

SMALLS

PIMENTO 15

OUR PIMENTO CHEESE | HOUSE CRACKERS

BUTTERMILK FRIED SHRIMP 19

COCKTAIL AIOLI | VA HYDRO BIBB LETTUCE

CHARCUTERIE 21

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

DUCK TACOS 18

BRAISED DUCK | PICKLED SLAW | HOISIN BBQ | CORN TORTILLAS

WINGS 20

BUFFALO | BLUE CHEESE POWDER | CELERY

HOUSE MADE PRETZEL 18

HOUSE BEER CHEESE | PICKLED MUSTARD | IPA MUSTARD

HUMMUS 15

CONFIT GARLIC | RED PEPPER + HERB OLIVE OIL | TOASTED PUMPKIN SEEDS | HARISSA SEASONING | HOUSE CRACKERS

POUTINE 20

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

CHARRED OCTOPUS 22

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

BUFFALO MUSHROOM BITES 19

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

SALADS

BLACK GARLIC CAESAR 18

ROMAINE | BLACK GARLIC CAESAR | BLISTERED TOMATOES
TRUFFLE MANCHEGO | NDJUA CRUTONS

KALE + QUINOA 18

PUMPKIN JALAPENO DRESSING | ROASTED BUTTERNUT SQUASH |
CRANBERRY COATED GOAT CHEESE | TOASTED PUMPKIN SEEDS
CITRUS SAGE TABOULI | MACERATED APPLES | APPLE BALSAMIC

PEAR + BURRATA 18

ARUGULA | SPICED GINGER APPLE VIN | EARL GREY POACHED PEARS |
SHAVED SHALLOTS | POMEGRANATE SEEDS | BLUEBERRIES | ALMOND
CROQUANTS | PICKLED SHISHITOS

- SALAD ADD ONS -

SCALLOP \$7 EACH | SHRIMP \$3 EACH | FRESH CATCH \$15

GRILLED CHICKEN \$5 | FRIED CHICKEN TENDERS \$6 | STEAK BITES \$9

MAINS

SCALLOPS 34

LOCAL U-10-15'S | CELERY ROOT PURÉE | GOAT CHEESE ORZO |
BROCCOLINI | BLACKBERRY CHUTNEY

FRESH CATCH 34

FORBIDDEN BLACK + JASMINE RICE | COCONUT MILK | CILANTRO | COCONUT
CURRY BROTH | SZECHUAN ROASTED SUNCHOKES | CRISPY PARSNIPS

HALF CHICKEN 30

CHARRED LEMON SPAETZEL | IPA MUSTARD CREAM | ROASTED BRUSSELS +
ROASTED SWEET POTATOES | CREMINI MUSHROOMS | PICKLED MUSTARD
SEED | PRETZEL CRUMBS

PORK CHOP* 32

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

DUCK* 36

MAPLE LEAF FARMS DUCK BREAST | SUNDRIED TOMATO PESTO FREGOLA
PASTA | SICILIAN GREEN OLIVES | ROASTED FENNEL | CANDIED LEMON |
ZA'TAR RUTABAGA PUREE | PINE NUTS

RIBEYE* 58

16 OZ 15-DAY DRY-AGED RIBEYE | LOADED MEDALLION POTATOES W/ SOUR
CREAM, BACON, CHEDDAR & CHIVES | ROASTED 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

SANDIES

SPICY CHICKEN SAMMIE 19

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

BURGER* 18

80/20 GROUND BEEF | WHITE AMERICAN CHEESE | CARAMELIZED ONIONS
FERMENTED JALAPENO AIOLI | HOUSE PICKLES | VA HYDRO BIBB
LETTUCE | BRIOCHE BUN

BLACK BEAN BURGER 17

RAMP KETCHUP | HOUSE PICKLES | CARAMELIZED ONIONS
VA HYDRO BIBB LETTUCE | PRETZEL BUN | ADD CHEESE - \$1

REUBEN 20

HOUSEMADE RYE BREAD | PASTRAMI SMOKED BRISKET | THOUSAND
ISLAND DRESSING | RED CABBAGE SAUERKRAUT | GRUYERE

HOT HALIBUT SAMMIE 20

BUTTERMILK + PANKO FRIED | SMOKED HOT HONEY SAUCE
HOUSE PICKLES | HOT SAUCE AIOLI | WARM APPLE FENNEL SLAW
PROVOLONE | POTATO BREAD

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



EXECUTIVE CHEF | BRETT MCDANIEL

-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.

