**2025 WINTER RESTAURANT WEEK**

**$55 Menu** Amuse Bouche to Start Choose 1 Appetizer, 1 Entrée, 1 Dessert

**$65 Menu** Add 3.5 oz Wine Pairings for Appetizer & Entrée

**Appetizers**

Little Gem Salad  
*Bayley Hazen Blue Cheese, Moon Drop Grapes, Celery, Walnut Vinaigrette (V) (GF)*  Pairing: Scarbolo ‘Ilramato’ Pinot Grigio Orange Wine 2020

Beet Salad *Pistachio, Arugula, Citrus Labne (V) (GF)* Pairing: Palmento Costanzo Etna Bianco DOC 2019

House-made Sausage of the Day Pairing: Ask for Server Recommendation

Hearth Roasted Seasonal Vegetables *Seasoned with Butter (V) (GF)*  Pairing: Post & Beam Chardonnay 2022

Roasted Oysters  
*Baked Grindstone Oysters, Motoyaki Sauce, Spinach, Parmesan (GF)*  Pairing: Jarana Fino Sherry NV

**Playful Pairings to Add**

Cheetos / Sauvignon Blanc $17 Zebra Cake/ Sauternes $17 York Peppermint Patty / Dulce Monastrell $16

Uncrustables or M&M’s / Lambrusco $17 Oreo’s / Cream Sherry $16

**Entrees**

Hearth Roasted Branzino  
*Lemon, Thyme, White Wine, Olive (GF)*  Pairing: Lagar de Contesa Albariño 2022

Pork Chop  
*Hearth Roasted Apple, Potato, Bourbon Caramel (GF)*  Pairing: Post & Beam Chardonnay 2022

Coq Au Vin Blanc  
*Chicken Breast Braised in White Wine with Green Olive, Mushroom, & Lardon (GF)* Pairing: Claudio Quarta Aglianico 2019

Ricotta Gnudi   
*House Made Ricotta, Honey Nut Squash, Brown Butter, Sage, Pumpkin Seeds (V)* Pairing: Umani Ronchi Verdicchio 2023

**Dessert**

Single Malt Butterscotch Pudding   
*made with Glenlivet 12-year (V)* Pairing: Lustau Amontillado Sherry $16 Pairing: Glenlivit 12 $16

Chocolate Brioche Bread Pudding  
*Caramel, Chocolate Sauce, Chantilly* Pairing: Rare Wine Co. Malmsey Madeira $18

|  |
| --- |
| **A5 Japanese Wagyu 25/oz (up to 6 oz)**  **A5 Japanese Wagyu 25 per Oz**  Cooked Tableside on Sizzling Stone Served with Cucumber Salad & Tallow Broccoli  Pairing: Aia Vecchia 'Lagone' 2021 Toscana (Merlot, Cabernet Sauvignon, Cabernet Franc)  3.5 oz | 6 oz  13 | 21  Wine Pairing Not Included  Cooked Tableside on Sizzling Stone Served with Cucumber Salad & Tallow Broccoli  Pairing: Aia Vecchia 'Lagone' 2021 Toscana (Merlot, Cabernet Sauvignon, Cabernet Franc)  13 | 21 |

**HOUSEMADE N/A**

**SIGNATURE COCKTAILS**

Smoked Fig Manhattan 18  
*Fig Infused Bourbon, Angostura Bitters, Sweet Vermouth*

London Summer 16  
*Pimm’s NO.1, Cucumber, Mint, Lemon, Sparkling Wine*

Witches Brew 16  
*Rye, Strega, Amontillado, Orange Bitters*

Sweet Sherry Serenade 16  
*Amontillado Sherry, Spiced Rum, Apricot, Lemon*

For The Birds 16  
*Pineapple Infused Rum, Strega, Lemon*

Greek Side Car 16  
*Metaxa, Cointreau, Lemon, Orange*

RED LIGHT & DRY N/A WINE |*Pomegranate, Hibiscus* 10 CUCUMBER MINT SODA | *Fresh Lemon* 8POMEGRANATE ROSEHIP SODA | *Sumac, Fenugreek*  8

