



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 Rillette-\$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



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

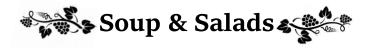


½ Dozen- \$14

Dozen-\$25

Cold- Cocktail Sauce, Champagne Mignonette, Lemon, Crackers

Hot- Béchamel, Spinach, Lemon, Parmesan



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

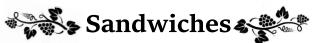
Salad Additions:

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



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



(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



Available Friday-Saturday
Weekly selection of seasonally inspired creations. Ask your server for more details.



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.



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

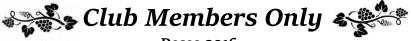
Biutiful Cava

\$28.00 Bottle/\$25.20 Club \$9.00 Glass/\$8.00 Club Glass dry Spanish Sparkling offers orchard fruit and floral t

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.



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



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