

Dinner

Breads, Vegetables & Salads

Lasagna Soup \$9

malfadine noodles, tomato, ricotta & parmigiano

Fritto Misto \$14

calamari, shrimp, zucchini & malt aioli

Firefly Farms Goat Cheese \$11

butternut, garlic bread & hot honey

Truffle-Parmigiano Steak Fries \$9

Little Gem Caesar Salad \$12

parmigiano, croutons, boquerones, creamy caesar dressing

Char-Grilled Octopus \$14 gf

cannellini beans, fried peppers & salsa verde

Loaded Labneh Dip \$9

cucumber, our bread & crispy shallots

Roasted Cauliflower "Picatta" \$11 gf

lemon, garlic, capers & parmigiano

Artichoke & Asparagus Mezze \$16

tzatziki, olives, garlic crostini

Antipasto Salad \$16 gf

VA cheddar, salami, olives, tomato pepperoncini, arugula, oregano vin

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

Linguine Pesto \$15

spinach, walnuts, breadcrumbs

Rigatoni Bolognese \$19

4-hour beef ragu, tomatoes, ricotta

Fusilli ala Vodka \$16

spicy-creamy tomato sauce

Shrimp Risotto \$22 gf

maitake mushrooms, parsley, white truffle

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Wood Burning Oven & Grill

*Faroe Island Grilled Salmon \$24 gf

quinoa tabbouleh, kale, cauliflower & pomegranate seeds

*Lo-Pro Lamb Burger \$19

arugula, pickled peppers, roasted tomatoes, labneh, homemade sesame bread

*Roseda Farms Flat Iron Steak \$34

balsamic onion jam, broccolini, parmigiano & steak fries

Chicken Cooked Under A Brick \$23 gf

coal roasted potatoes, castelvetro olives, lemon & parsley

Locally Caught Rock Fish \$28 gf

bacon, cannellini beans, spinach shellfish-tomato butter

*Green Hill Pork Rib Chop \$32 gf

wood grilled asparagus, fennel pollen, tart cherry chili crisp, garlic puree

Sides \$5

coal roasted potatoes
salad, simple vinaigrette
charred broccolini, parmigiano

add grilled chicken breast \$8

Kids

Flynn's cheesy sesame bread \$8
linguine, 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.

The Back Side

Cocktails

Lemon Sipper \$10

limoncello, prosecco, mint & muddled
lemon on the rocks

Comrade Kyiv \$11

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

Espresso Martini \$12

Grace St. espresso, averna, kahlua,
Tito's

The Lamonica \$13

makers mark, orange bitters, sweet
vermouth, Luxardo cherry

Choppers G&T \$13

Plymouth gin, Fever Tree tonic, lime
wedge

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

Pimm's Cup \$12

fresh ginger, lemon & soda

Elderflower Martini \$14

Hendrick's gin, St Germain, cucumber,
mint & lemon

Booze Free \$7

Blackberry Ginger Fizz

Lemon & Mint Nojito

Grapefruit-Lime Spritz

Wine List

WHITE/ROSE

Prosecco, Poggio Costa Fruili Italy 11/45
Sparkling Rose, Rouxvale S.Africa 9/38
Rose, Radley & Finch, Summer Sessions 9/38
Rose, "Jolie Folle" **1 Liter** France 11/48
Rose, Mr Pink, Columbia Valley WA 44
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, Roots Wine Co. Willamette OR 48
Chardonnay, Justin Girardin, FR 65

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
Cabernet Sauvignon, Fidelitas M100, WA 56
Cabernet Sauvignon, Pied a Terre Sonoma CA 72
Sangiovese, Indigenous-Rivetti Tuscany 13/49
Pinot Noir, Bloodroot, Sonoma CA 16/58
Pinot Noir, Shea Estate, Willamette OR 89
Gigondas, Chateau de Montmirail, Rhone FR 65
Gamay/Pinot Noir, Lo-Fi, Santa Barbara 64
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, "Southing" Lodi CA 155

BEER

On Tap:

Eggenberg Hopfenkonig Pilsner \$8

Port City, Optimal Wit \$9

Bottles/Cans:

Victory Golden Monkey Tripel Ale \$8

Alewerks Weekend Lager \$7

Beale's Golden Lager \$7

Lost Rhino Face Plant IPA \$8

Aslin Power Moves IPA 16oz \$11

Crooked Run Coast Pils 16oz \$9

Port City Porter \$8

Winchester Cider Works, Va-Ginga \$10