

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

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 \$19**
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 Bruschetta \$12**
butternut squash, pom seeds, hot honey
- Avocado Toast \$16**
labneh, pickled carrots, chimichurri & a fried
egg with salad or chips
- *Roseda Flat Iron Steak & Eggs \$33 gf**
coal roasted potatoes, balsamic onion jam

- Farm Egg Sandwich \$12**
cheddar, bacon, mayo, brioche bun
- LoPro French Toast \$16**
whipped ricotta, lemon, fresh berries
- 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 \$25 gf**
quinoa tabbouleh, kale, cauliflower, pom
seeds, lemon oregano vinaigrette
- Gemelli Ala Vodka \$16**
Calabrian chilies, cream, parm
- Fettuccinne Pesto \$17**
walnuts, spinach & breadcrumbs
- Rigatoni Bolognese \$20**
4-hour beef & pork ragu, tomatoes, ricotta
- Grilled Bronzino \$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 on a brioche
bun 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**
Flynn's cheesy sesame bread \$8
fettucine 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.

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

espolon reposado tequila, grapefruit, lime,
salted rim

Mesquite Smoked Old Fashioned \$15

woodford reserve, sugar, lemon. bitters

Raspberry Cosmopolitan \$14

fresh raspberry, stoli, lime

Booze Free

Blackberry Ginger Fizz \$8

Lemon & Mint Nojito \$8

Lime Spritz \$7

Raspberry Refresher \$9

Clausthaler Original NA Beer \$8

Seedlip Garden 105 & Tonic \$10

Seedlip Spice NA Mule \$11

SPARKLING/ROSE/WHITE

Prosecco, Poggio Costa Friuli Italy 11/45

Sparkling Rose, Rouxvale S.Africa 10/42

Moscato Di Asti, Correto Santo Stefano DOCG 39

Champagne, Gosset, Grande Reserve Brut, France 105

Rose "Jolie Folle" 1 Liter France 11/48

Rose Whispering Angel, Cotes de Provence FR 17/62

Bordeaux Blanc Les Dunes du Cap-Ferret 13/52

Sauvignon Blanc Rouxvale S.Africa 8/32

Pinot Grigio Clic Friuli Italy 10/42

Arneis, Cerreto 2021 Piedmont Italy 10/42

Sauvignon Blanc JC Mandarde FR 12/48

Chardonnay Origin Monterey CA 13/49

Chardonnay Elouan 2021, Oregon Grown 16/58

Sauvignon Blanc Eva Pemper, NZ 49

Chardonnay Pence Ranch, Sta Rita Hills CA 55

Chablis Domaine Thierry Hamelin, Chablis FR 72

RED

Malbec Tupa Mendoza, Argentina 10/39

Tempranillo, Lobetia Organic, Spain 9/36

Cabernet Sauvignon Bosman, S.Africa 12/44

Nebbiolo, Renato Ratti, Langhe DOC 13/48

Côtes du Rhône, Chateau Gigognan, France 12/44

Cabernet Sauvignon Upwell, Lodi CA 16/58

Sangiovese Indigenous-Rivetti Tuscany 13/49

Syrah Le Re Nomée, D.Lombard, France 13/49

Pinot Noir Bloodroot, Sonoma CA 16/58

Cabernet Sauvignon Bella Union, Napa Valley 95

Cabernet Sauvignon Pied a Terre Sonoma CA 72

Pinot Noir Shea Estate, Willamette OR 89

Barolo, Fontanafredda Serralunga d'Alba 2018 110

Amarone 3 Cru Guerrieri Rizzardi, Veneto 89

Gigondas Chateau de Montmirail, Rhone FR 65

Montepulciano Barbicaia, Vino Nobile, Tuscany 77

LIMITED RESERVE WINES

Heitz Cellar, 2018 Napa Valley, Cabernet CA 120

Nickel & Nickel, C&C Ranch, 2021 Cabernet CA 145

Domaine Carneros, Pinot Noir Famous Gate CA 125

Amarone, Bertani Valpolicella 2020, Veneto DOCG 125

Taub Family Beckstoffer 2018 MHV Cab Sauv, Napa CA 180

On Tap:

Eggenberg Hopfenkönig Pilsner 8

Solace, "Too Legit To Wit", Wit 9

Aslin, Power Moves IPA 10

Delirium Tremens, Belgium Ale 15

Bottles/Cans:

Alewerks Weekend Lager \$7

Beale's Golden Lager \$7

Lost Rhino Face Plant IPA \$8

Crooked Run Coast Pils 16oz \$9

North Coast Scrimshaw Pilsner \$9

Port City Cobblestone Sour Beer \$8

Winchester Cider Works, Va-Ginga \$10