

Rapture

303 E Main St 22902-5233 · +14342939526 · Updated: Jan 14, 2026

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SMALL PLATES & SNACKS 8

soup du jour

ask your server about today's preparation

AVAILABLE OPTIONS

bowl: \$7.00

cup: \$5.00

fried brussels sprouts

spicy tomato sauce, alabama white sauce

\$15.00

crispy beets

deep fried, with creamy habañero-honey sauce, green onion

\$10.00

hillbilly egg rolls

pulled pork, mad hatter hot sauce slaw, goat cheese, & bbq sauce

\$12.00

sweet potato poutine

sweet potato fries, sautéed mushrooms, brown gravy, goat cheese, green onion

\$12.00

rapture wings

sauses: crystal "buffalo", voodoo, calypso rub, lemon-pepper, sesame-teriyaki. served with a choice of bleu cheese or ranch

AVAILABLE OPTIONS

Regular 8 pc: \$16.00

Large 12 pc: \$21.00

Jumbo 20 pc: \$30.00

pork nachos

pimento cheese sauce, pickled onion & jalapeño, black beans, bbq ranch, green onion

\$16.00

classic deviled eggs

\$6.00

SALADS 4

rapture caesar salad*

romaine lettuce, parmesan, gluten-free croutons, meyer lemon caesar dressing

\$10.00

charred romaine*

bacon, tomato, red wine reduction, green onion, bleu cheese dressing & crumbles

\$10.00

southwest steak salad*

grilled hanger steak over mixed greens, pico de gallo, black beans, tortilla strips, southwest ranch, cotija

\$17.00

spinach & spring greens

beets, honey goat cheese, pomegranate, citrus vinaigrette, pistachios

\$10.00

MAINS 7

shrimp & grits	\$25.00
gochujang butter, seaweed broth, do chua, green onion over creamy goat cheese grits.	
gumbo of shrimp, andouille, chicken & okra	\$22.00
served over rice, side of baguette	
hanger steak•	\$29.00
locally pastured hanger steak, house "A1," truffled mashed potatoes, ham hock braised collards	
meatloaf	\$24.00
truffled mashed potatoes, mushroom gravy, ham hock collards	
couscous bowl	\$18.00
roast butternut, black beans, roast corn, beets, chili-lime dressing, served warm	
orecchiette	\$22.00
veggie "sausage," broccoli rabe, mushrooms, vodka cream sauce, pine nuts, parmesan	
guinness-battered fish & chips	\$18.00

SANDWICHES 11

classic bacon cheese burger	\$18.00
locally pastured, dry-aged beef, bacon & cheddar, on a mariebette challah roll with lettuce, tomato, duke's mayo	
papa legba burger	\$18.00
8 oz locally pastured beef, braised collards, cheddar, "voodoo" sauce, spicy bayou mayo, habañero honey	
the pelosi	\$18.00
pepperoni, salami, ham, provolone, red onion, italian dressing, duke's mayo, lettuce, tomato, sweet peppers & hot pepper relish on a sub roll	
tampa cuban	\$18.00
pulled pork, country ham, salami, gruyère, pickles, habañero honey mustard, pressed on ciabatta. no holds, please	
impossible burger	\$15.00
vegetarian patty on Mariebette challah roll with lettuce, tomato, & duke's mayo	
seared rare tuna club	\$22.00
guacamole, applewood-smoked bacon, & wasabi-mayo on toasted honey wheat *please let your server know if you would like your tuna more well done	
marinated tofu bánh mì	\$16.00
tofu, do chua (pickled daikon radish, red onion, carrots), hummus, sriracha mayo, cucumber, cilantro, on crispy baguette.	
fried chicken sandwich	AVAILABLE OPTIONS
cheddar, chuck's horseradish aioli, cheddar, lettuce, tomato on mariebette challah roll	\$18.00
	gluten free with rice flour dredge & GF roll:
	\$20.00

philly steak & cheese	\$16.00
provolone, onions, & bell peppers on a sub roll.	
the sandler	\$17.00
pimento cheese, gruyère, provolone, bourbon-bacon jam, caramelized onion, on griddled brioche	
full monty	\$18.00
8 oz locally pastured beef, gruyère, sautéed mushrooms, brown gravy, duke's mayo on mariebette challah roll	

SIDES 7

house-cut fries	\$6.00
tater tots	\$6.00
house salad	\$5.00
cheesy stone-ground VA grits	\$4.00
braised collards	\$5.00
with ham hock	
sweet potato fries	\$6.00
cup of soup du jour	\$5.00
+\$1 as side for sandwich	

