

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

Skinny Jeans

espolon blanco tequila/lime/agave/
fresh orange, mint & jalapeño/salt rim

French 44

tanqueray gin/lemon/demerara/prosecco

Tropical Mojito

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

Cider Mule

tito's vodka/apple cider/lemon/
ginger beer

Orchard Sangria

laird's applejack brandy/apple cider/
cranberry/lemon/demerara/fall spices/
prosecco/grated nutmeg

Amethyst Nojito (non-alcoholic)

blueberry ginger mint spirit/lemonade/
fresh mint & blueberries

The Social Hour menu is
offered exclusively in
the bar & lounge.

Food & beverage may not
be taken outside or into
the dining room.

\$8 Spirits

Tito's Vodka

Citadelle Gin

Lunazul Blanco Tequila

Four Roses Bourbon

Cocktail upcharge may apply.

\$12 Wine

Sauvignon Blanc Whitehaven

Pinot Noir Evolution

\$8 Wine

Prosecco | Prosecco Rosé

Sparkling Wine (alcohol-free)

House White | House Red

\$6 Beer

Stella Artois

Stone Delicious IPA

Seasonal Rotating Selection

Port City Optimal Wit

Bingo Beer Lager

Heineken 0.0 (alcohol-free)

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Starters

Parker House Rolls 5
smokehouse butter/sea salt

French Fries 6 truffle + 3

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

Pot Stickers P 14
sweet & sour and spicy aioli sauces

All Steak, No Shake 15
(3) ground steak sliders*/secret sauce/
swiss & american cheese/potato buns

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

Caramelized Onion Hummus V 12
figs/roasted baby carrots & cauliflower/
cucumbers/watermelon radish/
pomegranate seeds/crispy salted fried
rosemary & garbanzo beans/pita

Short Rib Croquettes 14
caramelized onion & veal demi/smoky aioli

Executive Chef

Thomas Crenshaw

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 | GF 18
(6) rappahannock oysters*/lemon/
saltines/sauce of choice (mignonette/
horseradish/sriracha cocktail)

\$9 Flatbreads

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

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

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.

20% auto-gratuity applied to parties of 5+
We limit split checks to three per party.

We are a cashless restaurant & accept the following:

