

DINNER

Breads, Vegetables & Salads

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

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

Roasted Brussels Sprouts \$13 gf
garlic, parmigiano & grilled 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 Farm Goat Cheese Bruschetta \$15
butternut, pomegranate seeds, hot honey

Roasted Cauliflower \$13 gf
pom seeds, tzatziki, turmeric, marcona almonds

Autumn Kale Salad \$13 gf
roasted squash, apples, walnuts, VA cheddar,
golden raisins, balsamic vinaigrette

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

Homemade Pastas

Shrimp Risotto \$26 gf
porcini, white truffle, maitake

Creamy Crab Fettuccine \$29
lemon, white wine, spinach, chives,
breadcrumbs

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

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

Spaghetti Carbonara \$19
Terra di Siena guanciale, egg yolk
& parmigiano

Wood Burning Oven & Grill

***Wester Ross Scottish Salmon \$26 gf**
quinoa, cauliflower, pomegranate, kale
lemon oregano vinaigrette

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

***Roseda Farms Flat Iron Steak \$35 gf**
brussels sprouts, balsamic onion jam,
roasted garlic & parmigiano

Chicken Cooked Under A Brick \$24 gf
coal roasted potatoes, castelvetrano olives,
lemon & parsley

Grilled Branzino Piccata \$29 gf
spinach, cannellini beans, sultanas, pine nuts &
capers

Green Hill Pork Osso Buco \$33
mushrooms, fennel, cauliflower puree
gremolata & parmigiano

Sides

coal roasted potatoes \$5 gf
salad, simple vinaigrette \$5 gf
wedge fries \$6

Kids

fettuccine, 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.

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