



Small Plates

Creamy Crab Dip-\$14

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

Roasted Brussels Sprouts-GF \$9

Roasted Brussel Sprouts, Bacon Lardons, Maple Glaze
Pairs with La Belle Vie Rose'

Beef Carpaccio*-GF \$14

Seared Tenderloin, Arugula, Lemon Caper Vinaigrette, Parmesan
Pairs with Primavera

Toasted Burrata Crostini-\$8

Crostini, Wild Mushrooms, Burrata, Lemon Zest, Balsamic Reduction,
Pairs with Coyote cave 2017

Potomac Point Crab Cakes- Market Price

Fresh Crab Cakes, Tarragon Remoulade, Fresh Fennel, Fuji Apple
Pairs with Chardonnay 2016

Mussels-\$14

Steamed Mussels, Garlic, Cherry Tomato Beurre Blanc, Toasted Bread
Pairs with Chardonnay 2016

Garlic Shrimp-GF \$14

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

Braised Short Rib Tacos- \$16

Short Rib, Napa Cabbage, Chipotle Aioli, Scallions
Pairs with Abbinato 2016

Potato Gnocchi-\$12

Gnocchi, Butternut Squash, Brown Butter Sauce
Pairs with Coyote Cave 2017

Burrata Flatbread-\$14

Tomato Basil Sauce, Wild Mushrooms, Tomatoes, Burrata, Balsamic Glaze
Pairs with Abbinato 2016

Bistro Flatbread-\$14

Tomato-Basil Sauce, Mozzarella, Calabrese Sausage, Oregano, Parmesan Reggiano
Pairs with Abbinato 2016

**Notice: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if one suffers certain medical conditions
GF=Gluten Free Items*



Artisan Cheese Platters



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

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, Saturday, And Sunday

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

Chopped Caesar Salad- \$10

Romaine, Housemade Caesar Dressing, Sundried Tomatoes, Parmesan, Croutons

Pairs with Richland Reserve Viognier SL 2017

Autumn Salad-GF \$12

Mixed Greens, Butternut Squash, Dried Cranberries, Feta, Toasted Pumpkin Seeds

Pairs with Richland Reserve Viognier 2016

Roasted Beet Salad-GF \$10

Roasted Beets, Yellow Squash, Herb Goat Cheese, Arugula, Aged Balsamic, Toasted Hazelnuts

Pairs with Richland Reserve Viognier 2016

Salad Additions:

Chicken*-\$5

Shrimp*-\$6

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GF- Gluten Free Items



Sandwiches



Choice of Chips or Side Salad
Add cup of soup \$3.00
Gluten free bread may be substituted

Bistro Burger*- \$14

Cheddar, Maple Spicy Apple Bacon Compote, Napa
Cabbage
Add Bacon \$1
Pairs with Petit Manseng 2016

Turkey Panini- \$13

Roasted Turkey Breast, Cranberry Compote, Brie, Apple Slices, Sourdough Bread
Pairs with Merlot 2016



Entrées


(Available Friday and Saturday)

Braised Short Rib Pasta -\$18

Short Rib, Roasted Root Vegetable, Fresh Pasta, Tomato Basil Butter Wine Sauce
Pairs with Abbinato 2016

Roasted Pork Chop-GF \$20

Roasted Pork Chop, Sweet Potato Puree, Green Beans, Apple Au Jus
Pairs with Coyote 2017

Pan Seared Salmon-GF \$21

Salmon, Shrimp, Spinach, Cherry Tomato Beurre Blanc
Pairs with Petit Manseng 2016



Chef's Inspirations



Available Friday-Saturday

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



Desserts



Pumpkin Cheesecake- \$8

Housemade Pumpkin Cheesecake, Cinnamon Chantilly Cream, Roasted Pumpkin Seeds

Chocolate Bread Pudding- \$6

Chocolate Bread Pudding, Chocolate syrup, Powdered Sugar

*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.*