**BOTTLED BEERS**

HELLES LAGER | *Beale’s Gold, VA* 9

IPA | *Evolution No. 3, VA*  9 N/A | *Clausthaler, Germany* 9

WINES

**SPARKLING 3.5oz/6oz**

Tiamo | *Prosecco* |*Veneto, Italy | NV* 9|16 Apple & Pear, Fine Bubbles

Chateau Moncontour | *Crémant de Loire| NV* 10|18 Creamy Texture, Apple, Lemon Zest, Yellow Fruit, Chalk

Heidsieck & Co. ‘Monopole’ | *Champagne* |*.187ml* 27  White Flowers, Yellow Peach, Honey

**WHITES BY THE GLASS 3.5oz/6oz**

Angel Falls | *Sauvignon Blanc | Loire | 2022* 9|16 Intense Minerality, Saline, Chalk, Oyster Shell

Lagar de Condesa | *Albariño | Rias Baixas |2022* 9|16 Floral, Honeyed Jasmine, Sea Salt

Umani Ronchi *| Verdicchio* | *Italy| 2023*  9|16 Green Apple, Peach, Lemon Curd, Almond

Tardieu-Laurent | *Viognier Blend | France* |*2022* 9|16 Floral Apricot, Perfumed Pear, Peach, Honey

Cau-ha-pe ‘L’Eclipse’ *|Gros Manseng| Gascony* | 10|18 *2022* Mandarin Orange, Mango, Melon

Post & Beam | *Chardonnay | Carneros | 2023* 10|18 Crème Brulee, Ripe Apple, Vanilla, Lemon Pith

Palmento Costanzo | *Etna Bianco | Sicily|2019* 10|18 Volcanic Ash, Jasmine, Prickly Pear

Tomtit | *Sauvignon Blanc | Marlborough | 2022* 11|19 Passionfruit, Green Bell Pepper, Citrus

Brooks ‘Amycas’ | *Pinot Blanc, Riesling, Muscat,* 11|19 *Pinot Gris, Gewurztraminer | Willamette | 2023* Peach Sorbet, Ginger, Papaya

**ENJOY A CHILLED FRENCH RED!** Petit Bourgeois| *Cabernet Franc | Sancerre,* 12|20  *Loire, France | 2022* Raspberries & Cream, Cranberry, Ripe Strawberry

**ROSÉ/ ORANGE WINE 3.5oz/6oz**

Chateau Les Valentines | *Cinsault, Mourvedre |* 9 | 16 *Cotes de Provence| 2022*  Floral, Red Fruit, Garrigue

Scarbolo ‘Ilramato’ | Pinot Grigio Orange Wine | 9 | 16 Friuli | 2022 Cantaloupe, Bread Crust, Persimmon, Ginger

**REDS BY THE GLASS 3.5oz/6oz**

Kaltern | *Schiava | Alto Adige, Italy | 2023*  9 |16 Light Bodied, Freshly Acidic, Red Cherry, Bitter Almond

Cellars Can Blau | *Carignan, Grenache, Syrah |* 9 |16 *Spain | 2020* Cedar, Vanilla Bean, Cinnamon, Anise

Piron ‘Coq Leon’ | *Gamay | Morgon, Beaujolais,*  10 |18 *France | 2023* Ripe Raspberry, Bubble Gum

Chateau Les Ricaudelles | *Malbec| Bordeaux|* 10 |18 *2020* Silky Black Cherry, Sweet Tobacco, Oak

Zuccardi ‘Serie A’ | *Bonarda | Mendoza,* 10 |18 *Argentina | 2023* Cigar Box, Soft Plum, Blueberry

Alta Pavina ‘Citius’ |*Pinot Noir|Valladolid, Spain|* 11|19 *2018* Raspberry, Cherry, Vanilla, Tobacco, Fresh Acidity

Poggio Scalette | *Chianti Classico, Italy | 2022* 11|19 Mediterranean Herbs, Clove, Licorice, Cherry

Claudio Quarta | *Irpinia Aglianico | Campania,*  11|19  *Italy, 2019* Leather, Licorice, Black Tea, Plum, Sweet Spices