

BRABO Restaurant

Lorien Hotel & Spa 1600 King Street 22314 · +17038943434 · Updated: Jan 14, 2026

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FIRST COURSE 4

Heirloom Tomato Salad

Mozzarella, Pesto, Chef Garden Basil, Aged Balsamic, Croutons, EVOO

French Onion Soup

Caramelized Onion, Rich Veal Broth, Gruyère, Croutons

Moules Marinière

Garlic, Shallot, Parsley, Chili Flakes, White Wine

Caesar Salad

Chopped Romaine, Shaved Parmesan, Herb Croutons, Caesar Dressing

SECOND COURSE 4

Steak Frites + \$10

8oz NY Strip, Frites, Red Wine Sauce, Truffle Butter

Roasted Branzino

Roasted Fennel, Tomato, Olives, Beurre Blanc

Stuffed Spinach Gnocchi

Spinach, Parmesan, Herbs & Spices, Potato Dumpling

Lamb Chops

Herb Crusted Lamb Chop, Trinity Bread Pudding, Cauliflower Purée, Pattypan Squash, Mint Chimichurri

THIRD COURSE 3

French Vanilla Crème Brûlée

Macerated Berries, Shortbread Cookie

Warm Chocolate Cake

Vanilla Ice Cream, Caramel Sauce

French Macaroons

FEATURED COCKTAILS 4

Smoked Old Fashioned

\$21.00

Basil Hayden's, Demerara, Bitters

Black Manhattan	\$18.00
Rye, Amaro Montenegro, Bitters	
Yellow Submarine	\$17.00
Lemon-Infused Vodka, Yellow Chartreuse, Pineapple, Lemon	
Golden Hour	\$17.00
Basil Hayden's, Lillet Blanc, Aperol Aperitif, Grapefruit	

HALF-BOTTLES 4

Billecart-Salmon	\$55.00
Brut Reserve, NV	
Jean Vesselle	\$35.00
Oeil de Perdix, Brut, NV	
Chardonnay	\$40.00
Domaine Matrot, Meursault, Bourgogne, France, 2019	
Pinot Noir	\$30.00
Argyle Reserve, Willamette Valley, Oregon, 2021	

SPARKLING AND CREMANT 2

Sparkling Wine	AVAILABLE OPTIONS
Argyle, Willamette Valley, Oregon	\$20.00
	\$80.00
Cremant Brut Rose	AVAILABLE OPTIONS
Lucien Albrecht Cremant D'Alsace, Brut Rose, Alsace, France	\$12.00
	\$48.00

WHITE WINES 2

Chardonnay	AVAILABLE OPTIONS
Chateau de Fleys, Chablis 2018	\$15.00
	\$60.00
Sauvignon Blanc	AVAILABLE OPTIONS
Miner, Napa, California, 2018	\$14.00
	\$55.00

RED WINES 2

Cabernet Sauvignon	AVAILABLE OPTIONS
Starke Conde, Stellenbosch, South Africa, 2018	\$15.00
	\$60.00

Red Blend	AVAILABLE OPTIONS
Daou Bodyguard, Paso Robles, California	\$14.00
	\$55.00

STARTER 1

Tomato Bisque

Creamy Plum Tomato Purée, Herb Cream Cheese Toast Points

APPETIZERS 2

Caesar Salad

Chopped Romaine, Shaved Parmesan, Herb Croutons, Caesar Dressing

Barlett Pear & Goat Cheese Salad

Pickled Red Onions, Sliced Pears, Candied Walnuts, Champagne Vinaigrette

ENTRÉES 3

Bacon Wrapped Filet

6oz Filet, Man Candied Bacon, Roasted Garlic Mashed Potatoes, Rosemary Demi-Glace Carrots

Lamb Chops

Herb Crusted Lamb Chops, Trinity Bread Pudding, Cauliflower Purée, Pattypan Squash, Mint Chimichurri

Seared Scallops

Pan Seared Jumbo Scallops, Roasted Corn & Black Bean Salsa, Blood Orange Beurre Blanc, Crispy Shallots

