

Brunch

Appetizers

Lasagna Soup \$9

malfadine noodles, tomato, ricotta & parmigiano

Fritto Misto \$14

calamari, shrimp, zucchini & malt aioli

Blue Cheese & Endive Panzanella \$11

walnuts, apple, crouton & citrus

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

Antipasto Salad \$14 gf

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

Chicken & Avocado Salad \$18

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

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

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

LoPro Cinnamon Roll \$8

cream cheese buttercream

Firefly Farms Goat Cheese \$12

butternut squash, garlic bread, hot honey

Avocado Toast \$16

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

*Roseda Ranch Flat Iron Steak & Eggs \$33

coal roasted mushrooms, red wine sauce

Farm Egg Sandwich \$12

cheddar, bacon, mayo, sesame bun

LoPro French Toast \$16

whipped ricotta, lemon, warm 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

*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

Grilled Sea Bass \$28 gf

bacon, cannellini beans, spinach shellfish-tomato butter

Sides \$5

salad, simple vinaigrette

homemade chips

farm egg \$4

Roast 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

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.

The Back Side

Cocktails

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

Lemon Sipper \$11

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

Comrade Kyiv \$12

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

Espresso Martini \$12

Grace St. espresso, averta, 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 \$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

Watermelon Quencher

Wine List

WHITE/ROSE

Prosecco, Poggio Costa Friuli 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 Friuli 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, "Southing" 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