SWEETS

HOUSE SCOOP 4 -OR- FLIGHT 10

SEASONAL SORBETS + ICE CREAMS

CHOCOLATE POTS DE CRÈME 12

WHIPPED IRISH CREAM | CRUSHED CANDY CANE |
TOASTED ALMONDS

EARL GREY CRÈME BRÛLÉE 12

HOUSE EARL GREY INFUSED CRÈME BRÛLÉE | LAVENDER
WHIPPED CREAM | GRANOLA *CONTAINS ALMONDS |
CARAMELIZED APPLES

PISTACHIO CHEESECAKE 14

KATAIFI CRUST | BAKED PISTACHIO CREAM CHEESE | SUGARED
BOURBON CHERRIES | BERGAMOT CHERRY SAUCE | SALTED
PISTACHIOS | TOASTED KATAIFI

DONUTS 15

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

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BURGER NIGHT

-TUESDAYS ONLY 4PM - CLOSE-

-CHOICE OF BURGER W/ FRIES +

WEEKLY ROTATING DRAFT BEER 15-

BURGER*

80/20 GROUND BEEF | WHITE AMERICAN CHEESE
| CARAMELIZED ONIONS FERMENTED JALAPENO
AIOLI | HOUSE PICKLES | VA HYDRO BIBB
LETTUCE | BRIOCHE BUN

BURGER OF THE MONTH*

SMASH PATTIES | MUSTARD SAUCE | HOUSE
SAURKRAUT | ANDOUILLE SAUSAGE | GRUYERE
CHEESE | ARUGULA | PRETZEL BUN

BLACK BEAN BURGER

RAMP KETCHUP | HOUSE PICKLES | CARAMELIZED
ONIONS | VA HYDRO BIBB LETTUCE | PRETZEL
BUN | ADD CHEESE - \$1

SERVED W/ HOUSE CUT FRIES OR SIDE SALAD
SUB FOR \$2 SWEET POTATOES | SAUTEED GREENS | BACON
BRAISED BRUSSELS | TRUFFLE PARM FRIES

LAST MEETING OF THE DAY

-TUESDAY THRU FRIDAY 4 - 6 PM-
- DRINKS ONLY SAT-SUN 4-6PM-

FOOD SPECIALS

WINGS (6 MIN) .75

FRIED SHRIMP (6 MIN) 2

DUCK TACOS 8

PIMENTO W/ CRACKERS 5

BURGER* 10

SPICY CHICKEN SAMMIE 10

DRINKS SPECIALS

COCKTAILS / WELL DRINKS 2 OFF

WINE BY THE GLASS / 14 OZ BEER 6

[SOME EXCLUSIONS]

WINGS, WINE & WHISKEY

-WEDNESDAYS ONLY 4PM - CLOSE-

WINGS \$1

6 MINIMUM PER SAUCE

FRIED MUSHROOM BITES

HALF ORDER 6 | FULL ORDER 12

- CHOOSE FLAVOR -

BUFFALO W/ BLUE CHEESE POWDER
BLACK GARLIC PARM
HOISIN BBQ
HOT HONEY LEMON PEPPER
JERK DRY RUB
POMEGRANATE HOT SAUCE
VIRGINIA GOLD
PIMENTO BUFFALO
VEGAN HOT SAUCE

WING NIGHT DRINK SPECIALS

WINE BY THE GLASS 8 | WHISKEY SOUR 10 OLD

FASHIONED 10 | MANHATTAN 10

