

## 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**

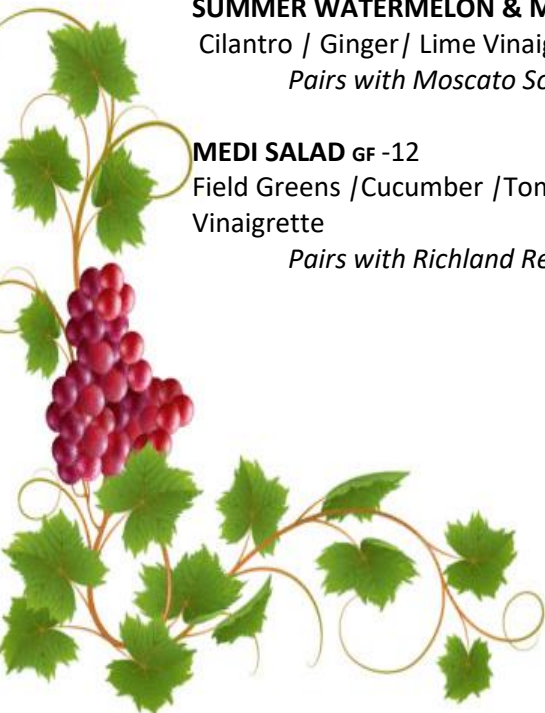
Mediterranean White Anchovy / Egg /Romaine / Parmesan Reggiano / Rustic Crouton  
*Pairs with Richland Reserve Chardonnay 2015*

### **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**