

SHAREABLES

TRIO SPREAD- 10

Cucumber Tzatziki /White Bean Hummus/ Artichoke and Roasted Garlic /Warm Pita
Pairs with Chardonnay 2015 /Coyote Cave 2016 /La Belle Vie White 2015

OLIVE JAR- 9

Warm Olives with Rosemary /Olive Oil & Red Pepper/ Grilled Bread with Herbed Cheese Spread
Pairs with Cabernet Franc 2015

CAPRESE GF -10

Burrata /Prosciutto / Tomato Gazpacho /Marinated Tomato /Balsamic Reduction / Imported Italian Olive Oil /Micro Greens
Pairs with Abbinato 2015

POTOMAC POINT CRAB CAKES- 15

Tarragon Remoulade /Shaved Fennel Salad /Citrus Supremes
Pairs with Chardonnay 2015

PRINCE EDWARD ISLAND MUSSELS- 16

Cilantro Pesto /Linguica Sausage / White Wine/ Lemon /Tomato / Grilled Garlic Bread
Pairs with Richland Reserve Chardonnay 2015

DUCK CONFIT GF -16

Crispy Duck Leg /Red Wine Figs /Celery Root Purée/ Gremolata
Pairs with Richland Reserve Heritage 2014

CREAMY CRAB DIP- 14

“Everything” Lavash Crisps /Fine Herbs
Pairs with Custom Label White 2015

SHRIMP AND GRITS- 14

Stoneground Grit Cake /Shrimp /Lemon /Seafood Broth /Linguica Sausage /Tomato
Pairs with La Belle Vie Rosé 2015

GRILLED PORTOBELLO MUSHROOM- GF 13

Summer Squash /Couscous Salad
Pairs with Petit Verdot 2014

BISTRO FLATBREAD- 15

Assorted Salumi /Sweet Peppers /Mozzarella /Tomato Basil Sauce/ Pecorino Romano / Oregano / Balsamic Reduction Drizzle
Pairs with Abbinato 2015



ARTISAN CHEESE PLATTERS

WHITE WINE PAIRING-20

Belletoile Brie / Spiced Goat Cheese /Triple Play
Assorted Breads /Stone Fruit Chutney / Spiced & Candied Nuts/ Grapes & Strawberries

RED WINE PAIRING- 20

Mahón /Peppered Pecorino /Shenandoah White Cheddar
Assorted Breads /Stone Fruit Chutney / Spiced & Candied Nuts/ Grapes & Strawberries

LE GRAND CRU PLATTER- 32

Assorted Breads/ Tapenades & Stone Fruit Chutney / Spiced & Candied Nuts/ Grapes & Strawberries
CHEESE: Peppered Pecorino| Shenandoah White Cheddar| Spiced Goat Cheese
MEATS: Prosciutto| Soppressata| Mortadella

SIDE BREAD- 1

4 Slices of French Baguette

RAPPAHANNOCK OYSTERS

Available Friday-Sunday Only

½ DOZEN- 14 DOZEN- 25

COLD- Cocktail Sauce /Champagne Mignonette /Lemon / Crackers
HOT- Béchamel /Spinach / Bacon / Parmesan

SALADS

RUSTIC CAESAR- 9

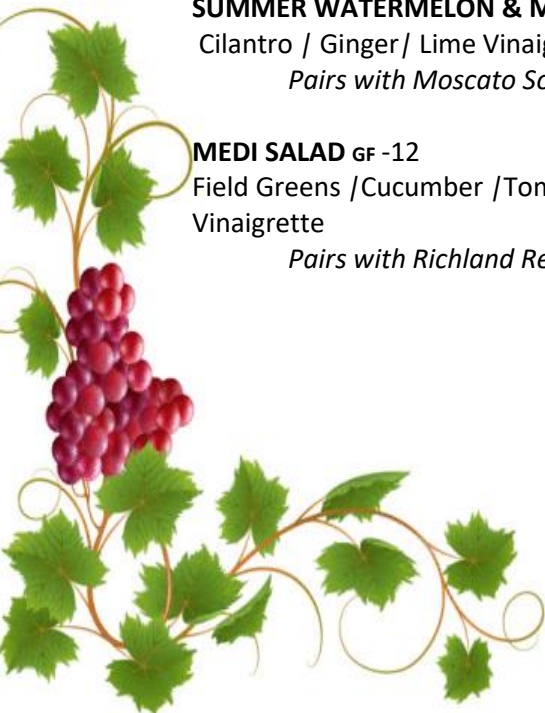
Mediterranean White Anchovy / Egg /Romaine / Parmesan Reggiano / Rustic Crouton
Pairs with Richland Reserve Chardonnay 2015

SUMMER WATERMELON & MANGO FRUIT SALAD GF -11

Cilantro / Ginger/ Lime Vinaigrette / Sea Salt
Pairs with Moscato Solé

MEDI SALAD GF -12

Field Greens /Cucumber /Tomato /Red Onion /Feta Cheese /Olives /Basil / Pepperoncini / Balsamic Vinaigrette
Pairs with Richland Reserve Viognier 2015





SANDWICHES:

Gluten Free Bread can be substituted. Choice of Chips or House Salad

BUTTER BURGER- 13

Fresh Ground Beef /Red Onion Jam/ Dijonnaise /Butter Bibb Lettuce/ Blue Cheese Marrow Butter / House Pickles

Pairs with Coyote Cave 2016

PORCHETTA PANINI- 12

Herb Crusted Pork Loin /Sweet Peppers /Provolone /Lemon-Sage Aioli /Rosemary Ciabatta

Pairs with Custom Label White 2015

CAPRESE PANINI- 12

Fresh Mozzarella/ Marinated Sun-Dried Tomato / Basil Pesto Spread /Lemon Dressed Spinach / Ciabatta

Pairs with Richland Reserve Viognier 2015

DESSERTS

POTOMAC POINT ICE CREAM- 8

Dolce Rubus Wine /Made by Butterfield Creamery

LAVENDER PANNA COTTA GF - 7

Summer Berries /Mint

Pairs with Rabelos Port NV

CHOCOLATE MOUSSE- 8

Graham Cracker Crumble / Orange Blossom Whipped Cream /Chocolate Shavings

Pairs with Rabelos Reserve Port NV

LITTLE BUDS MENU

Children 10 and Under Only

Choice of One Side: Fruit, Potato Chips, or Baby Carrots

\$8 Each

KIDS TENDERS

KIDS CHEESEBURGER

KIDS GRILLED CHEESE

KIDS CHEESE PIZZA