



## **Small Plates**

### **Shishito Peppers- GF \$8**

Blistered Shishito Peppers, Sea Salt, Saffron Aioli  
*Pairs with Custom Label White 2016*

### **Zucchini Fritter-\$12**

Burrata, Red Onion Jam, Green Goddess Aioli  
*Pairs with Richland Reserve Viognier 2016*

### **Tuna Poke\*- \$12**

Avocado, Pickled Ginger, Wasabi Mayo, Sriracha, Nori, Crispy Wonton, Toasted Sesame  
*Pairs with Richland Reserve Viognier SL 2017*

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

Tarragon Remoulade, Asparagus Salad, Grapefruit  
*Pairs with Chardonnay 2016*

### **Crispy Pork Rillettes-\$12**

Braised Pork Shoulder, Mint Pea Purée, Corn Salad, Grilled Lemon  
*Pairs with Abbinato 2016*

### **Orzo Mac & Cheese-\$10**

Smoked Chicken, Aged Cheddar, Parmesan, Mornay Sauce, Herb Breadcrumbs  
*Pairs with Coyote Cave Red*

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

“Everything” Lavash Crisps, Old Bay  
*Pairs with Custom Label White 2016*

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

Sautéed Shrimp, Garlic, Red Pepper Flakes, Parsley, Extra Virgin Olive Oil  
*Pairs with Richland Reserve Chardonnay 2016*

### **Bistro Flatbread-\$14**

Tomato-Basil Sauce, Mozzarella, Calabrese Sausage, Oregano, Parmesan Reggiano  
*Pairs with Cabernet Franc 2016*

### **Roasted Asparagus- \$9**

Crispy Prosciutto, Saffron Aioli, Tarragon Citrus Butter, Parmesan  
*Pairs with Chardonnay 2016*

# **Artisan Cheese Platters**

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

## **White Wine Cheese Platter- \$22**

Belletoile Brie, Truffle Honey Goat Cheese, Aged Gouda

## **Red Wine Cheese Platter- \$22**

Manchego, Peppered Pecorino, Merlot Bellavitano

## **Le Grand Cru Platter- \$32**

**Cheese:** Peppered Pecorino, Merlot Bellavitano, Truffle Honey Goat Cheese

**Meats:** Prosciutto, Soppressata, Calabrese

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

4 Slices of French Baguette

# **Virginia Oysters\*** *Available Friday and Saturday*

**1/2 Dozen- \$14**

**Dozen- \$25**

**Cold-** Cocktail Sauce, Champagne Mignonette, Lemon, Crackers

**Hot-** Béchamel, Spinach, Lemon, 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, Bleu Cheese Dressing

*Pairs with Richland Reserve Viognier*

## **Citrus Salad- GF \$11**

Field greens, Fennel, Toasted Almonds, Feta, Orange, Poppy Seed Dressing

*Pairs with Richland Reserve Viognier SL 2017*

## **Spring Salad-\$12**

Spinach, Tomato, Cucumber, Shaved Carrot, Goat Cheese, Focaccia Crouton, Avocado Vinaigrette

*Pairs with Richland Reserve Chardonnay 2016*

## **Salad Additions:**

*Shrimp-\$6*

*Steak\*-\$8*

*\*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*

### **Bistro Burger\*- \$12**

Iceberg Lettuce, Smoked Tomato Jam, Pickles, White Cheddar, Dijonnaise, Brioche Bun  
Add Bacon \$1  
*Pairs with Custom Label Red 2016*

### **Eggplant Panini- \$13**

Grilled Eggplant, Fresh Mozzarella, Arugula, Aged Balsamic, Basil Aioli, Herb Focaccia  
*Pairs with Cabernet Franc 2016*

### **Shrimp Salad Roll- \$13**

Lettuce, Tarragon, Lemon, Celery, Buttered New England Roll  
*Pairs with Richland Reserve Chardonnay 2016*

## Entrées

(Available Friday and Saturday)

### **Pasta Primavera-\$14**

House Made Pasta, Asparagus, Tomato, Mushroom, Spinach, Basil, Lemon Butter Sauce,  
Parmesan  
*Pairs with Primavera (Club Members only Wine, ask your server for details)*

### **Bistro Steak\*-\$22**

8oz. Coulotte Steak, Red Wine Shallot Butter, Served with Daily Starch and Vegetable  
*Pairs with Merlot*

## Chef's Inspirations

*Available Friday-Saturday*

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

## Desserts

### **Chocolate Cake- \$8**

Chocolate Ganache, Rum Syrup, Espresso Cream  
*Pairs with Dolce Rubus*

### **Strawberry Rhubarb Shortcake- \$8**

Rosé Infused, Served with Chantilly Cream  
*Pairs with Moscato*

### **Potomac Point Ice Cream- \$8**

Raspberry Flavored Ice Cream infused with our Dolce Rubus Wine, Chocolate Chips  
Made locally by Abner Butterfield Ice Cream Company

*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

\$14.00 Glass/\$12.00 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*

### **Biutiful 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*

### **Last Harvest Vidal Blanc 2017**

\$22.99 Bottle/\$20.69 Club

\$7.00 Glass/\$6.00 Club Glass

*Delightfully golden fruit, rich with flavors of honey, peach, and apricot. A slight nose of wildflowers.*



## **Club Members Only**



### **Deseo 2016**

\$32.99 Bottle/ \$9.00 Glass

*Aromas of ripe dark berries, sweet spices and toasted buttery notes. The Palate is full with good structure and elegant tannins. The finish is long and fresh*

### **Top Dog**

\$22.99 Bottle/ \$6.00 Glass

*Stonefruit, pineapple, and melon aromas with a hint of orange blossom. Toasty notes creating an elegant complexity. The initial taste is bright and clean. Long lasting aftertaste*

### **Primavera**

\$25.99 Bottle/\$7.00Glass

*Springtime in a glass! Light and refreshing, tropical fruit forward notes with spring floral aromas. Well rounded wine finishing with balanced acidity*



## **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, Coyote Cave 2016*

\$13.00/one guest      \$24.00/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