



COCKTAILS 19

Five String Serenade

grey goose vodka, rujero singani, almond orgeat, lemon, apricot, black strap bitters

Blame it on My Juice

appleton 12 yr rum, plantation original dark & smith & cross rums, jasmine, lime, passionfruit, peychaud's bitters

Does This Spark Joy?

bombay sapphire east gin, junmai sake, yuzu cordial, ostervit, dry curacao, melon bitters

Main Street Buck

ancient age bourbon, our ginger beer, citrus

Bandit Boy

espolon reposado tequila, tamarind, becherovka, banana, cardamom, bitters

Cosmic Dancer

belle isle blood orange, blackstrap rum, honey, lemon, greek yogurt, poppyseed

Bitter About My Hot Friend

lunazul reposado tequila, campari, agave, lemon, chili pepper

Marquee Moon

woodford reserve rye, copper & kings brandy, underberg, lemon, cabernet, egg white

Vanishing Point

money shoulder scotch, lychee, zucca, batavia arrak, lemon

Ex Lion Tamer

oloroso sherry, averna, wray & nephew, benedictine, elisir novasalus, orange bitters

Green Manalishi

vida mezcal, jagermeister, branca menta, ancho reyes verde, lime, agave

Fear of the Dark

wild turkey 101 bourbon, spiced stout syrup, clement shrubb orange, black walnut & house bitters

Bergamotto Martini

vodka: kopper kettle, Italicus rosolio di bergamotto, dolin blanc vermouth, orange bitters or gin: roku, Italicus rosolio di bergamotto, dolin dry vermouth, orange bitters

Caribe Negroni

don q anejo rum, pineapple & coconut oolong infused campari, antica torino

Shadowplay

george dickel rye, averna, nocino, turmeric, orange bitters

Cherry Valance (N/A)

cherry, lime, elderflower, orange blossom, soda

House Ginger Beer (N/A)

fresh juiced ginger, lime

Piña Fauxlata (N/A)

pineapple, coconut, lime, soda, cinnamon & chamomile bitters (optional)

Na-Groni (N/A)

stappi red bitter, vermouth tea syrup, juniper, soda, bitters (optional)