DESSERTS 2

Chocolate Lava Cake

Chocolate Molten Lava Cake, Chocolate Covered Strawberries

Crème Brûlée

House Made Crème Brûlée, Chocolate Covered Strawberries

SPECIAL COCKTAILS 4

Sexy Martini

\$17.00

Flavored Vodka, Muddled Raspberries, Mint, Lime Juice, Rose Champagne

Dove Love Paloma

\$15.00

Tequila Blanco, Lime Juice, Grapefruit Juice, Grenadine

Isn't She Lovely?

\$16.00

Whiskey Rye, Grapefruit Juice, Raspberry Syrup

Love Potion

\$15.00

Botanist Gin, Lime Juice, Elderflower, Rose Champagne

CHAMPAGNE 2

Taittinger	\$75.00
Le Francaise Brut, NV	
Perrier-Jouet	\$180.00
Belle Epoque, 2007	

SIDES 9

Two Eggs Any Style*	\$6.00
Applewood Smoked Bacon	\$6.00
Single Pastry	\$4.00
Fruit Salad	\$8.00
Pork Sausage	\$6.00
Bagel & Cream Cheese	\$5.00
Petit Salad	\$6.00
Toast with Butter and Jam	\$3.00
Breakfast Potato Cake	\$6.00

BRUNCH CLASSICS 5

Mimosa	\$11.00
House Sparkling Wine with Choice of Juice (Orange, Grapefruit, Cranberry, Pineapple)	
Bloody Mary	\$10.00
Vodka, House-made Bloody Mary Mix	
Brabo 75	\$15.00
Beefeater Gin, Pear Liquor, Domaine de Canton, Lemon	
Early Bird	\$15.00
Bailey's, Vanilla, Ice Coffee	
Bubble to Share	\$45.00
House Sparkling Brut with Choice of Two Juices (Orange, Pineapple, Grapefruit, Cranberry)	

BOTTLED BEER 4

Sam Adams	\$8.00
Boston Lager, Massachussets	
Miller Lite	\$8.00
Pilsner, Wisconsin	

Lagunitas	\$9.00
California IPA	
Blue Moon	
Belgian-Style Witbier, Canada	

SPARKLING WINE 2

Prosecco	\$16.00
Sparkling Rose	\$15.00

COFFEE & TEA 5

Coffee or Tea	\$3.00
Proudly Serving La Colombe Coffee and Organic & Ethically Sourced Teas	
Hot Espresso	\$5.00
Proudly Serving La Colombe Espresso	
Cappuccino	\$5.00
Proudly Serving La Colombe Espresso	
Latte	\$5.00
Proudly Serving La Colombe Espresso	
Bottled Still or Sparkling Water	AVAILABLE OPTIONS
500ml: \$3.00	
1l: \$6.00	

SODA CAN 3

Coca Cola	
Diet Coke	
Sprite	

HORS-D'ŒUVRE 8

Mixed Greens	\$13.00
Roasted Squash, Radishes, Beets, Sherry Vinaigrette	
Endive Salad	\$14.00
Walnuts, Cider Vinaigrette Apples, Blue Cheese	
Crab Cake	\$26.00
Crab Cake au Le Bec Fin, Endives, Haricots Verts, Sauce Suprême	
French Onion Soup	\$10.00
Caramelized Onion, Rich Veal Broth, Gruyère, Croutons	

Jambon Beurre	\$6.00
Warm Baguette, Ham, Sour Cherry Butter	
Delicata Squash	\$17.00
Delicata Squash, Raclette Cheese, Cornichon, Smoked Paprika	
Octopus	\$24.00
Fingerling Potatoes, Escarole, Merguez, Vinaigrette, Lemon	
Moules Marinière	\$22.00
White Wine, Garlic, Shallots, Chili Flakes, Parsley Served with Baguette or Frites	

