

SMALLS

PIMENTO 12

OUR PIMENTO CHEESE | HOUSE CRACKERS

BUTTERMILK FRIED SHRIMP 18

COCKTAIL AIOLI | VA HYDRO BIBB LETTUCE

CHARCUTERIE 19

CURATED MEATS | FINE CHEESES | HOUSE PICKLED VEG
HOUSE CRACKERS | HOUSE JAM | CANDIED NUTS | VA HONEY COMB

DUCK TACOS 15

BRAISED DUCK | PICKLED SLAW | HOISON BBQ

WINGS 18

BUFFALO | BLUE CHEESE POWDER | CELERY

HOUSE MADE PRETZEL 17

STOUT BEER CHEESE | HOUSE PICKLED MUSTARD | IPA MUSTARD

PLANT BASED POUTINE 18

HOUSE CUT FRIES | SOUTHERN GRAVY | CRISPY JACKFRUIT | SMOKED TOFU
CURD | OYSTER MUSHROOMS | ROASTED RED PEPPER | SHAVED RADISH

POUTINE 18

HOUSE CUT FRIES | PEPPERED DUCK GRAVY | EDWARDS VA HAM
WHITE CHEDDAR CHEESE CURD | SHAVED RADISH

CHARRED OCTOPUS 20

BULGOGI STYLE | BLOOD ORANGE + SCALLION + RADISH + RED CABBAGE
SLAW | YUZU MAYO | TAMARI MIRIN REDUCTION | MISO CARROT GINGER
COULIS

BUFFALO MUSHROOM BITES 17

OYSTER MUSHROOMS | RICE FLOUR TEMPURA | BUFFALO SAUCE
MAUI WOWEE SEASONING | SESAME SEEDS

SOUP OF THE DAY 10

ASK YOUR SERVER FOR DETAILS

SALADS

WATERMELON SALAD 15

KALE | LIME BASIL OIL | EVERLING COASTAL LEMON CUCUMBER VIN
PICKLED RED ONIONS | WATERMELON | CUCUMBER | RICOTTA SALATA
CANDIED NUTS | PEACH PEARLS

PEACH + BURRATA 16

ARUGULA | BURRATA CHEESE | PEACH THYME VIN | GRILLED PEACHES
PICKLED BLUEBERRIES | SHAVED SHALLOTS | CURED IN-HOUSE CHAMPAGNE
DUCK PROSCIUTTO | TOASTED PISTACHIO

GREEK SALAD 16

MIXED GREENS | HONEY LIME VIN | FETA | CUCUMBERS
HEIRLOOM TOMATOES | OLIVES | RED ONIONS | AVOCADO
FOCACCIA CROUTONS

- SALAD ADD ONS -

SCALLOP \$7 EACH | SHRIMP \$3 EACH | GRILLED CHICKEN \$5
FRIED CHICKEN TENDERS \$6

SANDIES

SPICY CHICKEN SAMMIE 18

HOT SAUCE BUTTERMILK FRIED CHICKEN | PICKLED SLAW
HOUSE PICKLES | SAMBAL AIOLI | ARUGULA | BRIOCHE BUN

BURGER* 16

HOUSE GROUND BEEF | WHITE AMERICAN CHEESE | CARAMELIZED ONIONS
FERMENTED JALAPENO AIOLI | HOUSE PICKLES | VA HYDRO BIBB
LETTUCE | BRIOCHE BUN

BLACK BEAN BURGER 15

AVO AIOLI | HOUSE PICKLES | CARMELIZED ONIONS
VA HYDRO BIBB LETTUCE | BRIOCHE BUN | ADD CHEESE - \$1

MUFFULETTA 17

HOUSE FOCACCIA | MORTADELLA | COPPA | SOPPRESSATA
PROVOLONE | MOZZARELLA | 'NDUJA TAPENADE

- SERVED WITH A SIDE OF FRIES OR SIDE SALAD W HOUSE VIN -
GF BUN 1 | AVOCADO 2 | PIMENTO | BACON JAM \$3 EACH
ADD GARDEN TOMATO 1

MAINS

SCALLOPS 30

LOCAL U-10-15'S | GOAT CHEESE ORZO | GRILLED CREMINI MUSHROOMS
ESO GARDEN GREEN BEANS | CELERY ROOT PUREE | TOMATILLO CHUTNEY

FRESH CATCH 30

BASIL COUSCOUS IN LOBSTER STOCK | CRISPY LARDONS | BLISTERED
BRUSSELS APPLE BALSAMIC REDUCTION | APPLE SLAW | CRISPY SUNCHOKE

HALF CHICKEN 27

JOYCE FARMS CHICKEN | KOJI BRINED + SOUS VIDE | MISO SWEET POTATO
MASH | ORANGE GOCHUGARU CAULIFLOWER | CHARRED SPRING ONION
YOGURT | BLACK GARLIC SHOYU MUSHROOM DEMI

