

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
hornitos reposado, grapefruit, lime, salted rim

Mesquite Smoked Old Fashioned 16
woodford reserve, sugar, lemon, bitters

Autumn-Apple Smash 16
catoctin creek rye, Virginia apple cider,
cinnamon, lemon, mint, ginger beer

Riviera Spritz 12
aperol, sparkling rose, grapefruit & olive

BOOZE FREE

Blackberry Ginger Fizz 8

Lemon & Mint Mojito 8

Virginia Apple Crush 9

Clausthaler Original NA Beer 8

Seedlip Garden 105 & Tonic 10

Seedlip Spice NA Mule 11

Wine

SPARKLING

Prosecco, Poggio Costa, Friuli Italy 12/45

Sparkling Rose, Rouxvale, S.Africa 11/42

Champagne, Gosset Grande Reserve Brut, FR 105

ROSE/WHITE

Rose Whispering Angel, Côtes de Provence FR 15/55

Pinot Grigio, Clic, Friuli Italy 11/42

Sauvignon Blanc, JC Mandarde, FR 12/48

Chardonnay, Origin, Monterey CA 13/49

Chardonnay, Elouan, Oregon Grown 16/58

Sauvignon Blanc, Eva Pemper, NZ 49

Chablis, Domaine Thierry Hamelin, Chablis FR 72

RED

Malbec, Juan Benegas, Mendoza Argentina 12/39

Cabernet Sauvignon, Bosman, S.Africa 12/44

Côtes du Rhône, Domaine De L'Arnesque, FR 13/44

Sangiovese, Indigenous-Rivetti, Tuscany Italy 14/49

Cabernet Sauvignon, Upwell, Lodi CA 16/58

Pinot Noir, Bloodroot, Sonoma CA 16/58

Tempranillo, Lobetia Organic, Spain 36

Nebbiolo, Renato Ratti DOC, Langhe Italy 48

Cabernet Sauvignon, Pied a Terre, Sonoma CA 72

Pinot Noir, Shea Estate, Willamette OR 89

Cabernet Sauvignon, Bella Union, Napa Valley 95

Domaine Carneros, Pinot Noir Famous Gate, CA 125

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

BEER ON TAP

Pilsner, Eggenberg Hopfenkönig 8

Wit Beer, Solace, "Too Legit To Wit" 9

IPA, Lost Rhino Face Plant 10

Ale, Delirium Tremens, Belgium 15

BOTTLES CANS

Beale's Golden Lager 7

Aslin, Power Moves IPA 10

North Coast, Scrimshaw Pilsner 9

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 Farm Goat Cheese Bruschetta \$15**
butternut, pomegranate seeds, hot honey

Salads

- Little Gem Caesar Salad \$12**
parmigiano, croutons, boquerones,
creamy caesar dressing
- Grilled Chicken & Avocado Salad \$19**
farro, carrots, tomato, cucumber, almonds, gem
lettuce, arugula, buttermilk herb dressing
- Autumn Kale Salad \$13 gf**
roasted squash, apples, walnuts, VA cheddar,
golden raisins, balsamic vinaigrette
- Add Chicken \$8, *Steak \$16, *Salmon \$14**

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

Entrees

- *Wester Ross Scottish Salmon \$26 gf**
quinoa, cauliflower, pomegranate, kale
lemon oregano vinaigrette
- Gemelli Ala Vodka \$16**
Calabrian chilies, cream, parm
- Rigatoni Bolognese \$20**
4-hour beef & pork ragu, tomatoes, ricotta
- *Roseda Farms Flat Iron Steak \$35 gf**
brussels sprouts, balsamic onion jam &
roasted garlic & parmigiano
- Grilled Branzino Piccata \$29 gf**
spinach, cannellini beans, sultanas pine nuts
& capers
- Spaghetti Carbonara \$19**
Terra di Siena guanciale, egg yolk &
parmigiano

Sides

- salad, simple vinaigrette \$5 gf
homemade chips \$5 gf

Sandwiches

- *Mesquite Roasted Beef Sandwich \$20**
homemade roll, horseradish, VA cheddar,
onion straws with salad or chips
- Grilled Chicken Sandwich \$17**
manchego cheese, fig jam & arugula with salad
or chips
- *Lo-Pro Lamb Burger \$19**
arugula, pickled peppers, roasted tomatoes,
labneh, sesame foccacia with salad or chips
- *Avocado Tartine \$15**
chimichurri, pine nuts, pom seeds, labneh with
salad or chips
- *Truffle Burger \$19**
white truffle fontina spread, balsamic onion
jam on brioche with salad or chips

Kids

- fettuccine with butter & parm \$8
grilled chicken & veggies \$10 gf
*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.