

# LoPro 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

cannellini beans, fried peppers & salsa verde

### Loaded Labneh Dip \$9

cucumber, warm bread & crispy shallots

### Roasted Cauliflower "Picatta" \$11

lemon, garlic, capers & parmigiano

### Brussels Sprouts Agro Dolce \$9

### Kale & Quinoa Salad \$13

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

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

## 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

maitake mushrooms, parsley, white truffle

## Wood Burning Oven & Grill

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

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

coal roasted potatoes, castelvetro olives, lemon & parsley

### Locally Caught Rock Fish \$28

bacon, cannellini beans, spinach shellfish-tomato butter

### \*Green Hill Farms Pork Chop \$26

wood roasted Brussels, apricot agro dolce, with walnuts & mustard seeds

### Sides \$5

coal roasted potatoes  
salad, simple vinaigrette  
charred broccolini, parmigiano

add grilled chicken breast \$8

### 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, orange

### Booze Free \$7

Blackberry Ginger Fizz  
Lemon & Mint Nojito  
Grapefruit-Lime Spritz

## Dessert

### Chocolate Deux \$8

dark chocolate gelato, cookie crumbs,  
salted caramel sauce

### Virginia 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

## Coffee

Grace Street espresso \$3

Americano \$3

Cappuccino \$5

JM's Affogato \$8

## Wine List

### WHITE/ROSE

Sauvignon Blanc, Rouxvale S.Africa 8/32

Prosecco, Poggio Costa Fruili Italy 9/38

Pinot Grigio, Clic Fruili Italy 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

Sauvignon Blanc, Eva Pemper, NZ 49

Bourgogne Blanc, 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

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/Pinot Noir, Lo-Fi, Santa Barbara \$64

Cabernet Sauvignon, Fidelitas M100, WA 56

Montepulciano, Barbicaia Vino Nobile, Tuscany 77

### 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