PORK CHOP* 29

BONE-IN GRILLED CHAIRMANS CHOICE CHOP | LOCAL SWEET POTATOES
BOURBON + BACON BRAISED BRUSSELS | SMOKED HONEY

DUCK* 30

MAPLE LEAF FARMS DUCK BREAST | FREGOLA PASTA | ESO GARDEN GREEN
BEANS | BROWN BUTTER CROMWELLS BLUEBERRIES | CRISPY PROSCIUTTO
MIKES HOT HONEY WHIPPED RICOTTA | MINT OIL + MINT LEAF

RIBEYE 50

15-DAY DRY-AGED RIBEYE | LOADED MEDALLION POTATOES W/ SOUR CREAM,
BACON, CHEDDAR & CHIVES | ROASTED CROMWELLS BROCCOLINI | SAUTÉED
OYSTER MUSHROOMS | ROQUEFORT CHEESE SAUCE

SIDES

HOUSE CUT FRIES | SIDE SALAD | SWEET POTATOES | SAUTEED GREENS 7
BACON BRAISED BRUSSELS | TRUFFLE PARM FRIES W SAMBAL AIOLI 9

SWEETS

HOUSE SCOOP 3 -OR- FLIGHT 8

SEASONAL SORBETS + ICE CREAMS

DONUTS 15

HOUSE MADE SWEET POTATO DONUTS
CINNAMON BROWN SUGAR | BOURBON CARAMEL | BROWN SUGAR
ICE CREAM

PEANUT BUTTER CHOCOLATE BROOKIE 12

BROWNIE | HOUSE PEANUT BUTTER COOKIE | NUT CRUMBS | CASHEW
DRIZZLE | HOUSE PEANUT BUTTER CUPS

BLUEBERRY COCONUT PANA COTTA 12

HOUSE PANA COTTA | ALMOND OAT STREUSEL | TOASTED COCONUT
FRESH BLUEBERRIES

PEACH COOKIE CRUMBLE 13

SMOKED PEACHES | CINNAMON GINGER SAUCE | SUGAR COOKIE CRUMBLE |
VANILLA MARSCAPONE DRIZZLE | PEACH BUTTERMILK ICE CREAM | TOASTED
ALMONDS



EXECUTIVE CHEF | BRETT MCDANIEL
SOUS CHEF | JOSE DELGADO

-NO SEPARATE CHECKS FOR PARTIES OF 10 OR MORE-
-GRATUITY ADDED TO CHECKS WITH 6 OR MORE GUESTS-
-ALL ADD ONS AND SUBSTITUTIONS SUBJECT TO ADDITIONAL CHARGE-
-CC SERVICE FEE ADDED TO ALL CHECKS-

* Contains or may contain raw or undercooked ingredients.

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

WEEKLY SPECIALS

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LAST MEETING OF THE DAY

-TUESDAY THRU FRIDAY 4 - 6 PM-

FOOD SPECIALS

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WINGS (6 MIN) .75
FRIED SHRIMP (6 MIN) 2
DUCK TACOS 7
PIMENTO W/ CRACKERS 5
BURGER* 10
SPICY CHICKEN SAMMIE 10

DRINKS SPECIALS

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COCKTAILS 2 OFF
WELLS 2 OFF
WINE BY THE GLASS 6
BEER 14OZ 6
25% OFF BOTTLES OF BEER
[SOME EXCLUSIONS]

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BURGER NIGHT

-TUESDAYS ONLY 4PM - CLOSE-

-CHOICE OF BURGER W/ FRIES + WEEKLY ROTATING DRAFT BEER 15-

BURGER*

HOUSE GROUND BEEF | WHITE AMERICAN
CHEESE CARAMELIZED ONIONS | HOT
SAUCE AIOLI | HOUSE PICKLES VA HYDRO
BIBB LETTUCE | BRIOCHE BUN

BURGER OF THE MONTH*

GREEK BURGER | BEEF PATTY | SLICED
GYRO LAMB | TZATZIKI SPREAD WITH
TOMATO KALAMATA OLIVES CUCUMBER
+ ONIONS | MELTED FETA | ARUGULA | BRIOCHE

BLACK BEAN BURGER

AVO AIOLI | HOUSE PICKLES
CARAMELIZED ONIONS | VA HYDRO BIBB
LETTUCE | BRIOCHE BUN
ADD CHEESE - \$1 *ASK FOR VEGAN*

SERVED W/ HOUSE CUT FRIES OR SIDE SALAD

SUB FOR \$2 SWEET POTATOES | SAUTEED GREENS | BACON BRAISED BRUSSELS | TRUFFLE PARM FRIES

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WINGS, WINE & WHISKEY

-WEDNESDAYS ONLY 4PM - CLOSE-

WINGS \$1

6 MINIMUM PER SAUCE

FRIED MUSHROOM BITES

HALF ORDER 6 | FULL ORDER 12

-CHOOSE SAUCE-

BUFFALO W/ BLUE CHEESE POWDER | MANGO HABANERO W/ CHIVES

BLACK GARLIC PARM | HOISON BBQ W/ SESAME SEEDS | HICKORY PEACH PORTER CHIPOTLE

HOT HONEY LEMON PEPPER W/ LEMON ZEST

DRINK SPECIALS

WINE BY THE GLASS 8 | WHISKEY SOUR 10 | OLD FASHIONED 10 | MANHATTAN 10

