

DINNER

Breads, Vegetables & Salads

Beef Lasagna Soup \$9
pasta, tomato, ricotta & parmigiano

Fritto Misto \$16
calamari, shrimp, zucchini & malt aioli

Charcoal Grilled Broccoli \$10 gf
roasted garlic dijonaise, parmigiano, lemon

Truffle-Parmigiano Steak Fries \$9
truffle-fontina cheese dip

Little Gem Caesar Salad \$12
parmigiano, croutons, boquerones,
creamy caesar dressing

Grilled Spanish Octopus \$17 gf
cannellini beans, long hots, chimichurri

Loaded Labneh Dip \$9
cucumber, our bread & crispy shallots

Firefly Farms Goat Cheese Bruschetta \$12
butternut squash, pom seeds, hot honey

Roasted Cauliflower \$12 gf
madras curry, tzatziki, almonds, pom seeds

Antipasto Salad \$14 gf
VA cheddar, salami, olives, tomato pepperoncini,
arugula, oregano vin

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

Homemade Pastas

Fettuccine Pesto \$18
walnuts, spinach & parmigiano

Blue Crab Spaghetti \$29
spicy chilies, tomato, fennel &
basil

Rigatoni Bolognese \$20
4-hour beef & pork ragu,
tomatoes, ricotta

Gemelli Ala Vodka \$16
Calabrian chilies, cream & parm

Shrimp Risotto \$25 gf
porcini mushrooms, fried spinach
truffle oil

Wood Burning Oven & Grill

***Faroe Island Grilled Salmon \$25 gf**
quinoa tabbouleh, kale, cauliflower, pom
seeds, lemon oregano vinaigrette

***Lo-Pro Lamb Burger \$19**
arugula, pickled peppers, roasted tomatoes,
labneh, homemade sesame bread

***Roseda Farms Flat Iron Steak \$34 gf**
grilled broccolini, balsamic onion jam &
roasted garlic

Chicken Cooked Under A Brick \$23 gf
coal roasted potatoes, castelvetro olives,
lemon & parsley

Grilled Bronzino Filet \$28 gf
bacon, cannellini beans, spinach shellfish-
tomato butter

Green Hill Pork Osso Buco \$32
parsnip puree, braising vegetables
gremolata

Sides \$5

coal roasted potatoes
salad, simple vinaigrette

add grilled chicken breast \$8

Kids

Flynn's cheesy sesame bread \$8
fettuccine, 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

Lemon Sipper \$12

limoncello, sparkling wine, mint & muddled lemon

Comrade Kyiv \$12

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

Espresso Martini \$13

averna, espresso shot, Irish cream, stoli

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

Riviera Spritz \$12

aperol, sparkling rose, grapefruit & olive

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 8/36

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, Venato 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

North Coast, Scrimshaw Pilsner \$9

Crooked Run Coast Pils 16oz \$9

Port City Cobblestone Sour Beer \$8

Winchester Cider Works, Va-Ginga \$10