

# Dinner

## Breads, Vegetables & Salads

### Beef Lasagna Soup \$9

pasta, tomato, ricotta & parmigiano

### Fritto Misto \$15

calamari, shrimp, zucchini & malt aioli

### Roasted Brussels Sprouts \$10 gf

roasted garlic dijonaise, dried cherry

### Truffle-Parmigiano Steak Fries \$9

### Little Gem Caesar Salad \$12

parmigiano, croutons, boquerones, creamy caesar dressing

### Blue Cheese & Endive Panzanella \$11

walnuts, apple, crouton & citrus

### Loaded Labneh Dip \$9

cucumber, our bread & crispy shallots

### Firefly Farms Goat Cheese \$12

butternut squash, garlic bread, hot honey

### Roasted Cauliflower \$12 gf

turmeric, pom seeds, almonds, urfa chili

### Antipasto Salad \$14 gf

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

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

## Homemade Pastas

### Spinach Fettuccine \$18

bacon, mushrooms & walnuts

### Blue Crab Spaghetti \$29

calabrian chilies, tomato, fennel & basil

### Rigatoni Bolognese \$20

4-hour beef & pork ragu, tomatoes, ricotta

### Gemelli Ala Vodka \$16

Calabrian chilies, cream & parm

### Fall Shrimp Risotto \$24 gf

squash, brown butter, sage truffle oil

## Wood Burning Oven & Grill

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

coal roasted mushrooms, squash, blue cheese, red wine & balsamic

### Chicken Cooked Under A Brick \$23 gf

coal roasted potatoes, castelvetrano olives, lemon & parsley

### Grilled Sea Bass \$28 gf

bacon, cannellini beans, spinach shellfish-tomato butter

### \*Green Hill Pork Rib Chop \$32 gf

wood grilled brussels, fennel pollen, tart cherry chili crisp, garlic puree

### Sides \$5

coal roasted potatoes  
salad, simple vinaigrette

add grilled chicken breast \$8

### Kids

Flynn's cheesy sesame bread \$8  
Spaghetti, 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

### Lemon Sipper \$11

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

### Comrade Kyiv \$12

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

### Espresso Martini \$12

grace st. espresso, averna, grind espresso liquer, 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

## Wine List

### WHITE/ROSE

Prosecco, Poggio Costa Fruili 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 Fruili 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, "Ten" 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