



## A LA CARTE MENU

### **HAND-CUT FRIES**

spicy ketchup, aioli, malt vinegar 5

### **CRISPY BRUSSELS SPROUTS**

chinese sausage, furikake, sweet soy sauce 9

### **BRAISED BABY SQUID**

red wine, pork stock, 62 degree egg 13

### **SMOKED BONE MARROW**

pickled fall squash, fresh herbs, grilled bread 9

### **FRIED VA OYSTERS**

pickled red onion, cucumber, bibb lettuce cups 11

### **CHEESE AND CHARCUTERIE BOARD**

chef's selections, 4 each

### **GRILLED HANGER STEAK**

charred romaine, potatoes, anchovy-caper sauce 18

### **HERB ROASTED PORK LOIN**

sweet potato, parsnip, apple, shitake, sorghum 18

### **GRILLED SWORDFISH BANH MI**

pickles, cucumber, jalapeno, cilantro, miso 14

### **BUCATINI PANGRATTATO**

thick noodles, chili peppers, local eggs, bread 13

### **STEAK & FROMAGE**

cold smoked grass-fed ribeye, brie, baguette 14

### **CRISPY CHICKEN SANDWICH**

spicy slaw, bacon, swiss 14

## TASTING MENU

### **THREE COURSES \$30**

OPTIONAL WINE PAIRINGS \$18

### TO BEGIN

#### **AUTUMN SALAD**

roots, walnuts, goat cheese, cranberry vinaigrette

#### **CELERY ROOT VELOUTE**

charred cabbage, apple, crab fritter

#### **TUNA TARTARE**

delicata squash, crispy leeks, preserved lime

### TO SAVOR

#### **PAN ROASTED DUCK BREAST**

collards, rutabaga, chestnut mushrooms, raisin

#### **GRILLED YELLOWFIN TUNA**

confit potato, broccolini, balsamic reduction

#### **FALL SQUASH TART**

swiss chard, charred onion vinaigrette

### TO FINISH

#### **CHOCOLATE POT DE CREME**

sea salt and berries

#### **APPLE AND PECAN CRISP**

baked apples, pecan crisp, chaps vanilla ice cream

#### **CHEESE PLATE**

house preserves, almonds, house wheat crackers

### ***CAVIAR SERVICE - 25 (1 oz)***

*American bowfin with crème fraiche, chives,  
fresh fried potato chips & house-made crackers*

all our food items are fresh, but eating them raw or undercooked may be harmful...to you

## Bubbles

Marquis de la Tour Brut

Loire Valley, France – \$10 / \$38

Wolfberger Crément d'Alsace Brut Rosé

Alsace, France – \$10 / \$38

Gaston Chiquet Champagne

Dizy, France – \$100

## Rosé

Domain Tournon “Mathilda” Rosé 2016

Victoria, Australia – \$10 / \$38

J. Mourat “Collection” Fiefs Vendéens Rosé 2016

Mareuil, France – \$10 / \$38

## White

Quinta da Raza Vinho Verde 2016

Peneireiros, Portugal – \$9 / \$34

J Pinot Gris 2015

Healdsburg, California – \$9 / \$34

Dmne Bellevue Touraine Sauvignon Blanc 2016

Loire, France – \$10 / \$38

Croix Senaillet Macon-Davaye Chardonnay 2015

Bourgogne, France – \$11 / \$42

Vina Galana Verdejo 2016

Albacete, Spain – \$10 / \$38

Talbott Kali Hart Chardonnay 2014

Monterey, California – \$11 / \$42

## Reserve Collection

Acacia Carneros Chardonnay 2015 - \$50

Barboursville “Octagon” 2013 - \$85

Beringer “KVR” Cabernet Sauvignon 2013 - \$95

Dmne Berthet-Rayne Chateauneuf-du-Pape 2015 - \$95

Orin Swift “Machete” Petite Sirah Blend 2015 – \$95

Orin Swift “Palermo” Cab Sauv Blend 2014 – \$95

Talbott “Kali Hart” Pinot Noir 2014 – \$60

## Happy Hour W-F, 5-7

**\$3 off all wine,**

**\$2 off all drafts**

## Red

Les Volets Pinot Noir 2015

Pays d'Oc, France – \$10 / \$38

Etude “Lyric” Pinot Noir 2014

Santa Barbara, California – \$10 / \$38

Castelvero Barbera 2015

Piemonte, Italy – \$10 / \$38

Rubus Cabernet Sauvignon 2015

California – \$10 / \$38

King Malbec 2015

Mendoza, Argentina – \$10 / \$38

Chateau Cédre Héritage Malbec 2014

Cahors, France – \$10 / \$38

Costers del Sio Tempranillo Blend 2014

Costers del Segre, Spain – \$10 / \$38

J. Mourat “Collection” Fiefs Vendéens Rouge 2016

Mareuil, France – \$10 / \$38

Mad Fish Shiraz 2014

Western Australia, Australia – \$10 / \$38

Lovingston “Rotunda Red” 2016

Lovingston, Virginia – \$11 / \$42

Sterling Merlot 2014

Napa, California – \$12 / \$46

## Drafts

Bold Rock “Vintage Dry” Cider 13oz 7

DDVDK “Embrasse” 13oz 14

Devils Backbone “Schwartz Bier” 16oz 6

DuClaw “For Pete’s Sake” Porter 2016 13oz 8

Parkway Kolsch 14oz 5

Port City “Monumental” IPA 16oz 6

## Bottles & Cans

Deschutes “Black Butte” Porter 12oz 5

Evil Twin “Lemonade” IPA 12oz 8

Evil Twin “Mission” Gose 12oz 7

Firestone Walker “Adversus” DIPA 16oz 9

Leipziger Gose 11.2oz 9

Off Color “Troublesome” Gose 12oz 7

Unibroue “La Fin Du Monde” 11.2oz 8