

REFRESHERS

TROPICAL FRUIT ICE TEA 6
papaya, mango, pineapple,
peach infused tea

MANGO FAUX MULE 6
mango puree, lime juice,
house-made syrup

WATERMELON PALOMA 6
watermelon juice, pineapple juice,
housemade syrup, sparkling grapefruit soda

STRAWBERRY LEMONADE 6
strawberries, lime juice,
housemade syrup, soda water

STARTERS

SOURDOUGH MICHE BREAD 6
wheat and malted barley flour,
honeycomb and smoked sea salt butter V

DEVILED EGGS 12
peewee's farm eggs, pickled mustard
seeds, smoked paprika, fresh chives V GF

FRENCH 'FIVE' ONION SOUP 9
sweet caramelized onion, gruyère,
parmesan, sourdough croutons

FRIED WHITE BOTTOM MUSHROOMS 9
spring herb breadcrumbs, garlic aioli V

LEMONGRASS CHICKEN MEATBALLS 11
cola glaze, scallions

SMOKEY SPINACH DIP 9
spinach, smoked gouda, old bay,
local bread V

CRISPY KOREAN FRIED TOFU 9
agave ketchup glaze, scallions, roasted
sesame seeds V

SALADS

LITTLE GEM CAESAR 13
parmesan crisps, whole wheat
croutons, parmigiano reggiano,
caesar dressing

VIRGINIA FARMS LOCAL GREENS 13
shaved strawberries, pickled shallots,
toasted pistachios, white balsamic
dressing V GF

BABY ICEBERG WEDGE 14
applewood bacon, heirloom tomatoes,
balsamic pearls, fresh chives,
creamy blue cheese dressing GF

NICOISE SALAD 18
ventresca white tuna belly in oil, haricot
vert, cucumber, radish, potato, black
olives, heirloom tomato, hardboiled
egg, dijon vinaigrette V GF

ANCIENT GRAINS SALAD 15
tuscan kale, fresh apples, avocado,
poached egg, lemon vinaigrette V

SALAD ADD-ONS:
chicken breast 8
crispy fried chicken thigh 7
loch duart salmon 8
1855 angus hanger steak 9

THE LOCAL FAVORITES

Sandwiches will come with choice of: french fries,
potato chips, coleslaw or sweet potato fries

CURE B&B CHEESEBURGER 24
half-pound custom blend burger, applewood
bacon, larger-onion marmalade, brie cheese,
bibb lettuce, heirloom tomato, brioche bun

CRISPY CHICKEN SANDWICH 23
togarashi mayo, black garlic shoyu sauce,
cabbage, local brioche bun

CHILLED CRAB SALAD ROLL 26
pickled onions, celery, carrots, gem lettuce,
tarragon aioli, toasted hoagie roll

AVOCADO TARTINE 22
heirloom tomatoes, persian cucumbers,
arugula, pickled onions, poached egg,
queso fresco, multigrain

LOCH DUART SCOTTISH SALMON 25
yearly spring green zucchini, chive,
cage-free egg galette, lime gremolata,
roasted pine nuts GF

SPRING ROASTED POULET RÔTI 25
yellow broken corn on the cob, shaved
breakfast radish & pea-shoot salad, whole
wheat crumbles, chicken jus

GRILLED 1855 ANGUS HANGER STEAK 29
french fries, maître d'hôtel butter GF

DESSERTS

DARK CHOCOLATE "UNE" PROFITEROLLE 5
chocolate sauce, vanilla bean
ice cream V NF

CITRUS MALAKOFF CAKE 5
almond anglaise, saffron
meringue, citrus salsa

PISTACHIO CRÈME BRÛLÉE 5
green tea financier, raspberries,
white chocolate brown butter
streusel V

FLAN PÂTISSIER 5
rum roasted pineapple, coconut
macaroon V NF

GELATO & SORBET 5
vanilla, salted caramel, chocolate,
strawberry, raspberry sorbet,
lemon sorbet, mango sorbet GF NF

SIDES

french fries 7
sweet potato fries 8
house made potato chips 6
potato beignets 7
classic cole slaw 6