

The Back Side

Cocktails

Lemon Sipper \$11

limoncello, sparkling wine, mint & muddled lemon on the rocks

Comrade Kyiv \$12

tito's vodka, muddled berries, ginger beer, lime

Espresso Martini \$12

grace st. espresso, averna, grind espresso liquer, tito's

The Lamonica \$13

makers mark, orange bitters, sweet vermouth, luxardo cherry

The Stebner \$12

tanqueray gin, campari, sweet vermouth, bitters, orange zest

The Dance Mom's \$12

espolon reposado tequila, grapefruit, lime, salted rim

Mesquite Smoked Old Fashioned \$15

woodford reserve, sugar, lemon. bitters

Elderflower Martini \$14

hendrick's gin, st germain, cucumber, mint & lemon

Booze Free \$7

Blackberry Ginger Fizz

Lemon & Mint Nojito

Lime Spritz

Wine List

WHITE/ROSE

Prosecco, Poggio Costa Fruili Italy 11/45

Sparkling Rose, Rouxvale S.Africa 9/38

Klepka Sausse Grand Cru Champagne FR 79

Rose, "Jolie Folle" **1 Liter** France 11/48

Bordeaux Blanc Les Dunes du Cap-Ferret 13/52

Sauvignon Blanc, Rouxvale S.Africa 8/32

Sauvignon Blanc, JC Mandarde FR 12/48

Sauvignon Blanc, Eva Pemper, NZ 49

Pinot Grigio, Clic Fruili Italy 9/36

Chardonnay, Origin, Monterey CA 13/49

Chardonnay, Pence Ranch, Sta Rita Hills CA 55

Chablis, Domaine Thierry Hamelin, Chablis FR 72

RED

Syrah/Viognier, D.Lombard, France 13/49

Malbec, Tupa Mendoza Argentina, 9/34

Cabernet Sauvignon, Bosman, S.Africa 12/44

Cabernet Sauvignon, Upwell, Lodi CA 16/58

Sangiovese, Indigenous-Rivetti Tuscany 13/49

Pinot Noir, Bloodroot, Sonoma CA 16/58

Cabernet Sauvignon, Fidelitas M100, WA 56

Cabernet Sauvignon, Pied a Terre Sonoma CA 72

Pinot Noir, Shea Estate, Willamette OR 89

Amarone, 3 Cru Guerrieri Rizzardi, Veneto 74

Gigondas, Chateau de Montmirail, Rhone FR 65

Montepulciano, Barbicaia Vino Nobile, Tuscany 77

limited reserve wines:

Cabernet Sauvignon, Nickel & Nickel CA 145

Pinot Noir, Domaine Carneros, Famous Gate CA 125

Pinot Noir, Sea Smoke, "Ten" Lodi CA 155

BEER

On Tap:

Eggenberg Hopfenkonig Pilsner 8

Solcace, "Too Legit To Wit", Wit 9

Aslin, Power Moves IPA 10

Delirium Red, Belgium Ale 14

Bottles/Cans:

Alewerks Weekend Lager \$7

Beale's Golden Lager \$7

Lost Rhino Face Plant IPA \$8

Crooked Run Coast Pils 16oz \$9

Port City Porter \$8

Winchester Cider Works, Va-Ginga \$10

Lunch

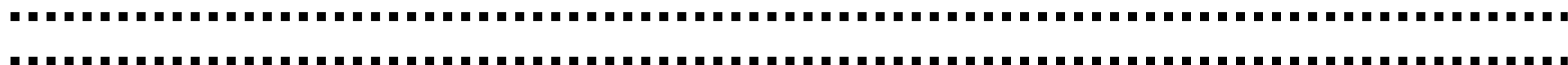
Appetizers

- Beef Lasagna Soup \$9**
pasta, tomato, ricotta & parmigiano
- Fritto Misto \$15**
calamari, shrimp, zucchini & malt aioli
- Blue Cheese & Endive Panzanella \$11**
walnuts, apple, crouton & citrus
- Truffle-Parmigiano Steak Fries \$9**
- Loaded Labneh Dip \$9**
cucumber, our bread & crispy shallots
- Firefly Farms Goat Cheese \$12**
butternut squash, garlic bread, hot honey

Salads

- Little Gem Caesar Salad \$12**
parmigiano, croutons, boquerones, creamy caesar dressing
- Antipasto Salad \$14 gf**
VA cheddar, salami, olives, tomato pepperoncini, arugula, oregano vin
- Grilled Chicken & Avocado Salad \$19**
farro, tomato, cucumber, almonds, gem lettuce, arugula, buttermilk herb dressing
- Add Chicken \$8, *Steak \$16, *Salmon \$12**

Daily Bread with Cultured Butter, EVOO & Sea Salt \$6



Entrees

- *Faroe Island Grilled Salmon \$24 gf**
quinoa tabbouleh, kale, cauliflower, pom seeds, lemon oregano vinaigrette
- Gemelli Ala Vodka \$16**
Calabrian chilies, cream, parm
- Rigatoni Bolognese \$20**
4-hour beef ragu, tomatoes, ricotta
- *Roseda Farms Flat Iron Steak \$34**
coal roasted mushrooms, blue cheese, red wine & balsamic
- Grilled Sea Bass \$28 gf**
bacon, cannellini beans, spinach shellfish-tomato butter
- Sides \$5**
salad, simple vinaigrette
homemade chips

Sandwiches

- *Mesquite Roasted Beef Sandwich \$20**
homemade roll, horseradish, VA cheddar, onion straws with salad or chips
- Hot Honey Chicken Sandwich \$17**
goat cheese, pickles, arugula & sesame foccacia with salad or chips
- *Lo-Pro Lamb Burger \$19**
arugula, pickled peppers, roasted tomatoes, labneh, sesame foccacia with salad or chips
- Avocado Toast \$16**
labneh, pickled carrots & a fried egg with salad or chips
- Kids**
Flynn's cheesy sesame bread \$8
spaghetti with butter & parm \$8
grilled chicken & veggies \$10
*steak & potato wedges \$16
rigatoni with meat sauce \$10

*please alert your server to any food related allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.