

# Social Hour

**TUESDAY-SATURDAY | 3-6pm** (bar & lounge) | **3-5pm** (outdoor)

## Craft Cocktails

### CABIN IN THE WOODS 10

four roses bourbon,  
black walnut-maple syrup,  
angostura & smoked orange bitters,  
hickory wood smoked

### HUCKLEBERRY LEMONADE 10

44° north huckleberry vodka,  
lemonade, fresh mint & blueberries

## Wine 7

### RUFFINO PROSECCO

### ROTATING RED & WHITE

## Beer 5

STELLA ARTOIS | UNION JACK IPA

## Spirits 7

TITO'S VODKA | BACARDI RUM

ESPOLON TEQUILA | TANQUERAY GIN

FOUR ROSES BOURBON

Cocktail upcharge may apply.

## Raw Bar

### OYSTERS ON THE HALF SHELL 16

six rappahannock oysters\*,  
sriracha cocktail, fresh lemon

### SHRIMP COCKTAIL 17

five tail on shrimp,  
sriracha cocktail,  
fresh lemon

## Starters

### BURRATA 17

roasted red beets, pickled golden beets,  
fresh herb pesto, charred onion,  
arugula, sorrel, radish, brioche

### EASY TO PLEASE 18

genoa salame, italian prosciutto,  
manchego, marinated greek olives,  
herb focaccia, artisan crackers,  
olive oil & balsamic vinegar

### KC SHRIMP 12

tangy smoked pepper sauce, chives

### FRENCH FRY TRIO 19

classic, sweet potato, and truffle  
heinz, spicy aioli, and truffle aioli

### ALL STEAK, NO SHAKE 17

three ground steak sliders\*,  
secret sauce, swiss &  
american cheese, potato buns

## Flatbreads

### CAPRESE 13

stracciatella, heirloom tomatoes,  
fresh herb pesto & saba

### GARDEN TRUFFLE 13

brie sauce, roasted mushrooms,  
caramelized onions, micro basil,  
white truffle oil, balsamic glaze

### BUFFALO CHICKEN 14

mozzarella & provolone blend,  
frank's red hot buffalo sauce,  
diced chicken, red onions,  
house ranch, crumbled bleu cheese

### THREE MEAT 14

mozzarella & provolone blend,  
tomato sauce, pepperoni,  
crumbled sausage,  
crispy bacon