEZIE, ITALY	\$12.0
FILET MIGNON AU POIVRE FRITES	\$37.0	7.COTES DU RHONE WHITE,	\$12.0
1- CHICKEN DIJON	\$20.0	RESERVE MON-REDON, FRANCE	412.0
2- CHICKEN PICCATA	\$20.0	8.RIESLING FESS PARKER, SANTA BARBARA COUNTY	\$12.0
3- LINGUINI MUSSELS	\$19.0	9.ROSE, FLEURS DE PRAIRIE,	0400
4- GRILLED SALMON	\$22.0	FRANCE	\$12.0
5- LOBSTER RAVIOLI	\$22.0	10.SPARKLING, PROSECCO, ITALY	\$12.0
6- MUSHROOM RAVIOLI	\$17.0	0	
7-FLOUNDER FRANCAISE	\$20.0	Specials	
		BRANZINO SMOKED SALMON RAGU	\$32.0
Sandwiches		LAMB SHANK STROGONOFF	\$34.0
1- CHICKEN CORDON BLEU	\$18.0		\$34.0
2- BLACKENED CHICKEN	\$16.0	1- BRANZINO WITH SMOKED SALMON RAGU	\$32.0
3- GRILLED CHICKEN GUACAMOLE	\$17.0	2- MARYLAND CRAB CAKE	\$33.0
	¢17.0	3- SCAMPI DI GAMBERETTI	\$31.0
4- CLUB SANDWICH	\$17.0	4- CHICKEN PARMESAN	\$26.0
5- TURKEY SANDWICH	\$17.0	5- GRILLED RACK OF LAMB	\$36.0
6- BLACKENED TILAPIA	\$17.0	6- LAMB SHANK STROGONOFF	\$36.0
7- GRILLED CHICKEN WRAP	\$16.0	7- MIXED GRILL	\$39.0
8- BEEF BURGER	\$17.0	8- VEAL PICATTA	\$32.0
9- LAMB BURGER	\$17.0	8- VEAL DIJON	\$32.0
White Wines By The		Entrees, Omelettes,	

\$14.0

Benedicts, Eggcetera

\$19.0

1- LEMON-PEPPER TILAPIA



2- FLOUNDER FRANÇAISE	\$22.0
3- SALMON ALMOND	\$23.0
4- CHICKEN PICCATA CAPELLINI	\$22.0
5- MUSHROOM RAVIOLI	\$18.0
6- OLD FASHIONED HAM STEAK EGGS	\$18.0
7- STEAK EGGS	\$22.0
8- SEAFOOD OMELET	\$22.0
9- FLORENTINE OMELET	\$18.0
10- SMOKED SALMON BENEDICT	\$20.0
11- CANADIAN BACON BENEDICT	\$18.0

These Types Of Dishes Are Being Served



LAMB
PASTA
MUSSELS

SALAD CHICKEN

LOBSTER

MEAT

FISH

SOUP

DESSERTS

BREAD

APPETIZER

LAMB CHOPS

PANINI

TOSTADAS

Ingredients Used



SEAFOOD TOMATO SHRIMP

SCALLOPS

CHEESE

PRAWNS

AVOCADO

FETA

FETA CHEESE

CHOCOLATE

DUCK

MUSHROOMS

SALMON

BEEF

TILAPIA

PORK MEAT

BISCUIT

TOMATOES

SPINACH

SAUSAGE

BEANS

POTATOES

VEGETABLES

COCONUT



Idylwood Grill

2190 Pimmit Dr Unit B Falls Church, VA 22043, United States Opening Hours: Monday 16:00-21:00 Tuesday 16:00-21:00 Wednesday 16:00-21:00 Thursday 16:00-21:00 Friday 16:00-21:00 Saturday 16:00-21:00

Made with menuweb.menu

