

Social Hour

TUESDAY-SATURDAY | 3-6pm (bar & outdoor) | **5-6pm** (dining room)

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 7

RUFFINO PROSECCO & ROSÉ
HOUSE RED & WHITE

Beer 5

STELLA ARTOIS | UNION JACK IPA

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

POW POW SHRIMP s 13

crispy, creamy, sweet & spicy sauce, chives

OYSTERS ON THE HALF SHELL s 16

six rappahannock oysters*, sriracha cocktail, fresh lemon

SHRIMP COCKTAIL s 18

five tail on shrimp, sriracha cocktail, fresh lemon

Starters

5 DEVILED EGGS P | GF 9

chives, brown sugar & peppercorn bacon

POT STICKERS P 14

sweet & sour and spicy aioli dipping sauces

HOUSE CHARCUTERIE P | GFO 19

genoa salame, italian prosciutto, manchego, kalamata olives, herb focaccia, artisan crackers, olive oil & balsamic vinegar

FRENCH FRYTRIO 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

HOT HONEY PEPPERONI P | GFO

mozzarella & provolone blend, tomato sauce, pepperoni, hot honey

ROASTED PEAR & PROSCIUTTO P | GFO

roasted pears, prosciutto, goat cheese, caramelized onions, arugula, sherry reduction

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