

# Social Hour

TUESDAY - SATURDAY | 3 - 7 pm  
(bar & lounge only)

## \$12 Craft Cocktails

### Cabin In The Woods

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

### Huckleberry Lemonade

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

### Gran Paraiso

espolon blanco tequila/grand marnier/agave/lime/strawberry passionfruit purée

### French 44

tanqueray gin/lemon/demerara/prosecco

### Tropical Mojito

bacardi silver rum/agave/mint syrup/lime/soda/strawberry passionfruit purée

### Amethyst Nojito (non-alcoholic)

blueberry ginger mint amethyst spirit/lemonade/fresh mint & blueberries

## \$8 Spirits

### Tito's Vodka

### Tanqueray Gin

### Bacardi Silver Rum

### Espolon Tequila

### Four Roses Bourbon

Cocktail upcharge may apply.

## \$20 Martini & Fries

choice of featured martini & fries

### Dirty Old Man

tito's vodka/ancient olive tree dirty martini juice/noilly prat extra dry vermouth/house bleu cheese olives

### Not So Dirty Girl

grey goose vodka/ancient olive tree dirty martini juice/house bleu cheese olives

## \$10 Wine

### Sauvignon Blanc

 Whitehaven

### Pinot Noir

 Evolution

## \$8 Wine

### Prosecco | Prosecco Rosé

### Picpoul de Pinet | Riesling

### Chardonnay

### Malbec | Cabernet

## \$6 Beer

### Stella Artois | Guinness

### Firestone Union Jack IPA | Cali Squeeze

### Port City

 Optimal Wit

### Bingo Beer

 Lager

### Heineken 0.0

 (alcohol-free)

We are a cashless restaurant & accept the following:



# Social Hour

TUESDAY - SATURDAY | 3 - 7 pm  
(bar & lounge only)

## Starters

**Parker House Rolls** 5  
smokehouse butter/sea salt

**Deviled Egg Trio** P | GF 12  
trout caviar/pancetta crisp/  
candied smoked salmon

**Pot Stickers** P 14  
sweet & sour and spicy aioli sauces

**House Charcuterie** P | GFO 19  
genoa salame, prosciutto, manchego,  
kalamata olives, focaccia, artisan crackers,  
olive oil & balsamic vinegar

**All Steak, No Shake** 15  
three ground steak sliders\*, secret sauce,  
swiss & american cheese, potato buns

**Wagyu Piggies in a Biscuit** 8  
hot honey/sweet & spicy ketchup/  
violet mustard

**Cherry Cola Sliders** P 13  
cheerwine braised pork/house bbq sauce/  
apple radish slaw/spicy aioli/potato buns

**The Social Hour menu is offered  
exclusively in the bar & lounge.  
Food & beverage may not be taken  
outside or into the dining room.**

## Seafood

**Crab Dip** S | GFO 19  
blue crab, old bay, sharp cheddar,  
tortilla chips & herb focaccia

**Pow Pow Shrimp** S 13  
sweet & spicy sauce, chives

**Oysters\* On The Half Shell** S 16  
six rappahannock oysters

## \$9 Flatbreads

**Garden Truffle** V | GFO  
brie sauce, roasted mushrooms,  
caramelized onions, white truffle oil,  
micro basil, balsamic glaze

**BBQ** GFO  
cheerwine braised bbq pork,  
fresh sweet corn, white cheddar,  
pickled onion & scallions

**Three Meat** P | GFO  
mozzarella & provolone blend, tomato  
sauce, pepperoni, crumbled sausage,  
crispy bacon

**Hot Honey Pepperoni** P | GFO  
mozzarella & provolone blend,  
tomato sauce, pepperoni, hot honey

## Executive Chef

Thomas Crenshaw

**N** Nuts | **S** Shellfish | **P** Pork | **V** Vegetarian | **GF** Gluten Free | **GFO** Gluten Free Option

**Prior to ordering, alert your server if you have any  
dietary restrictions due to food allergies or intolerance.**

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This food may be served raw or undercooked, or contains, raw or undercooked ingredients.