

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:



VISA



DISCOVER



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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.