BOTTLED BEERS 7

Heineken 0.0	\$7.00
Non-Alcoholic Premium Lager	
Dogfish Head IPA	\$9.00
Delaware, MD	
Sam Adams	\$8.00
Boston Lager, Massachusetts	
Devils Backbone	\$10.00
Vienna Lager, Virginia	
Knonenbourg 1664 Blanc	\$8.00
Wheat Beer	
Kronenbourg 1664	\$8.00
Pale Ale, France	
Star Hill Christmas Ale	\$7.00
Richmond, VA	

WHITE WINE 4

Sauvignon Blanc	AVAILABLE OPTIONS
Matanzas Creek, Sonoma County California	\$14.00
	\$52.00
Pinot Grigio	AVAILABLE OPTIONS
Lunardi, Delle Venezie Italy	\$11.00
	\$50.00
Riesling	AVAILABLE OPTIONS
Firestone, Santa Barbara, California	\$11.00
	\$66.00
Chardonnay	AVAILABLE OPTIONS
2019 Acte 12 Of 1969, Williamsburg Virginia	\$14.00
	\$60.00

RED WINE 8

Red Blend	AVAILABLE OPTIONS
Palisades, Joel Gott, California	\$15.00
	\$60.00
Pinot Noir	AVAILABLE OPTIONS
Davis Bynum Russian River Valley, North Coast, California	\$20.00
	\$80.00
Tempranillo	AVAILABLE OPTIONS
Nucerro Reserva, Rioja Spain	\$13.00
	\$44.00
Cabernet Sauvignon	AVAILABLE OPTIONS
Daou, Paso Robles California	\$16.00
	\$64.00
Cabernet Sauvignon	AVAILABLE OPTIONS
Intrinsic, St. Michelle Estate, Columbia valley, Washington	\$15.00
	\$60.00
Merlot	AVAILABLE OPTIONS
	\$15.00
	\$62.00
S. Rhone Blend	AVAILABLE OPTIONS
M. Chapoutier, Cote du Rhones, France	\$13.00
	\$52.00
Cahors Malbec	AVAILABLE OPTIONS
Chateau Haut Monplaisir, Tradition, Cahors	\$16.00
	\$65.00

ROSÉ WINE 3

S. Rhône Blend	AVAILABLE OPTIONS
Jean Luc Colombo, Cape Bleue Côteaux d'Aix-En-Provence, France	\$10.00
	\$38.00
Cinseault-Grenache	AVAILABLE OPTIONS
Peyrassol, La Croix Des Templiers, Vin De Pays, France	\$10.00
	\$38.00
Cinsault-Grenache	AVAILABLE OPTIONS
Daou, Paso Robles California	\$10.00
	\$38.00

NON-ALCOHOLIC 3

Hibiscus Joy	\$10.00
Hibiscus, Lemon, Thyme, Mint, Soda	

Heineken 0.0	\$7.00
Non-Alcoholic Premium Lager	
0.0 Mint Julep	\$12.00
Mint, Simple, 0.0 Bourbon	

DESSERT WINE 3

Sauternes, Chateau Laribotte, Sauternes, France	\$15.00
Moscato, Barboursville, Monticello, Virginia	\$11.00
Tokaji Blend, Royal Tokaji, Late Harvest, Tokaji, Hungary	\$11.00

PORT 3

Ruby Port, Fonseca Bin No. 27 Reserve, Douro Portugal	\$11.00
10 Year Tawny Port, Taylor Fladgate, Douro, Portugal	\$13.00
20 Year Tawny Port, Warre's Otima, Douro, Portugal	\$23.00

BRANDY & COGNAC 9

Caravedo, Mosto Verdo Pisco	\$13.00
Catoctin Creek 1757 Brandy	\$15.00
Catoctin Creek, Various Fruit Brandies	\$17.00
Delamain XO Cognac	\$35.00
Hennessy VS Cognac	\$12.00
Lairds, Applejack	\$10.00
Macchu Pisco	\$11.00
Pierre Ferrand 1840 Cognac	\$15.00
Remy Martin VSOP Cognac	\$15.00