BEVERAGES 13

coke	\$3.00
diet coke	\$3.00
iced tea	\$3.00
sweet tea	\$3.00
boylan root beer	\$5.00
shenandoah joe coffee	\$3.00
hot tea	\$2.00
lemonade	\$3.00
snowing in space cold brew "nom nom"	\$5.00
barrit's ginger beer	\$5.00
boylan cream soda	\$5.00
sprite	\$3.00

red bull

\$5.00

TASTES 7

soup du jour

AVAILABLE OPTIONS

cup: \$5.00

bowl: \$7.00

fried brussels sprouts

\$15.00

spicy tomato sauce, alabama white sauce

tot-chos

\$15.00

tots, scrambled eggs, bacon, pimento cheese sauce, pickled jalapeños

jumbo chicken wings

\$16.00

choice of sauces or rubs: sauces: crystal "buffalo", voodoo, calypso rub, lemon-pepper, sesame-teriyaki. Comes with choice of bleu cheese or ranch for dipping.

hillbilly egg rolls

\$12.00

pulled pork, spicy mad hatter slaw, goat cheese, & bbq dipping sauce.

pork nachos

\$16.00

pimento cheese sauce, pickled onion & jalapeño, black beans, bbq ranch, green onion

classic deviled eggs

\$7.00

BRUNCH ITEMS 8

eggs benedict

\$14.00

2 poached eggs over canadian bacon & buttermilk biscuit or english muffin, topped with hollandaise and served with your choice of homefries or cheesy stone-ground virginia grits

eggs chesapeake with sautéed spinach

\$16.00

2 poached eggs over crab cakes and sautéed spinach & buttermilk biscuit or english muffin, hollandaise, old bay seasoning your choice of homefries or stone-ground virginia grits

three eggs any style*

\$13.00

served with bacon or breakfast sausage, choice of toast, buttermilk biscuit, or english muffin, and a choice of homefries or cheesy stone-ground virginia grits

brioche french toast

\$11.00

cinnamon apples

veggie omelet

\$14.00

spinach, mushrooms, onions, peppers, cheese, with your choice of homefries or cheesy stone-ground virginia grits

denver omelet

\$14.00

ham, mushrooms, onions, peppers, cheese, with your choice of homefries or cheesy stone-ground virginia grits

biscuits & gravy

\$13.00

white peppered sausage gravy & buttermilk biscuit

poquito burrito **\$12.00**

scrambled eggs, onions, bell peppers, pico de gallo, topped with pimento cheese sauce. served with a house salad

SANDWICHES & LUNCH ITEMS 4

classic bacon cheese burger **\$17.00**

locally pastured, dry-aged seven hills beef, papa weaver's bacon, & cheddar, on mariebette challah roll with lettuce, tomato, duke's mayo.

impossible burger **\$14.00**

Vegetarian patty on Mariebette challah roll with lettuce, tomato, & duke's mayo

papa legba burger **\$18.00**

8 oz locally pastured beef, braised collards, cheddar, "voodoo" sauce, spicy bayou mayo, habañero honey

fried chicken sandwich **\$18.00**

cheddar, chuck's horseradish aioli, lettuce & tomato on mariebette challah roll.

A LA CARTE SIDES 9

cajun homefries **\$4.00**

papa weaver's applewood-smoke bacon **\$4.00**

cheesy stone-ground virginia grits **\$4.00**

house-made sausage patties **\$4.00**

tater tots **\$5.00**

housemade buttermilk biscuit **\$3.00**

english muffin **\$2.00**

locally baked by bread basket

toast **\$2.00**

whole wheat or gluten-free

house-made sausage gravy **\$3.00**

HAIR OF THE DOG 4

Mimosa **\$9.00**

with fresh-squeezed oj

Rapture Bloody Mary **\$10.00**

featuring backpocket provisions bloody baja mix (local tomatoes, sweet corn, green chiles) & cirrus locally distilled vodka.

Sazerac **\$12.00**

the original cocktail, from new orleans. rye whiskey with sugar, bitters & absinth

Dixie Sparkler**\$11.00**

mint bourbon, sweet tea with lemon, a splash of absinth, topped with bubbly

DRAFTS 11**Bells Two-Hearted Ale****\$8.00**

7% abv

Ardent Imperial Milk Stout 11 oz**\$8.50**

10% abv

Devils Backbone Vienna Lager***\$8.00**

5.2% abv

Basic City Sixth Lord IPA***\$8.00**

5% abv

Basic City Daily Pils***\$8.00**

4.7% abv

Solace Brewing Partly Cloudy IPA**\$7.00**

7.5%

Pabst Blue Ribbon**\$4.00**

5% abv

Bold Rock Cider "IPA"***\$8.00**

"India Pressed Apple" 6% abv

Allagash White**\$8.00**

6.5% abv

Guinness Draught**\$9.00**

4.2% abv

Local Draft Sampler**\$8.00**

devils backbone vienna lager basic city daily pils three solace brewing partly cloudy IPA basic city sixth lord IPA

