



## SMALLS

DUCK CONFIT / STEWED LENTILS, SALSA VERDE, PROSCIUTTO, AGED BALSAMIC _____	16
ROASTED BEETS / HAZELNUT GREMOLATA, PICKLED ONIONS, PRESERVED LEMON YOGURT _____	12
ROASTED CAULIFLOWER / SALSA MACHA, PUMPKIN SEED PESTO, TOASTED SESAME SEED _____	11
CRISPY BRUSSELS SPROUTS / STRACCIATELLA, POMEGRANATE SEEDS, AJI DULCE, MAPLE GASTRIQUE _____	10
MEATBALLS POMODORO / PORK, POMODORO, PARMESAN GRITS, BASIL OIL _____	12
OCTOPUS AL PASTOR / HEIRLOOM CARROTS, CHIMICHURRI, CARROT CARAMEL, LIME _____	19
SMOKED WINGS / BUFFALO OR SALT & PEPPER, RANCH OR BLEU CHEESE _____	15
TEMPURA SUNCHOKES / VADOUVAN CURRY BUTTER _____	12
CAESAR SALAD / ROMAINE, PECORINO, GARLIC BREAD CRUMBS _____	12
ARUGULA SALAD / HEIRLOOM CARROTS, FENNEL, PICKLED ONION, GRANA PADANO, LEMON VINAIGRETTE _____	13

## SNACKS

FRIED OYSTERS / OLIVE TANGELLO FENNEL SALAD, CITRUS CALABRIAN AIOLI _____	14
CHEESE PLATE / WITH CROSTINI, APPLE BUTTER, CANDIED PECANS _____	20
MARINATED OLIVES / CALABRIAN CHILI, LEMON, GARLIC CONFIT _____	5
SMOKED PIMENTO CHEESE / WITH CRACKERS _____	8
BACON WRAPPED DATES / BALSAMIC GLAZE _____	9
SMOKED WHITEFISH DIP / SMOKED WHITEFISH, CREAM CHEESE, CRACKERS _____	7
SAFFRON AND ARTICHOKE RISOTTO FRITTERS / CHERRY PEPPER AIOLI _____	11

## MAINS

SEARED SCALLOPS / APPLEWOOD SMOKED BACON, SPAGHETTI SQUASH AMATRICIANA _____	27
BRAISED LAMB SHOULDER / RIGATONI, WHIPPED LABNEH, ZA'ATR _____	25
CAVATELLI / WILD MUSHROOMS, TRUFFLED PECORINO FONDUE, RED WINE REDUCTION, PARMESAN _____	22
GRILLED BAVETTE* / CRISPY RED BLISS POTATOES, MUSHROOM PUREE, RED WINE JUS _____	29
SMOKED HALF CHICKEN / GREEN CHILI MAC & CHEESE, ALABAMA WHITE SAUCE _____	25
CITRUS BRINED PORK CHOP / BRAISED KALE, BAKED BEANS, PORK JUS _____	25
GRILLED BACON MEATLOAF / BUTTERMILK MASHED POTATOES, SPINACH, BBQ SAUCE _____	24
SEARED SCOTTISH SALMON / SPAETZLE, CABBAGE, MUSTARD CREAM _____	25
SMASH BURGER* / TWIN PATTIES, AMERICAN CHEESE, ICEBERG, PICKLE, SECRET SAUCE, FRIES _____	17
SPICY CHICKEN SANDWICH / SLAW SAUCE, JALAPENO JELLY, ICEBERG, PICKLES _____	17

\*WARNING CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

A 3% SERVICE FEE IS ADDED ONTO EACH CHECK TO ALLOW US TO PROVIDE MORE EQUITABLE AND STABLE WAGES AND BENEFITS TO OUR KITCHEN TEAM AND COMBAT INEQUALITY. PLEASE ASK FOR A MANAGER IF YOU HAVE ANY QUESTIONS!

# COCKTAILS

PURPLE RAIN • BLUEBERRY VODKA, LAVENDER, ELDERFLOWER, LEMON	11
THE ARCADIAN • GIN, ROSEMARY, LIME, SODA	10
CARDI BEE • GIN, CARDAMARO, LEMON, HONEY	10
COMEDY OF ERRORS • JALAPENO MEZCAL, APEROL, GRAPEFRUIT, SODA	11
PAPER PLANE • BOURBON, AMARO NONINO, APEROL, LEMON	12
AUTUMN OLD FASHIONED • BOURBON, CINNAMON, ALLSPICE, XOCOLATL MOLE BITTERS	11
A WHIPPED CREAM INCIDENT • HOT COCOA, VODKA, VANILLA & CHILI LIQUEURS, WHIPPED CREAM	10

## DRAFTS

### CRISP TASTER / FULL

BLUEJACKET GAN BEI • JAPANESE RICE LAGER, DC, 5%, 16 OZ.	3 / 7
PORT CITY DOWNRIGHT • CZECH PILSNER, VA, 4.8%, 16 OZ.	3 / 7
THE VEIL JACKSON FLAVOR • MEXICAN PALE LAGER, VA, 5.6%, 16 OZ.	3 / 8
HALFWAY CROOKS FARINA • KÖLSCH, GA, 4.8%, 13 OZ.	4 / 8

