

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 \$15

woodford reserve, sugar, lemon, bitters

Watermelon Margarita \$14

hornitos, lime, tajin rim

Riviera Spritz \$12

aperol, sparkling rose, grapefruit & olive

Booze Free

Blackberry Ginger Fizz \$8

Lemon & Mint Nojito \$8

Watermelon 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 Whispering Angel, Cotes de Provence FR 15/55

Bordeaux Blanc Les Dunes du Cap-Ferret 13/52

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

Rose "Jolie Folle" 1 Liter France 48

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

Cabernet Sauvignon Bosman, S.Africa 12/44

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

Tempranillo, Lobetia Organic, Spain 36

Nebbiolo, Renato Ratti, Langhe DOC 48

Cabernet Franc, Pearmund Cellars 2019, VA 44

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, 90

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
- Burrata & Charred Heirloom Tomatoes \$17**
grilled bread, pesto & EVOO

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, corn, tomato, cucumber, almonds, gem
lettuce, arugula, buttermilk herb dressing
- Watermelon & Local Feta \$14 gf**
urfa chili honey, marcona almonds, mint & lime
- Add Chicken \$8, *Steak \$16, *Salmon \$14**

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

Entrees

- *Wester Ross Scottish Salmon \$26 gf**
haricot vert, tomato, cucumbers, tzatziki
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 \$35 gf**
grilled broccoli, balsamic onion jam &
roasted garlic
- Grilled Branzino Piccata \$29 gf**
spinach, cannellini beans, sultanas pine
nuts & capers
- Fettuccine Pesto \$18**
walnuts, spinach & breadcrumbs

Sides

- salad, simple vinaigrette \$5 gf**
- homemade chips \$5 gf**
- summer vegetable salad \$7 gf**

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

- 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.