MACROBREWS 4**Bud Light****\$5.00**

12 oz can

Miller Lite**\$5.00**

12 oz can

Coors Light**\$5.00**

12 oz can

Corona Extra**\$6.00**

12 oz bottle

APAS, IPAS, SESSION IPAS 2

Sweetwater 420 Pale Ale \$7.00

12 oz can

Basic City Baby Bask session IPA \$7.00

12 oz can

BELGIAN 2

Duvel Belgian Golden Ale \$10.00

11.2 oz bottle

Delirium Red \$16.00

16.9 oz can

BROWN & BLONDE 1

Smuttynose Old Brown Dog Brown Ale \$7.00

12 oz bottle

STOUTS & PORTERS 2

Left Hand Milk Stout Nitro \$8.00

15.2 oz can

Murphy's Irish Stout \$8.00

14.9 oz can

SWEET, SOUR, CIDER 3

Potter's Hopped Session Cider \$7.00

12 oz can

Three Notch'd Guava Gose \$8.00

12 oz can

Bold Rock Virginia Apple \$7.00

16 oz can

LOWER CALORIES 2

White Claw Mango \$7.00

12 oz can

High Noon Passionfruit Hard Seltzer \$8.00

12 oz can

NON-ALCOHOLIC 2

Heineken Non-Alcoholic Beer**\$6.00**

12 oz bottle

Sam Adams Nothing But the Haze**\$6.50**

12 oz can

WHITE WINE 7**ca'lunghetta pinot grigio****AVAILABLE OPTIONS**

veneto, italy, 2021. light, fresh, a perfect summer sippable.

glass: \$7.00

bottle: \$28.00

prochaine chardonnay**AVAILABLE OPTIONS**

languedoc, france, 2021. pretty and elegant, discreetly oaked. pineapple, mango, and passionfruit.

glass: \$8.00

bottle: \$32.00

let petits roucas sauvignon blanc**AVAILABLE OPTIONS**

languedoc, france, 2021. fresh, grapefruit, lemon, lime, balanced acidity.

glass: \$8.00

bottle: \$32.00

peitan albariño**\$48.00**

rías baixas, spain, 2021. fresh, crisp, citrusy, tropical.

michel fonné riesling**\$44.00**

alsace, france, 2016. elegant, mineral, with gorgeous floral notes, very delicate sweetness.

höllerer grüner veltliner**\$44.00**

kampala, austria 2020. pear, mineral, white pepper. fresh and herbal.

michael shaps petit manseng**\$59.00**

monticello, virginia, 2015. apple, pear, with floral notes, creamy citrus. balanced acidity and impressive finish. a unique style to the piedmont region.

RED WINE 10**protocolo tinto****AVAILABLE OPTIONS**

ierra de castilla, spain, 2018. lush, rich berries, shades of herb.

glass: \$7.00

bottle: \$28.00

the weather pinot noir**AVAILABLE OPTIONS**

sonoma coast, california, 2020. cherry, wild blueberry, with hints of earthiness, violet, lilac.

glass: \$14.00

bottle: \$56.00

one stone cabernet sauvignon**AVAILABLE OPTIONS**

paso robles, california, 2021. nose of cherry, plum, sandalwood, tobacco; palate of red currant, cherry, blackberry, and black olive. long finish with dusty tannins. purchases support dream big darling, a nonprofit dedicated to nurturing a generation of women wine makers.

glass: \$13.00

bottle: \$52.00

altos de la hoya monastrell**AVAILABLE OPTIONS**

jumilla, spain, 2020. velvety and deep old vine monastrell (mourvedra), with minerals, spice, and dark fruit notes.

glass: \$12.00

bottle: \$48.00

tilia malbec	\$40.00
mendoza, argentina, 2021. soft on the front, with lingering, well-structured mid-palate. silky tannins.	
michael shaps cabernet franc	\$59.00
monticello, virginia, 2020. allspice & black pepper nose, medium body; palate of cherry tart, black raspberry, with tobacco leaf and light tannins.	
château graves de rabion	\$42.00
saint émilion, france, 2017. merlot & cabernet sauvignon. cassis & dark cherry, with silky tannins and tobacco & cherry finish.	
hedges descendants liegeois dupont red mountain syrah	\$64.00
red mountain, washington state, 2013. earthy cocoa, blueberry pie and a pinch of cinnamon; long well-structured finish.	
alto moncayo "veraton"	\$59.00
campo de borja, spain, 2017. 100% garnacha. full-bodied, mineral, intergrated oak, powerful.	
domaine de grange de payan côtes du rhône	\$34.00
france, 2019. ripe, earthy, leathery notes and light spice & tannins.	

