

starters

Roasted Chicken Tortilla Soup \$7
avocado and pico de gallo

Lobster Bisque 8
garlic crouton, chive cream

Chicken al Pastor Quesadilla 10
pulled chicken, oaxaca cheese, roasted tomato salsa

***Seared Scallops** 12
tomato chutney, basil cream sauce

Chilled Poached Shrimp 12
cocktail sauce, lemon

Rosemary Beef Skewers 10
corn and sweet pepper relish, evoo

Tomato and Fresh Mozzarella 9
balsamic reduction, roasted red peppers

salads

Mixed Greens \$7
ripe tomatoes, dried cherries, sunflower seeds,
house vinaigrette

Caesar Salad 8
crisp romaine, fresh parmesan, white anchovies,
warm garlic croutons, traditional dressing
with chicken

Local Spinach 8
fresh watermelon, pinenuts, feta cheese, evoo and
white balsamic vinegar

Traditional Cobb 15
grilled chicken, smoked bacon, egg, avocado,
bleu cheese, tomatoes, lemon-dijon dressing



entrées

Eberly Farms Organic Chicken \$22
wild mushroom hash, shallot and thyme jus

***Lower Chesapeake Bay Rockfish** 26
stewed white beans, tomato relish

***Beef Filet** 34
roasted garlic yukon gold whipped potatoes,
grilled asparagus, organic bleu cheese demi

***Seared Salmon** 25
walnut ratatouille, chive butter, grilled lemon

Roasted Maryland Crab Cakes 30
sautéed spinach and mango salad, saffron cream sauce

***Strip Steak** 30
apple and herb risotto, grilled asparagus, beef jus

***Shenandoah Lamb Chops** 30
spinach whipped potatoes, berry jus

***Roasted Pork Loin** 25
polenta timbale, broccolini, malibu carrot,
roasted vegetable puree

Orecchiette Pasta 19
chicken sausage, fresh peas, thyme, roasted shallot
and light cream sauce

Hand Cut Penne Pasta 18
crimini mushrooms, broccoli, spinach, zucchini, peppers,
charred tomato sauce
add chicken 22

beverages

Veuve Clicquot Yellow Label (glass) \$16
champagne, france

Virginia Featured Wine Selection (glass/bottle) 7/30

ZD Chardonnay 14

Swanson Merlot 16

Canvas by Michael Mondavi 7
chardonnay, merlot, cabernet sauvignon

Diamond Cosmopolitan 9
ketel one citroen, cointreau, cranberry, lime, orange

Diamond Apple Pie Martini 9
level vodka, tuaca, apple juice, lemon

Drafts 6
old dominion lager (va), samuel adams seasonal (us),
pilsner urquel (cz), miller lite (us)

Starbucks Table-Side French Press 10

please see the reverse side for entire wine list

desserts

Chocolate Mashed Potato Cake \$7
whipped cream

Caramelized Apple Cobbler 7
vanilla ice cream

Double Cream Cheesecake 7
whipped cream

Apple and Raisin Bread Pudding 7
vanilla ice cream

Strawberries and Cream 7
macerated in oronoco rum

**consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness, especially if
you have certain medical conditions.*