



## **Small Plates**

### **Brussels Sprouts-GF \$8**

Cherrywood Bacon Lardons, Maple Gastrique  
*Pairs with Abbinato*

### **Baked Brie- \$11**

Puff Pastry, Figs, Dates, Cranberry-Orange Relish, Toasted Almonds  
*Pairs with La Belle Vie Rosé*

### **Burrata Toast- \$10**

Melted Burrata, Prosciutto, Caramelized Red Onions, Escarole, Balsamic Reduction, Olive Oil  
*Pairs with Custom Label Red*

### **Potomac Point Crab Cakes- Market Price**

Tarragon Remoulade, Shaved Fennel Salad, Blood Orange  
*Pairs with Custom Label White*

### **Duck Confit-GF \$16**

Crispy Duck Leg, Sweet Potato Purée, Pomegranate, Duck Jus  
*Pairs with Cabernet Franc*

### **Garlic Shrimp-GF \$14**

Sautéed Shrimp, Garlic, Red Pepper Flakes, Parsley, Extra Virgin Olive Oil  
*Pairs with Richland Reserve Chardonnay*

### **Creamy Crab Dip- \$14**

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

### **Lamb Sausage-GF \$13**

House Made Lamb Sausage, Lentil Salad, Romesco Sauce  
*Pairs with Merlot*

### **Bistro Flatbread- \$12**

Roasted Eggplant, Mushrooms, Ricotta, Mozzarella, Oregano, Garlic Oil  
*Add Charcuterie- \$4*  
*Pairs with Petit Verdot*

# Artisan Cheese Platters

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

## **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

## **Side Bread- \$1**

4 Slices of French Baguette

# Virginia Oysters\*

*Available Friday-Sunday Only*

**½ 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

## **Baby Wedge Salad-GF \$10**

Baby Iceberg, Peppered Bacon, Pickled Shallots, Tomato, Creamy Peppercorn Dressing

*Pairs with Richland Reserve Viognier*

## **Poached Pear Salad-GF \$11**

Field greens, Port Wine Pears, Candied Nuts, Blue Cheese, Sherry Vinaigrette

*Pairs with La Belle Vie Rosé*

## **Roasted Beet Salad-GF \$11**

Field Greens, Pickled Shallots, Shaved Fennel, Goat Cheese, Truffle Vinaigrette

*Pairs with Chardonnay*

## **Salad Additions:**

\*Shrimp-\$6

\*Steak-\$9

*\*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 or House Salad  
Add cup of soup \$3  
*Gluten free bread may be substituted*

## **Lamb Burger- \$14**

Fresh Ground Lamb, Feta Cheese, Lemon Aioli, Fennel Salad, Ciabatta  
*Pairs with Vino Camino*

## **Italian Melt- \$13**

Mortadella, Prosciutto, Ham, Arugula, Giardiniera Relish, Provolone, Roasted Garlic Aioli, Herb Focaccia  
*Pairs with Coyote Cave*

## **Fig & Brie Panini- \$13**

Port Wine Figs, Belletoile Brie, Arugula, Herb Focaccia  
*Pairs with Custom Label Red*



# Entrées



*(Available Friday and Saturday)*

## **Braised Pork Ragout-\$16**

House Made Pasta, Tomato Sauce, Braised Pork Shoulder, Pecorino Romano  
*Pairs with Cabernet Franc*

## **Bistro Steak-\$28**

12oz. Coulotte Steak, Maître d'Butter, Served with Daily Starch and Vegetable  
*Pairs with Merlot*



# Chef's Inspirations



*Available Friday-Saturday Only*

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



# Desserts



## **Chocolate & Peanut Butter Mousse- \$8**

Virginia Peanut Brittle, Chocolate Ganache, Chantilly Cream

## **Cookies & Port Toddy- \$14**

English Toffee, Dark Chocolate Espresso; Coconut Macaroon Cookies  
Additional Port Toddy \$6  
Three cookies \$6

## **Additional Beverages**

Non-alcoholic Wine Sodas- \$3  
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 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.

*Petit Verdot 2014, 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 selections on our White Wine Cheese Platter

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

\$12.00/one guest    \$22.00/Couple

## **Seasonal Favorites**

### **Mulled Spiced Wine (“Grog”)**

Warm up with our seasonal Grog! Our Abbinato mixed with festive spices will be sure to keep you warm in the cold winter months.

\$7.00/glass

### **Port Toddy**

This decadent beverage has become a winter favorite; dark hot chocolate with a shot of Rabelos Port will warm your heart.

\$9.00/glass