

SHAREABLES

CHARCUTERIE BOARD \$34

PROSCIUTTO DI PARMA | SOPRESSATA | EDWARD'S COUNTRY HAM | SHARP WHITE CHEDDAR | BABY BURRATA |
FONTINA | CHEF PAIRED ACCOUTERMENTS

TOMATO & PESTO FLATBREAD \$15

RUSTIC FLATBREAD | SLOW ROASTED TOMATOES | BASIL PESTO | FRESH MOZZARELLA

SPINACH & ARTICHOKE DIP \$15

GRUYERE | CROSTINI

GARLIC BUTTER SHRIMP \$16

ROASTED SHRIMP IN A GARLIC BUTTER SAUCE | FRESH HERBS | CHARRED BAGUETTE

TRUFFLE FRIES \$13

White Truffle Oil | Parmesan Cheese | Fresh Herbs

CHIPS & FONDUTA \$12

GORGONZOLA | FONTINA | HOUSE FRIED POTATO CHIPS

HANDHELDS

LOBSTER ROLL \$31

402 OF MAINE LOBSTER TAIL | LEMON DILL AIOLI | BUTTERED ROLL

USV Smash Burger \$18

Two Smash Patties | Cheddar | Bacon Jam | House Pickles | Bibb Lettuce |
Shirley Sauce | Brioche Bun

SHIRLEY STACK \$18

SMOKED HAM | TURKEY | BACON | CHEDDAR | BIBB LETTUCE | TOMATO | MAYO | WHEAT BERRY TOAST

Spring Greens Sandwich \$14

Toasted Wheatberry | Micro Arugula | Avocado | Pesto Aioli | Cucumber | Red Onion | Heirloom Tomato

BACON & TOMATO GRILLED CHEESE \$15

SLOW ROASTED TOMATO | BACON | SHARP CHEDDAR | HAVARTI | BABY SPINACH | SOURDOUGH

OLD BAY BATTERED COD \$17

MALT VINEGAR SLAW | SALTED POTATO CHIPS | HOUSE PICKLES | OLD BAY AIOLI | BRIOCHE BUN

COBB SALAD \$17

Chopped Romaine | Cheddar | Cucumber | Tomato | Chopped Egg | Smoked Ham | Red Onion |
House Croutons | Applewood Bacon | House made Ranch Dressing

TURKEY BACON RANCH PANINI \$16

Oven Roasted Turkey Breast | Applewood Smoked Bacon | Havarti | Arugula | Ranch | Sourdough

Desserts

BOTTLED BEERS

COCKTAILS

CHOCOLATE CHIP COOKIE
ICE CREAM SANDWICH \$8

Hardywood Pilsner \$7

Alewerks Weekend Lager \$7

Strawberry Fields \$14
Sparkling Rose | Cirrus Vodka |
Strawberry | Lemon

STRAWBERRY SHORTCAKE \$8

VANILLA POUND CAKE | WHIPPED

CREAM | MACERATED STRAWBERRIES

Buskey Cider \$7

ARDENT IPA \$7

Spring Fling \$13 Ketel One Orange Blossom Vodka | Lemonade | Basil | Viognier

Red Sangria
Glass \$10 | Carafe \$36

A SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF SIX OR MORE.



WINE FLIGHTS

RED WINE FLIGHT \$25- DIVERTIDO, PETITE VERDOT, TANNAT, #I
WHITE WINE FLIGHT \$22- SAUVIGNON BLANC, VIOGNIER, #2, STILL ROSE
SAMPLER FLIGHT \$27- VIOGNIER, STILL ROSE, PETIT VERDOT, #I

WHITES & ROSE

2021 VIOGNIER • \$10 | 31

WE ARE PROUD TO GROW SOME OF THE BEST VIOGNIER AROUND. AROMATICS OF HONEYSUCKLE AND RIPE PEAR, WITH PEACH AND GRANNY SMITH APPLE ON THE PALATE.

2022 Sauvignon Blanc • \$10 | 31

LIGHT AND CRISP, FRESH LIME, GRAPEFRUIT WITH PLEASING MINERALITY.

2020 Chardonnay • \$9 | 24

AGED IN 28% NEW FRENCH OAK, IT RETAINS ITS FRUIT WITH BALANCED ACIDITY. BARREL FERMENTED.

2021 #2 White • \$9 | 28

SEMI-SWEET WITH TROPICAL FRUITS. THE PERFECT COCKTAIL WINE.

NV Rosé • \$10 | 31

This Provence style dry Rosé has notes of strawberry.

2022 Sparkling Rosé • \$13 | 39

This fruit forward Rosé is full of ripe peach and fresh creamy strawberry.

2019 Blanc DE Blanc • \$50

FINESSED EFFERVESCENCE IS ACHIEVED VIA THE MÉTHODE TRADITIONNELLE PROCESS. THE 2O MONTHS SPENT AGED SUR LEI RESULTS IN BREADY YEASTY COMPLEXITIES.

REDS

2021 DIVERTIDO • \$9 | 28

The unexpected story of Mourvèdre. This Vitis Vinifera evokes juicy black cherries in the summertime.

2018 ZACHARIAH • \$14 | 42

Our flagship blend of 58% Petite Verdot, 25% Tannat, and 17% Merlot has nuanced aromatics and layered flavors of dark fruit and spice. Age worthy.

2019 PETIT VERDOT • \$12 | 36

Dense black cherry, dark chocolate, and dried Herbs. 19 months in Barrel.

2018 TANNAT • \$14 | 42

This lesser- known red grape is making some of the most elegant wines in Virginia. This dark, inky wine displays notes of plum and black currant with resolved tannins. 18 months in 45% new French Oak.

2020 #I RED • \$8 | 25

This versatile semi-sweet red blend can be chilled in the heat of the summer and holds its own with everything from BBQ to Jambalaya.

2017 MERLOT · \$6 | 18

THIS VARIETAL MERLOT HAS BEEN AGED FOR 18 MONTHS IN 50% NEW FRENCH OAK. COMPLEX POTPOURRI AND TORCHED RASPBERRIES ARE BACKED BY REFINED TANNINS.