### HOP TASTER / FULL

BELL'S TWO HEARTED • IPA W/ CENTENNIAL, 7.0%, MI, 16 OZ.	3 / 7
BLUEJACKET WAVES • HAZY IPA W/ CITRA, DC, 7%, 16 OZ	3 / 7
BLUEJACKET OPEN WINDOW • HAZY DOUBLE IPA, DC, 8%, 13 OZ.	3.5 / 7
BLACK NARROWS PINEY GROVE • IPA, VA, 6%, 16 OZ.	3 / 8
BELLEFLOWER FOLK MAGIC • HAZY IPA, ME, 7.6%, 16 OZ.	4 / 9

### MALT TASTER / FULL

CHARLES TOWNE CODDINGTONS • ENGLISH PALE ALE (NITRO POUR), SC, 4.6%, 16 OZ	3 / 8
HALFWAY CROOKS MAVY • TMAVÝ, GA, 4.8%, 16 OZ.	3 / 8

### ROAST TASTER / FULL

PRAIRIE BOMB! • IMPERIAL STOUT W/ COFFEE, CHOC., CHILES, OK, 13%, 13 OZ.	5 / 10
PERENNIAL ABRAXAS • IMPERIAL STOUT W/ SPICES, 11.5%, MO, 13 OZ.	6 / 12
BURIAL SKILLET • IMPERIAL STOUT W/ COFFEE & MILK SUGAR, NC, 8%, 13 OZ.	5 / 10

### FRUIT & SPICE TASTER / FULL

ALLAGASH WHITE • WITBIER, 5.2%, ME, 13 OZ.	3.5 / 7
UNE ANNÉE QUAD • QUADRUPEL, IL, 11%, 13 OZ.	4 / 8

### TART & FUNKY TASTER / FULL

THE VEIL CHERRY RAZZ TASTEE • FRUITED SOUR ALE, 5.5%, VA, 13 OZ.	4 / 8
OXBOW PENUMBRA • SOUR ALE W/ CHERRY & BLUEBERRY, ME, 7%, 13 OZ.	4.5 / 9

### CIDER TASTER / FULL

POTTER'S ENIGMATIC UNION • DRY CIDER W/ RASPBERRIES, 8.4%, VA, 13 OZ.	4.5 / 9
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### CANS/BOTTLES

PABST BLUE RIBBON • PALE LAGER, 4.8%, TX, 12 OZ. CAN	4
MILLER HIGH LIFE • PALE LAGER, 4.6%, WI, 12 OZ. BOTTLE	4
GUINNESS DRAUGHT • DRY STOUT, 4.2%, IRL, 14.9 OZ. CAN	7
UNCOOL HAZY IPA • NON-ALCOHOLIC HAZY IPA, 0.5%, VA, 12 OZ. CAN	6

## WINES

### SPARKLING

TERRE DI MARCA • BRUT PROSECCO ITALY, NV	10 / 40
CAN XA • PINOT NOIR, SPAIN, NV	11 / 44
THIBAUT-JANISSON • FIZZ CHARDONNAY, VIRGINIA, NV	63

### WHITE

BENOIT LAGARDE • SAUVIGNON BLANC LOIRE, FRANCE, 2020	10 / 40
KNUTTEL FAMILY • CHARDONNAY, CALIFORNIA, 2018	13 / 52
SELBACH • RIESLING, GERMANY, 2020	12 / 48
KALTERN • PINOT GRIGIO ALTO ADIGE, ITALY, 2019	40
THREE CLICKS • SAUVIGNON BLANC NAPA, CALIFORNIA, 2018	52
MOSBACH • GEWUZTRAMINER ALSACE, FRANCE, 2017	65

### ROSÉ

GUNTER SCHLINK • PINOT NOIR ROSÉ, GERMANY 2020	9 / 36
CUNE • RIOJA ROSADO TEMPRANILLO, RIOJA, SPAIN, 2019	40

### RED

EARLY MOUNTAIN • RED BLEND, VIRGINIA, 2021	14 / 56
EOLA HILLS • PINOT NOIR, WILLAMETTE VALLEY, OREGON, 2019	12 / 48
LA QUARE • VALPOLICELLA CLASSICO VENETO, ITALY 2019	10 / 40
CUARENTA CUARENTA • MALBEC MENDOZA, ARGENTINA 2019	13 / 52
LES HERETIQUES • GRENACHE BLEND, FRANCE 2021	8 / 32
CHÂTEAU DES ANTONINS • BORDEAUX SUPÉRIEUR, FRANCE, 2019	13 / 52
ESCHOL • CAB SAUV, NAPA VALLEY, CALIFORNIA, 2018	56
POPULIS • REVERSEÉ RED MENDOCINO, CALIFORNIA, 2019	56
TWO PADDOCKS • ESTATE PINOT NOIR NEW ZEALAND, 2018	110
CA'VIOLA • BAROLO CLASSICO NEBBIOLO, PIEDMONT, ITALY, 2015	125

IF YOU LOVE WINE, VISIT PLANET WINE NEXT DOOR! SHOP EXPERTS WILL HELP YOU PICK OUT A PERFECT BOTTLE TO ENJOY AT YOUR TABLE FOR JUST A \$10 CORKAGE FEE.

## ZERO PROOF

ICED TEA / SWING'S NRG BLEND HOT COFFEE (PLEASE ALLOW 10 MINUTES BREW TIME) / SWING'S NRG BLEND ICED COFFEE	4
COKE / DIET COKE / SPRITE / GINGER ALE / GINGER BEER / IBC ROOT BEER BOTTLE (\$4)	3