



A LA CARTE MENU

HAND-CUT FRIES

spicy ketchup, aioli, malt vinegar 5

CRAB SPRING ROLL

chili mayo, mizuna, sweet soy 9

BRAISED BABY SQUID

red wine, pork stock, 62 degree egg 13

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

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 \$32

OPTIONAL WINE PAIRINGS \$20

TO BEGIN

SHAVED WINTER VEGETABLE SALAD

roots, walnuts, charred onion vinaigrette,
goat cheese

WINTER SQUASH BISQUE

red wine poached pears, black pepper cream,
crispy sage

BEER STEAMED CLAMS

herb butter, garlic, black eyed peas, grilled bread

TO SAVOR

PORK SCHNITZEL

arugula, apple, grilled mushrooms,
mustard vinaigrette

GRILLED MISO MARINATED MACKEREL

black garlic dashi, roasted turnips, endive salad

HERB FARROTTO

butternut lardons, poached egg,
sour cherry vinaigrette

TO FINISH

CHOCOLATE POT DE CREME

sea salt, berries, whipped cream

APPLE AND PECAN CRISP

baked apples, pecan crisp, Chaps vanilla ice cream

CHEESE PLATE

fruit butter, 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

Campanile Pinot Grigio 2015
Friuli, Italy – 9 / 34

Bellevue Touraine Sauvignon Blanc 2016
Loire, France – 10 / 38

Croix Senaillet Macon-Davaye Chardonnay 2016
Bourgogne, France – 11 / 42

Chartron la Fleur Sauvignon Blanc 2016
Bordeaux, France – 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 Châteauneuf-du-Pape 2015 - 95
Northstar Columbia Valley Merlot 2012 - 80
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

Castelvero Barbera 2015
Piemonte, Italy – 10 / 38

J. Mourat “Collection” Fiefs Vendéens Rouge 2016
Mareuil, France – 10 / 38

King Malbec 2015
Mendoza, Argentina – 10 / 38

Horton Cabernet Franc 2015
Orange County, Virginia – 11 / 42

Mad Fish Shiraz 2014
Western Australia, Australia – 10 / 38

Lovingston “Rotunda Red” 2016
Lovingston, Virginia – 11 / 42

Bodegas Volver “Tarima Hill” Monastrell 2014
Alicante, Spain – 11 / 42

Carol Shelton “Wild Thing” Zinfandel 2014
Mendocino, California – 12 / 46

Robert Mondavi Private Collection Cab Sauv 2016
Monterey, California – 11 / 42

Drafts

Bold Rock “Vintage Dry” Cider 13oz 7
Devils Backbone “Schwartz Bier” 16oz 6
Parkway Kolsch 14oz 5
Port City “Monumental” IPA 16oz 6
Reason “Black” 16oz 7
Reason “Saison” 16oz 7

Bottles & Cans

Deschutes “Black Butte” Porter 12oz 5
Evil Twin “Imperial Biscotti Break” Stout 16oz 9
Evil Twin “Nomader Weisse” Berliner Weisse 12oz 7
Ommegang “Rosetta” Belgian Kriek 11.2oz 8
Stillwater “Superhop” DIPA 16oz 8
Unibroue “La Fin Du Monde” 11.2oz 8