

SMALL BITES & SHAREABLES

CHORIZO STUFFED MUSHROOMS- 10

House Made Chorizo| Chipotle Maple Glaze| Lime Crème Fraiche| Micro Cilantro

Pairs with Cabernet Franc

TOMATO TARTE TATIN- 8

Spiced Tomato Ragout| House Made Mozzarella| Parmesan Garlic Cream| Arugula

Pairs with Abbinato

SHRIMP AND CRAB CAKES- 14

Dijon Aioli| Arugula| Fresh Citrus| Salted Almond

Pairs with Custom White

GRILLED ASPARAGUS GF - 11

Rouge Creamery Blue Cheese| Shaved Prosciutto| Black Truffle| Buckwheat Honey

Pairs with Merlot

HOUSE GROUND TRIO MEATBALLS- 10

Bourbon BBQ| Four Cheese Sauce| Sweet Pepper & Tomato Sauce

Pairs with Spring Fling Flight: Rose, Custom White, La Belle Vie White

FRIED GREEN TOMATOES- 10

Corn Bread Crust| Marinated Cucumber & Tomato| Roasted Sweet Pepper Coulis| Tzatziki Sauce

Pairs with Chardonnay

LOADED FINGERLINGS GF - 10

House Ground Chorizo| Spiced Tomato Sauce| Cilantro Crème Fraiche| Smoked Paprika

Pairs with Custom White

ROASTED GARLIC HUMMUS GF - 13

Fresh Cut Crudités| Sundried Tomato| Pepperoncini| Baked Naan

Pairs with La Belle Vie

SPINACH AND ARTICHOKE DIP GF - 15

Warm Baguette| Toasted Focaccia| Gruyere

Pairs with Viognier

ARTISAN CHEESE GF - 20

Assorted Breads & Crackers| House Made Chutneys| Spiced & Candied Nuts| Fresh Berries

WHITE WINE PAIRING: *House Made Mozzarella| Citrus Bellavitano | Drunken Goat*

RED WINE PAIRING: *Manchego| Port Salute| Irish Stout*

LE GRAND CRU PLATTER GF - 32

Assorted Breads & Crackers| House pickles| Seasonal Chutneys| Candied and Spiced nuts

CHEESE: *Manchego| Citrus Bellavitano| House Made Mozzarella*

MEATS: *Sopressatta| Chitterio Chorizo| Prosciutto*

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.

FLAT BREADS AND SANDWICHES

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

MEDITERRANEAN PANINI- 12

Grilled Seasonal Vegetables| Arugula| Herb & Garlic Chèvre | Sweet Pepper Coulis

Pairs with La Belle Vie Rosé

POTOMAC POINT BLT- 13

Brioche| Applewood Smoked Bacon| Fresh Avocado| Garlic Aioli

Pairs with Vino Camino

SIRLOIN STEAK MELT- 14

Rosemary Focaccia| Dill Havarti| Picked Shallots| Horseradish Honey Mustard

Pairs with Cabernet Franc

RUSTIC FLAT BREAD- 13

Italian Sausage| Sopressatta| Prosciutto| House Made Mozzarella| Basil

Pairs with Richland Reserve Heritage

ARTISAN FLAT BREAD- 14

Chef selection of seasonal ingredients

SOUPS AND SALADS

SEASONALLY INSPIRED SOUP OF THE DAY CUP- 6 BOWL- 8

Chef Garnish

CAESAR SALAD GF - 12

Brioche| Sundried Tomato| Olive Tapenade| Aged Parmesan

WEDGE SALAD GF - 11

Baby Iceberg| Pickled Shallot| Marinated Tomato| Blue Cheese Vinaigrette

Pairs with Custom White

CRAB SALAD GF - 13

Fresh Avocado| Citrus Segments| Peppadew Roullie| Salted Almond

Pairs with La Belle Vie White

SEASONALLY INSPIRED ARTISAN SALAD- 10

Seasonal accompaniments

Additions:

4oz Chicken- 5

Prawns- 7

4oz sirloin- 8

Our Chefs Work Diligently To Bring You The Best Of What Is Fresh And In Season - Right To Your Table - By Partnering With And Supporting Our Local Farmers, Ranchers, Growers, And Foragers.

ENTREES (Entrée service Friday at 5pm-Sunday)

WILD MUSHROOM RISOTTO GF - 19

Lemon Risotto | Grilled Asparagus | Confit Cipollini Onions | Balsamic Glaze

Pairs with Vino Camino

SUGAR CANE SKEWERED PRAWNS GF - 21

Sweet Corn Grits | Smoked Tomato Coulis | Pickled Pepper Relish | Arugula

Pairs with Reserve Viognier

SPICE CRUSTED ALASKAN HALIBUT GF - 25

Lentil & Ratatouille Ragout | Grilled Asparagus | Mediterranean Relish | Balsamic Glaze

Pairs with Cabernet Franc

PAN SEARED CHICKEN BREAST GF - 20

Fingerling Sweet Potatoes | Arugula | Grape Salsa | Spiced Pecans

Pairs with Cabernet Franc

NEW YORK STRIP GF - 26

Celery Root Pave Potatoes | Salt Cured Olives | Micro Lettuce | Hollandaise

Pairs with Richland Reserve Heritage

CHEF INSPIRED ENTRÉE- "market price"

Selection of seasonal and local ingredients

ADDITIONS GF

Celery Root Pave Potatoes- 5

Lentil Ragout- 5

Grilled Asparagus- 5

Roasted Sweet Potato Fingerlings -5

Sweet Corn Grits -5

Lemon Risotto- 5

Side Wedge Salad- 7

Side Caesar- 7

DESSERTS

SEASONAL COBBLER- 8

Warm Streusel | Bourbon Caramel | Vanilla Ice-Cream

CHOCOLATE MOUSSE- 8

Marcona Almond | Cocoa Nib | Raspberry | Mint

CHEF INSPIRED - 8

Seasonally Inspired accompaniment's

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 food-borne illness, especially if one suffers certain medical conditions****

***GF- GLUTEN FREE ITEMS**