ROSÉ ¹

brea rosé	AVAILABLE OPTIONS
vino de aragón, spain, 2022. 100% garnacha, pale in color but lively, acidic, with notes of blackberry & currant.	glass: \$12.00
	bottle: \$48.00

BUBBLES ⁴

simonet brut blanc de blancs	AVAILABLE OPTIONS
jura, france, n/v. creamy, notes of golden delicious apples, bread, meyer lemons	glass: \$7.00
	bottle: \$28.00
saint hilaire brut blanc de blancs	\$49.00
limoux, france, 2018. yeasty aroma, luscious creamy texture, citrus and apple. the world's oldest sparkler	
dibon cava	\$32.00
spain. a fresh, bright, easy drinking cava with apple, pear, and floral notes.	
moët & chandon nectar impérial rosé	\$105.00
champagne, nv. softly sweet, raspberry, fig, tangy cherry and smoke, with well-integrated acidity.	

PORT, SHERRY, DESSERT WINES ³

de la tour sauternes	\$8.00
bordeaux, france, 2017. honey, with notes of toast, caramel, peach.	
alvear don pedro ximénez sherry	\$9.00
jerez and montilla, solera 1927. amber hued and complex; huge and viscous, but not over-sweet or heavy.	

kopke fine tawny port**\$7.00**

vila nova de gaia . vivid orangey-brown color. aromas of ripe and honeyed fruit combined with fragrant notes of vanilla. smooth and round palate.

RAPTURE ORIGINALS 5**monkey gone to heaven****\$13.00**

virago four port rum, st. elizabeth allspice dram, lime juice, pineapple

dixie sparkler**\$11.00**

mint-infused four roses bourbon, sweet tea with lemon, a drop of absinthe, topped with bubbly

little wing**\$15.00**

aperol, reposado tequila, grenadine, lime, mezcal float

el candidito**\$13.00**

flor de caña 12 year single estate rum, lillet blanc, dry curaçao

lower east side**\$14.00**

bowman brothers bourbon, Galliano, cherry-infused cointreau, cherry

VINTAGE & CLASSIC COCKTAILS 3**margarita pura****\$14.00**

just lunazul silver tequila, fresh squeezed lime, and simple syrup. Or try Ceci's: a perfect balance of lunazul blanco tequila, banhez joven mezcal, fresh squeezed lime, and simple syrup

old fashioned**\$12.00**

we make our cocktails the old fashioned way. no squished fruit, just rye, bitters, & sugar, modestly iced

negroni**AVAILABLE OPTIONS**

the italian count wanted his americano stronger, so he would drink his campari and vermouth rosso with gin instead of soda. thanks, negroni.

\$13.00

henricks: \$2.00

SIPPABLES 15**alvear don Pedro ximenéz sherry****\$9.00**

solera 1927

de la tour sauternes**\$8.00**

bordeaux dessert wine

benedictine**\$9.00****grande absente****\$13.50****grand marnier****\$11.00****cynar****\$8.00****fernet branca****\$8.00**

basil hayden	\$9.00
redbreast 12 year irish whiskey	\$11.00
the macallan 12 year single malt scotch	\$14.00
oban single malt scotch	\$15.00
laphroaig 10 year single malt scotch	\$15.00
bowman brothers virginia straight bourbon	\$8.00
don julio añejo	\$15.00
clase azul reposado tequila	\$28.00

KID'S ITEMS 5

chicken fingers	\$7.00
house-made, using organic chicken tenders. choice of fries, tater tots, seasonal fruit, sweet potato fries	
kid's mac n cheese	\$7.00
cheese quesadilla	\$5.00
kid's burger	\$7.00
we use grass-fed, organic beef. Served plain, but lettuce, tomato, and mayo available upon request. choice of fries, tater tots, seasonal fruit, sweet potato fries	
fish n chips	\$8.00
choice of fries, tater tots, seasonal fruit, sweet potato fries ***please note this item is not available during brunch service***	

KID'S BRUNCH 3

kid's brioche french toast	\$6.00
cinnamon powdered sugar, strawberries	
kid's cheese omelette	\$6.00
one egg any style	\$4.00
with bacon or sausage & toast	