## **SMALL BITES & SHAREABLES**

# **CHORIZO STUFFED MUSHROOMS- 10**

House Made Chorizo | Chipotle Maple Glaze | Lime Crème Fraiche | Micro Cilantro Pairs with Cabernet Franc

## **SMOKED CHICKEN LETTUCE WRAPS GF - 12**

Marinated Glass Noodles | Shaved Jicama Salad | Toasted Cashews | Raspberry Ginger Sauce Pairs with Chardonnay

### **SHRIMP AND CRAB CAKES- 14**

Dijon Aioli | Arugula | Fresh Citrus | Salted Almond
Pairs with Custom White

#### **LAMB SLIDERS-** 14

Marinated Cucumber & Tomato | Goat Cheese Aioli | Brioche
Pairs with Custom Red

## FISH TACOS - 13

White Corn Tortillas | Fresh Vegetable Slaw | Avocado | Mango Pairs with La Belle Vie Rosé

### BABY BACK RIBS GF - 13

Achiote & Peach BBQ| Apple & Jicama Slaw| Sweet Corn Muffins
Pairs with La Belle Vie

### CAPRESE-18

Heirloom Tomato | House Made Mozzarella | Micro Basil | Baguette Pairs with Chardonnay

### **ARTISAN CHEESE GF - 20**

Assorted Breads | Stone Fruit Chutney | Spiced & Candied Nuts | Fresh Fruit

RED WINE PAIRING: Manchego | Triple Cream Brie | House Peppered Goat Cheese WHITE WINE PAIRING: House Made Mozzarella | Citrus Bellavitano | Drunken Goat

## LE GRAND CRU PLATTER GF - 32

Assorted Breads | Assorted Tapenades | Stone Fruit Chutney | Candied & Spiced Nuts CHEESE: Manchego | Citrus Bellavitano | House Peppered Goat Cheese

MEATS: Soppressata | Citterio Chorizo | Prosciutto

## **SALADS**

## **SUMMER GREENS-12**

Macerated Strawberries | House Peppered Goat Cheese | Salted Almonds | Basil Vinaigrette
Pairs with Moscato Dolce

## **CAESAR SALAD** GF - 12

Brioche | Sundried Tomato | Olive Tapenade | Aged Parmesan Pairs with Richland Reserve Viognier

## CRAB SALAD GF - 13

Fresh Avocado | Citrus Segments | Peppadew Rouille | Salted Almonds
Pairs with La Belle Vie White

#### Additions:

Chicken Breast- 5

Prawns- 7

Steak-7

## **FLATBREADS AND SANDWICHES**

(All Sandwiches Are Served with Side of House Pickles and Seasonal Side- Gluten Free Bread can be Substituted)

#### **GRILLED CHICKEN WRAP-14**

Shaved Romaine | Grilled Corn Salsa | Chipotle Aioli | Avocado Pairs with Abbinato

## **POTOMAC POINT BLT-14**

Brioche | Cherrywood Smoked Bacon | Avocado | Garlic Aioli Pairs with Richland Reserve Heritage

### **SPICE RUBBED PORK TORTA- 15**

Pickled Jalapeños | Charred Mango Chutney | Chimichurri Aioli | Queso Fresco Pairs with Custom White

## **MARGHERITA FLATBREAD**- 14

Basil Emulsion | Heirloom Tomato | House Made Mozzarella | Aged Balsamic
Pairs with Merlot

## **ARTISAN FLATBREAD**- 14

Chef selection of seasonal ingredients

# **ENTRÉES**

(Entrée service begins at 4pm Thursday)

## **6oz PRIME SIRLOIN** GF – 29

Heirloom Tomato | Basil Emulsion | Aged Balsamic | Cypress Sea Salt
Pairs with Norton

## **POTATO WRAPPED SEA BASS GF - 28**

Tangelo Salsa | Watercress | Champagne & Honey Emulsion | Micro Basil Pairs with La Belle Vie Rosé

### PAN SEARED AIRLINE CHICKEN BREAST GF - 26

Lyonnaise Style Yukon Potatoes | Summer Squash Succotash | Arugula | Basil Vinaigrette
Pairs with Custom White

# CHEF INSPIRED ENTRÉE- "market price"

Selection of seasonal and local ingredients

# **ADDITIONS** GF

Lyonnaise Style Potatoes- 5 Grilled Heirloom Tomatoes- 5

Garden Succotash -5

Side Summer Greens- 7 Side Caesar- 7

# **DESSERTS**

## **STRAWBERRIES & CREAM** -8

Sweet Biscuit | Macerated Strawberries | Vin de Paille Reduction | Micro Basil Pairs with Biutiful Cava

### **GRILLED PEACHES** – 8

Sweet Corn Cake | Charred Peaches | Vanilla Bean Crème Anglaise | Micro Mint Pairs with Moscato Dolce

# **DOLCE RUBUS ICE CREAM GF - 8**

Made with PPW wine by Butterfield Creamery

Coffee supplied by Sharpshooter's Coffee in Stafford, VA

\*\*\*Notice: consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if one suffers certain medical conditions\*\*\*

\*GF- GLUTEN FREE ITEMS