

# Social Hour

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

## Craft Cocktails 10

### CABIN IN THE WOODS

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

### CIDER MULE

cirrus vodka, apple cider, ginger beer

## Wine & Beer

### RUFFINO PROSECCO 7

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### HOUSE RED 7 | HOUSE WHITE 7

### STELLA ARTOIS 5 | UNION JACK IPA 5

## Spirits 7

### CIRRUS VODKA

### FOUR ROSES BOURBON

### LUNAZUL TEQUILA | TANQUERAY GIN

Cocktail upcharge may apply.

## Seafood

### CRAB DIP s | GFO 19

blue crab, old bay, sharp cheddar,  
tortilla chips & herb focaccia

### OYSTERS ON THE HALF SHELL s 16

six rappahannock oysters\*

### POW POW SHRIMP s 13

sweet & spicy sauce, chives

### SHRIMP COCKTAIL s 18

five tail on shrimp

## Starters

### PARKERHOUSE ROLLS 5

smokehouse butter

### SOUP DU JOUR 10

rotating selection

### 5 DEVILED EGGS P | GF 9

brown sugar &  
peppercorn bacon, chives

### POT STICKERS P 14

sweet & sour and spicy aioli sauces

### HOUSE CHARCUTERIE P | GFO 19

### FRENCH FRY TRIO 19

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

### ALL STEAK, NO SHAKE 15

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

## Flatbreads 14

### GARDEN TRUFFLE

### HOT HONEY PEPPERONI

### ROASTED PEAR & PROSCIUTTO

### BUFFALO CHICKEN

### THREE MEAT

## Desserts 10

### KEY LIME PIE

### CHOCOLATE TART

### PISTACHIO CAKE

### CHEESECAKE

### BERRIES & CREAM