

BRUNCH

Appetizers

- Beef Lasagna Soup \$9**
pasta, tomato, ricotta & parmigiano
- Fritto Misto \$16**
calamari, shrimp, zucchini & malt aioli
- Grilled Spanish Octopus \$17 gf**
cannellini beans, long hots, chimichurri
- Truffle-Parmigiano Steak Fries \$9**
- Loaded Labneh Dip \$9**
cucumber, our bread & crispy shallots
- Firefly Farm Goat Cheese Bruschetta \$15**
butternut, pomegranate seeds, hot honey

Salads

- Little Gem Caesar Salad \$12**
parmigiano, croutons, boquerones, creamy caesar dressing
- Autumn Kale Salad \$13 gf**
roasted squash, apples, walnuts, VA cheddar, golden raisins, balsamic vinaigrette
- Chicken & Avocado Salad \$19**
farro, carrots, tomato, almonds, gem lettuce, arugula, buttermilk herb dressing

Add Chicken \$8, *Steak \$16, *Salmon \$14

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

- LoPro Cinnamon Roll \$8**
cream cheese buttercream
- *The Americano \$14**
two eggs, bacon, grilled bread & wedge fries
- Avocado Tartine \$15**
chimichurri, pine nuts, pom seeds, labneh with salad or chips
- *Roseda Flat Iron Steak & Eggs \$35 gf**
coal roasted potatoes, balsamic onion jam

- *Farm Egg Sandwich \$12**
cheddar, bacon, mayo, brioche bun
- LoPro French Toast \$16**
whipped ricotta, lemon, roasted apples
- *French Omelet \$15 gf**
Boursin cheese, chives, gem salad, herb vinaigrette. ADD LUMP CRAB \$10
- Bacon, Chili & Fontina Scramble \$16**
zucchini, tomato, labneh, grilled bread

- *Wester Ross Scottish Salmon \$26 gf**
quinoa, cauliflower, pomegranate, kale lemon oregano vinaigrette
- Gemelli Ala Vodka \$16**
Calabrian chilies, cream, parm
- Rigatoni Bolognese \$20**
4-hour beef & pork ragu, tomatoes, ricotta
- Grilled Branzino Picatta \$29 gf**
spinach, cannellini beans, sultanas, pine nuts & capers
- Spaghetti Carbonara \$19**
Terra di Siena guanciale, egg & parmigiano

Sides

- salad, simple vinaigrette \$5 gf
- homemade chips \$5 gf
- farm egg \$3 gf

- Roast Beef Sandwich \$20**
homemade roll, horseradish, VA cheddar onion straws with salad or chips
- Grilled Chicken Sandwich \$17**
manchego cheese, fig jam & arugula with salad or chips
- *Lo-Pro Lamb Burger \$19**
arugula, pickled peppers, roasted tomatoes labneh, sesame foccacia with salad or chips
- *Truffle Burger \$19**
white truffle fontina spread, balsamic onion jam on brioche with salad or chips

Kids

- fettuccine with butter & parm \$8
- grilled chicken & veggies \$10 gf
- *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.

COCKTAILS

BRUNCH COCKTAILS

LoPro Bloody Mary 13
house made mix, Tito's, olive, lemon

Mimosa 11
fresh squeezed OJ, sparkling wine

Riviera Spritz 12
aperol, sparkling rose, grapefruit, olive

LoPro Crush 12
fresh OJ, citrus vodka, simple, soda

Lemon Sipper 12
limoncello, sparkling white, mint & muddled
lemon on the rocks

Comrade Kyiv 12
Tito's vodka, muddled berries, ginger beer,
lime

Espresso Martini 13
Grace St. espresso, averna, grind, 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 13
hornitos reposado, grapefruit, lime, salted
rim

Mesquite Smoked Old Fashioned 16
woodford reserve, sugar, lemon. bitters

Autumn-Apple Smash 16
catoctin creek rye, Virginia apple cider,
cinnamon, lemon, mint, ginger beer

Booze Free
Blackberry Ginger Fizz 8
Lemon & Mint Nojito 8
Virginia Apple Crush 9

Clausthaler Original NA Beer 8

Seedlip Garden 105 & Tonic 10
Seedlip Spice NA Mule 11

WINE

SPARKLING

Prosecco, Poggio Costa, Friuli Italy 12/45
Sparkling Rose, Rouxvale, S.Africa 11/42
Champagne, Gosset Grande Reserve Brut, FR 105

ROSE/WHITE

Rose Whispering Angel, Côtes de Provence FR 15/55
Pinot Grigio, Clic, Friuli Italy 11/42
Sauvignon Blanc, JC Mandarde, FR 12/48
Chardonnay, Origin, Monterey CA 13/49
Chardonnay, Elouan, Oregon Grown 16/58
Sauvignon Blanc, Eva Pemper, NZ 49
Chablis, Domaine Thierry Hamelin, Chablis FR 72

RED

Malbec, Juan Benegas, Mendoza Argentina 12/39
Cabernet Sauvignon, Bosman, S.Africa 12/44
Côtes du Rhône, Domaine De L'Arnesque, FR 13/44
Sangiovese, Indigenous-Rivetti, Tuscany Italy 14/49
Cabernet Sauvignon, Upwell, Lodi CA 16/58
Pinot Noir, Bloodroot, Sonoma CA 16/58
Tempranillo, Lobetia Organic, Spain 36
Nebbiolo, Renato Ratti DOC, Langhe Italy 48
Cabernet Sauvignon, Pied a Terre, Sonoma CA 72
Pinot Noir, Shea Estate, Willamette OR 89
Cabernet Sauvignon, Bella Union, Napa Valley 95
Domaine Carneros, Pinot Noir Famous Gate, CA 125
Nickel & Nickel, C&C Ranch 2021 Cabernet CA 145

BEER ON TAP

Pilsner, Eggenberg Hopfenkönig 8
Wit Beer, Solace, "Too Legit To Wit" 9
IPA, Lost Rhino Face Plant 10
Ale, Delirium Tremens, Belgium 15

BOTTLES CANS

Beale's Golden Lager 7
Aslin, Power Moves IPA 10
North Coast, Scrimshaw Pilsner 9