

Social Hour

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

\$10 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

Amethyst Nojitol (non-alcoholic)

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

\$3 off Spirits

44° North Vodka 12

Tanqueray Gin 11

Hendrick's Gin 15

Lunazul Tequila 10

Four Roses Bourbon 10

Cocktail upcharge may apply.

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

We are a cashless restaurant
& accept the following:



\$19 Martini & Fries

choice of featured martini & fries

Dirty Old Man

tito's vodka/1888 spanish olive 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

Espresso Martini

ketel one vodka/bailey's/kahlua/espresso

\$3 off Wine

Prosecco Ruffino/Italy 10

Prosecco Rosé Ruffino/Italy 10

Sparkling Wine (alcohol-free) 10

House White 9 | House Red 9

Sauvignon Blanc Whitehaven 13

Pinot Noir Evolution 13

Cabernet Quilt by Caymus 20

\$3 off Beer

Stella Artois 8

Guinness Draught 9

Firestone Union Jack IPA 8

Port City Optimal Wit 8

Bingo Beer Lager 8

Heineken 0.0 (alcohol-free) 8

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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

The Social Hour menu is offered
exclusively in the bar & lounge and is not
available outside or in the dining room.

Please see concierge for terrace and
dining room seating.

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

\$8 Flatbread Starter

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

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

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.