BOTTLES & CANS 14

Avery (CO) Lager

Stillwater (MD?) Extra Dry Sake Saison

Pale Fire (VA) Deadly Rhythm Pale Ale

Bingo Beer Co (RVA) Black Lager

Potters (VA) Strawberry Ginger Cider

Prairie (OK) Vape Tricks Sour Ale Aged on Cherries

Captain Lawrence (NY) Hop Commander IPA

3 Fonteinen (BE) Oude Gueze

Short Throw (CT) Hazy IPA

Ballad (VA) Fast Mail Mild Ale

Oxbow (ME) Luppulo Hoppy Italian Pilsner

Prairie (OK) Birthday Bomb! Imperial Stout

Clausthauler

non-alcoholic

Staff Beer

drink like a cook first one comes in your very own koozie

SPARKLING 5

Brut, MC Pherson, TX, NV

Brut Rose, Gruet, NM, NV

Brut, Laetitia, Arroyo Grande, CA, NV

Brut 'Va Fizz,' Thibaut-Janisson, VA, NV

Brut Rose, Caraccioli, Santa Lucia Highlands, CA '09

WHITES 30

(Dry) Rose Merlot Blend, Early Mountain Vineyards, VA '17

Pinot Gris, Archery Summit, Willamette, OR '16

Sauvignon Blanc, Gazon, UY '17

Gruener Veltliner, Steininger, Kramptal, AT '18

Chardonnay, 901 Summit, CA '16

Sauvignon Blanc, Domaine Treuillet, Loire, FR '17

Rhone Blend, Mcpherson, TX '16

Riesling, A to Z, OR '17

Chenin Blanc Blend, White Doe, CA '13

Malvasia Bianca, Birichino, Monterey, CA '16

Rhone Blend, Two Arrowheads, Paso Robles, CA '13

Chardonnay Blend, Heinrich, AT '17

Petit Manseng Blend, Early Mountain, VA '16

Pinot Gris, Illahe, Willamette Valley, OR '16

Rkatsiteli, Blenheim Vineyards, Monticello, VA '17

Clairette, Adele, Rhone, FR '17

Vermentino Blend, Edmunds St John, CA '16

Garganega, Sandro de Bruno

(Dry) Riesling, North by Northwest, OR '15

Trousseau Gris, Windgap, Rrv, CA '17

Chardonnay, Early Moutain, VA '16

Chardonnay, Brooklyn Oenology, North Fork, NY '14

Grenache Blanc Blend 'Gadabout', Donkey & Goat, CA '17

Albarino, Blenheim Vineyards, Monticello, VA '17

Rhone Blend, Tablas Creek, Paso Robles, CA '16

Riesling, Lightwell Survey, "Goodbye Horses", VA '15

Roussanne, Stolpman, Ballard Canyon, CA '17

Riesling Blend, Lightwell Survey, "Hinterman", VA '16

Chardonnay, Trefethen, Oak Knoll, Napa, CA '16

Chardonnay, Peugh Vineyard, Anthill Farms, Rrv, CA '16

REDS 34

Pinot Noir, Johan Vineyards, Willamette Valley, OR '12

Negroamaro, Pinataro, Puglia, IT '17

Cabernet, Rhino, Paso Robles, CA '16

Garnatxa Blend, Pares Balta, Penedes, ES '16

Rhone Blend 'Les Copains' Mcpherson, TX '16

Zinfandel Blend, Shebang, CA, NV

Tempranillo Blend, La Zorra, Galicia, ES '17

Cabernet Sauvignon, True Myth, Paso Robles, CA '16

Nebbiolo, Boniperti Vignaioli, IT '16

Dolcetto, Walnut City, Willamette, OR '14

Claret, Basel Cellars, Columbia Valley, WA '14

Syrah, Terre Rouge, CA '13

Montepulciano, Vino di Bosco, Abruzzo, IT '13

Pinot Noir, Ten Sisters, Marlborough, NZ '16

Valdiguie, Folk Machine, Suisun Valley, CA '17

Blaufrankish, Red Tail Ridge, Seneca Lake, NY, NV

Merlot, Williamsburg Winery, VA '16

Malbec, Milbrandt, WA '16

Cabernet Blend, Canto de Luna, Baja, MX '17

Pinot Noir, Inman, Rrv, CA '16

Cab Franc, Lightwell Survey, "Weird Ones", VA '16

Gamay, Chateau Thivin, Beaujolais, FR '16

Malbec, Silvan Ridge, Rogue Valley, OR '15

Syrah, Enfield Wine CA, Yorkville, CA '15

Grenache, Birichino, Central Coast, CA '17

Cab Franc, Phillippe Alliet, Chinon, FR '16

Grenache, Birichino, Central Coast, CA '16

Nerello Mascalese 'Atneus' Etna Rosso, IT '11

Pinot Noir 'Percheron' Illahe, Willamette, OR '17

Tannat, Upper Shirely, VA '15

Cabernet Blend, Les Lunes, Carneros, CA '15

Cabernet, Cru, Napa, CA '16

Cabernet, Rafael et Fils, Anderson Valley, CA '14

Napa Red Blend, Prisoner, CA '17

SWEET 6

Viognier 'Esoterica,' Kent Rasmussen, CA '06 \$7.00

Vidal Blanc, Williamsburg Winery, VA '09 \$7.00

Black Muscat, Quady, CA \$8.00

Cherry Reserve, Ch Grand Traverse, MI, NV \$9.00

JTW's Port, Thurston Wolfe, WA '07 \$7.00

Vintage Port, J Pedroncelli, Dry Creek, CA '07 \$9.00

SNACKS 6

Pimento Croquettes \$6.00

smoked tomato aioli

Pork "Fries" \$7.00

bbq, house pickles

Smoked Fish Dip \$10.00

house pickles, malt vinegar pita chips

Fried Broccoli \$7.00

yuzu kosho, Japanese mayo

Cheese Plate **\$14.00**
mustards, jam, toast, condiments

Hummus **\$7.00**
roasted garlic, peppadew pepper, oil oil, pita

APPETIZERS 5

Gem Lettuce Wedge **\$12.00**
herb "Caeser," Parmesan, Hook's bleu cheese, soft egg, crouton, white anchovy

