

## 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, 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

North Coast, Scrimshaw Pilsner \$9

Crooked Run Coast Pils 16oz \$9

Port City Cobblestone Sour Beer \$8

Winchester Cider Works, Va-Ginga \$10

# LUNCH

## 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**  
truffle-fontina cheese dip
- Loaded Labneh Dip \$9**  
cucumber, our bread & crispy shallots
- Firefly Farms Goat Cheese \$12**  
butternut squash, garlic bread, hot honey

## 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
- Grilled Chicken & Avocado Salad \$19**  
farro, tomato, cucumber, almonds, gem  
lettuce, arugula, buttermilk herb dressing
- Add Chicken \$8, \*Steak \$16, \*Salmon \$12**

**DAILY BREAD WITH CULTURED BUTTER, EVOO & SEA SALT \$6**

## Entrees

- \*Faroe Island Grilled Salmon \$25 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
- \*Roseda Farms Flat Iron Steak \$34 gf**  
grilled broccolini, balsamic onion jam &  
roasted garlic
- Grilled Bronzino \$28 gf**  
bacon, cannellini beans, spinach shellfish-  
tomato butter
- Fettuccine Pesto \$18**  
walnuts, spinach & breadcrumbs

- Sides \$5**  
salad, simple vinaigrette  
homemade chips

## Sandwiches

- \*Mesquite Roasted 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
- Avocado Toast \$16**  
labneh, pickled carrots, chimichurri & a fried  
egg 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.