



Small Plates

Trio Spread- \$10

Cucumber Tzatziki, Curry Hummus, Artichoke and Roasted Garlic, Warm Pita
Pairs with Chardonnay 2015

Baked Brie- \$11

Puff Pastry, Spiced Apple, Cranberry-Orange Relish, Toasted Almonds
Pairs with La Belle Vie Rosé 2016

Burrata GF- \$9

Burrata, Prosciutto, Charred Nectarine Gazpacho, Micro Greens, Balsamic Reduction, Olive Oil
Pairs with Richland Reserve Viognier 2016

Potomac Point Crab Cakes- Market Price

Tarragon Remoulade, Shaved Apple Salad, Pomegranate
Pairs with Custom Label White 2015

Mussels Fra Diavolo- \$16

Fennel Sausage, Spicy Tomato Sauce, White Wine, Butter, Grilled Garlic Bread
Pairs with Merlot 2015

Pork Belly GF- \$14

Crispy Pork Belly, Sweet Potato Purée, Apple Pork Jus, House Made Pork Rind
Pairs with Coyote Cave Red 2015

Creamy Crab Dip- \$14

“Everything” Lavash Crisps, Old Bay
Pairs with Custom Label White 2015

Brown Butter & Sage Pasta- \$10

House Made Pasta, Pecorino Romano, Amaretto cookie
Pairs with Cabernet Franc 2015

Bistro Flatbread- \$15

Assorted Salumi, Roasted Garlic Spread, Poached Pears, Mozzarella, Goat Cheese, Pecorino Romano, Oregano, Balsamic Reduction
Pairs with Abbinato 2015



Artisan Cheese Platters



Served with Assorted Breads, Marinated Olives, Stone Fruit Chutney, Candied Nuts, Grapes and Strawberries

White Wine Platter- \$22

Belletoile Brie, Poppy Seed Goat Cheese, Aged Gouda

Red Wine Platter- \$22

Manchego, Peppered Pecorino, Merlot Bellavitano

Le Grand Cru Platter- \$32

Cheese: Peppered Pecorino, Merlot Bellavitano, Poppy Seed Goat Cheese

Meats: Prosciutto, Soppresata, Bresaola

Additional Side Bread- \$1

Warm French Baguette



Virginia Oysters




Available Friday-Sunday Only

1/2 Dozen- \$14


Dozen- \$25

Cold- Cocktail Sauce, Champagne Mignonette, Lemon, Crackers*

Hot- Béchamel, Spinach, Bacon, Parmesan*



Soup & Salads



Soup of the Day

Chef's selection of Seasonal Ingredients

Cup- 6

Bowl- 8

Rustic Caesar- \$9

Mediterranean White Anchovy, Egg, Romaine, Parmesan Reggiano, Rustic Crouton

Pairs with Richland Reserve Viognier 2016

Poached Pear Salad GF- \$10

Field greens, Red Wine Pears, Candied Nuts, Goat Cheese, Sherry Vinaigrette

Pairs with La Belle Vie Rosé 2016

Kale Salad GF- \$11

Baby Kale, Roasted Apples, Craisins, Parmesan Reggiano, Spiced Cider Vinaigrette

Pairs with Chardonnay 2015

**Notice: consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if one suffers certain medical conditions.*

GF-Gluten Free Items



Sandwiches



Choice of Chips, Soup or House Salad
Gluten free bread may be substituted

Butter Burger- \$13

Fresh Ground Beef, Red Onion Jam, Dijonnaise, Butter Bibb Lettuce, House Pickles,
Goat Cheese Truffle Butter, Brioche Bun
Pairs with Richland Reserve Heritage 2014

Mortadella Melt- \$12

Arugula, Sweet Peppers, Provolone, Roasted Garlic Aioli, Herb Focaccia
Pairs with Custom Label Red 2015

French Onion Panini- \$12

Gruyere Cheese, Calvados Caramelized Onions, Herb Focaccia
Pairs with Vino Camino Ed.2



Chef's Inspirations



Available Friday-Saturday Only

Weekly selection of seasonally inspired creations. Ask your server for more details.



Desserts



Potomac Point Ice Cream- \$8

Raspberry Flavored Ice Cream infused with our Dolce Rubus Wine and Chocolate Chips.
Made by Local Butterfield Creamery

Apple Crumble- \$7

Mulled Apples, Cinnamon Streusel, Vanilla Ice Cream

Chocolate Panna Cotta- \$8

Spiced Cake Crumble, Pumpkin Anglaise, Toasted Pumpkin Seeds

Additional Beverages

Non-alcoholic Wine Sodas- \$2.99

Assorted San Pellegrinos- \$2

Bottled Spring Water- \$1.50

Freshly Brewed Ice Tea or Coffee- \$2

*Our Bistro food is prepared with love not haste; please allow up to 30 minutes to be served
Relax, wine a little and enjoy! For parties of 8 or more, a gratuity of 20% will be added.*



Dessert Wines



Rabelos Port (500 mL)

\$22.99 Bottle/\$20.69 Club

\$7.00 Glass/\$6.00 Club Glass

Aged in bourbon barrels. Ripe raspberries and toasted coconut on the finish

Rabelos Reserve (500 mL)

\$32.99 Bottle/\$29.69 Club

\$9.00 Glass/\$8.00 Club Glass

Intense cherry, coconut and vanilla aromas with hints of sweet spices. Full bodied with a long rich bourbon finish.

Moscato Dolce

\$29.99 Bottle/\$26.99 Club

\$9.00 Glass/\$8.00 Club Glass

A classic Moscato, rich in peach and floral flavors with a little sparkle

Beautiful Cava

\$28.00 Bottle/\$25.20 Club

\$9.00 Glass/\$8.00 Club Glass

This complex and dry Spanish Sparkling offers orchard fruit and floral tones with a creamy texture



Wine Flights



Red Wine Cheese Flight

These wines have been perfectly paired to complement the cheese selections on our Red Wine Cheese Platter.

2014 Richland Reserve Heritage, Vino Camino Ed.2, Cabernet Franc 2015

\$14.00/one guest \$26.00/Couple

White Wine Cheese Flight

These wines have been perfectly paired to complement the cheese selection on our White Wine Cheese Platter

La Belle Vie Rosé 2016, Richland Reserve Viognier 2016, La Belle Vie White 2015

\$12.00/one guest \$22.00/Couple



Seasonal Fall Sangria



Our Custom Label Red with Cranberry Pomegranate Juice, Apple Juice, and topped with cinnamon sugar apples.

\$7.00/glass

\$24.99/pitcher