Mixed Greens Salad **\$11.00**
local lettuces & herbs, winter vegetables, champagne vinaigrette

Charcuterie **\$14.00**
coppa, sopressata, pancetta, chicken liver-foie gras mousse, prosciutto di parma, pimento, mustards, jam, toast

Tuna Tartare **\$14.00**
ginger, white soy, scallion, wasabi, sesame cracker

Fried VA Oysters **\$15.00**
house pickles, old bay aioli

ENTREES 7

Local Fluke **\$30.00**
smashed potato, charred cauliflower, leeks, black truffle dashi

Rockfish **\$30.00**
almond romesco, chickpeas, escarole, castlevetrano olive, preserved lemon

Roast Half Chicken **\$23.00**
greens, Edwards' country ham, shallot, Byrd Mill cheddar grits

Housemade Pappardelle Bolognese **AVAILABLE OPTIONS**
Autumn Olive Farms pork, VA beef, parmesan, parsley \$23.00
Add Burrata Cheese: \$4.00

Housemade Mushroom Garganelli **AVAILABLE OPTIONS**
haas mushrooms, caramelized onion, ricotta, cured egg yolk, kale \$21.00
Add Poached Egg: \$2.00

Grass Fed VA Burger **AVAILABLE OPTIONS**
bibb lettuce, onion jam, tomato, cheddar, smoked tomato aioli, brioche bun \$16.00
Add Bacon: \$2.00

Beef Ribeye **\$32.00**
scaloped potatoes, creamed spinach, black garlic

DESSERTS 5

Dark Chocolate Tart	\$8.00
caramelized white chocolate, dulce de leche	
Cheesecake	\$7.00
black mission figs, pistachio streusel	
Chocolate Candy Bar	AVAILABLE OPTIONS
real nutella, candied rice crispies, "crunch," toasted meringue	\$7.00
	Add Nutella Ice Cream: \$1.00
Housemade Ice Cream or Sorbet Trio	\$5.00
Artisanal Cheeses	\$12.00
mustards, jam, toast	

DESSERT WINES ⁶

Zinfandel 'Port' Terra d'Oro, CA, NV	\$8.00
Apple "Port" Phippen Black, Foggy Ridge, VA, NV	\$9.00
Black Muscat, Quady, CA, NV	\$8.00
Late Harvest Vin d'Or, Rockbridge, VA, NV	\$8.00
Cherry Reserve, Ch Grand Traverse, MI, NV	\$8.00
Sherry, Lustau Don Nuno Oloroso, ES, NV	\$9.00

OTHER SUGGESTIONS ⁹

Cardamaro	\$8.00
Ramazotti Amaro	\$8.00
Yellow Chartreuse	\$16.00
Green Chartreuse	\$16.00
Benedictine	\$8.00
Brandy	\$10.00
Copper & Kings Brandy	\$10.00
Remy Martin VSOP	\$13.00
Busnel Calvados VSOP	\$10.00

MAIN ¹⁰

Pancakes	\$12.00
whipped honey butter, Vermont maple syrup	

Omelette O'The Day	\$12.00
hash browns	
Eggs Benny	AVAILABLE OPTIONS
our country ham, soft poached organic eggs, hollandaise, chives	\$14.00
	Add Pimento Cheese: \$1.00
Ramen Bowl	\$12.00
braised pork belly, nori, kim chi, poached egg	
Biscuits & Gravy	\$14.00
our breakfast sausage, organic over easy eggs	
Chicken & Waffles	\$14.00
crispy strips, cheddar waffle, 'hot' honey, scallion	
French Toast	\$12.00
real nutella, candied pecan, "crunch"	
Big Hot Mess	AVAILABLE OPTIONS
pulled pork, potatoes, smoked cream cheese, tomato aioli, cheddar	\$14.00
	Add Poached Egg: \$2.00
Big Hot Vegan Mess	\$12.00
seasonal veggies, potatoes	
Duck Hash	\$14.00
soft poached organic eggs, potato, onion, hollandaise, garlic, thyme	

SIDES 5

Potatoes	\$2.50
Two Eggs	\$3.50
Side Pancakes	\$6.00
Challah Toast	\$3.00
Bacon	\$4.00