

LoPro Brunch

Appetizers

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

Loaded Labneh Dip \$9

cucumber, warm bread & crispy shallots

Salads

Little Gem Caesar Salad \$12

parmigiano, croutons, boquerones, creamy caesar dressing

Kale & Quinoa Salad \$13

apples, Firefly Goat Cheese, walnuts, basil, celery, balsamic vinaigrette

Italian Chopped Salad \$16

salami, chickpeas, provolone, radicchio, banana peppers, olives, oregano vinaigrette

Chicken & Avocado Salad \$18

farro, tomato, corn, almonds, gem lettuce, arugula, buttermilk herb dressing

Add Chicken \$8, *Steak \$12, *Salmon \$12

LoPro Cream Cheese Cinnamon Roll \$8

Chocolate, Blackberry, Bran Muffin \$6

Avocado Toast \$16

labneh, pickled carrots & a fried egg with salad or chips

Farm Egg Sandwich \$12

cheddar, bacon, mayo, sesame foccacia

Italian French Toast \$16

whipped ricotta, lemon, berries

French Omelet 15\$

Boursin cheese, chives, gem salad, herb vinaigrette. **ADD LUMP CRAB \$10**

Entrees

***Faroe Island Grilled Salmon \$24**

quinoa tabbouleh, kale, cauliflower & pomegranate seeds

Linguine Pesto \$15

spinach, walnuts, breadcrumbs

Rigatoni Bolognese \$19

4-hour beef ragu, tomatoes, ricotta

***Roseda Ranch Flat Iron Steak \$34**

balsamic onion jam, broccolini, parmigiano & steak fries

Sides \$5

steak fries, malt aioli

salad, simple vinaigrette

charred broccolini, parmigiano

homemade chips

add a farm egg \$4

Sandwiches

Roast Beef Sandwich \$20

homemade roll, horsey mayo, 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

Kids

Flynn's grilled cheese \$8

linguine, butter & parm \$8

grilled chicken & veggies \$10

*grilled steak and fries \$16

pasta 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

Booze Free \$7

Blackberry Ginger Fizz

Lemon & Mint Nojito

Grapefruit-Lime Spritz

Dessert

Chocolate Deux \$8

dark chocolate gelato, cookie crumbs, salted caramel sauce

Apple Crisp \$9

oat crusted cream cheese gelato, cinnamon

Avery's Cheesecake Sundae \$8

cream cheese gelato, graham cracker, blueberry sauce

Soft Serve Gelato \$6

Grace Street Coffee

Espresso \$3

Americano \$3

Cappuccino \$5

JM's Affogato \$7

Wine List

WHITE/ROSE

Sauvignon Blanc, Rouxvale S. Africa 8/32

Poggio Costa Prosecco, Fruili 9/38

Sparkling Rose, Rouxvale, S. Africa 9/38

Rose, Radley & Finch Summer

Pinot Grigio, Clic Fruili 9/36

Sauvignon Blanc, JC Mandarde FR 12/48

Chardonnay, Origin, Monterey CA 13/49

Rose, Domaine Zafeirakis Limniona, GR 13/49

Chardonnay, Roots Wine Co. Willamette OR 48

Bourgogne Blanc, Justin Girardin, FR 65

Sauvignon Blanc, Eva Pemper, NZ 49

RED

Syrah, D.Lombard, France 13/49

Malbec, Tupa Mendoza Argentina, 9/34

Cabernet Sauvignon, Bosman, S.Africa 12/44

Sangiovese, Indigenous-Rivetti Tuscany 13/49

Cabernet Sauvignon, Upwell, Lodi CA 16/58

Pinot Noir, Bloodroot, Sonoma CA 16/58

Pinot Noir, Shea Estate, Willamette OR 89

Gamay, Lo-Fi, Santa Barbara \$64

Cabernet Sauvignon, Fidelitas M100, WA 56

Montepulciano, Barbicaia Vino Nobile, Tuscany 77

BEER

Eggenberg Hopfenkonig Pilsner \$8

Port City, Optimal Wit \$9

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

BRUNCH COCKTAILS

LoPro Bloody Mary \$13

house made mix, Tito's, olive, lemon

Mimosa \$11

fresh squeezed OJ, sparkling wine

Riviera Spritz \$11

aperol, sparkling rose, grapefruit, olive

LoPro Crush \$12

fresh OJ, citrus vodka, simple, soda