

CHEF'S FEATURES

CHEF'S ARTISANAL CHEESE & CHARCUTERIE BOARD 30

Four cheese selections and four charcuterie selections, served with House made Apple Butter, various accompaniments, Grilled Bread & Crackers. Features several local selections.

SUN-DRIED TOMATO MARGHERITA 15

Tomato-Goat Cheese Mousse, Sauteed Onions, Tomatoes, Marinated Portabella, Fresh Mozzarella Arugula & Basil, Extra Virgin Olive Oil with Red Wine Vinaigrette Salad

Add Chicken 5 | Add Shrimp 6

PIMENTO CHICKEN FLATBREAD 15

Blackened Chicken, House Pimento Spread, Tomatoes & Onions, Mozzarella, Honey Sriracha with Red Wine Vinaigrette Salad

PAN-SEARED RACK OF LAMB 30

Pretzel-Crusted with Green Chimichurri, served with Beer-Braised Cheesy Polenta and Seasonal Vegetables

CREAMY CREOLE PASTA 18

Andouille, Shrimp, Blackened Chicken & Cajun Veg tossed in a Creole Sauce, served with Toasted Focaccia

Add some Voodoo Spice for more heat!

"ADULTING" MAC & CHEESE 17

Sausage, Shrimp, Bacon, Spinach, Cavatappi Pasta in a Cheesy Sauce and topped with Garlic Breadcrumbs and Toasted, served with Toasted Focaccia

DESSERT

FROMAGE BLANC CHEESECAKE 9

Fresh Cheese from Village Cheeseworks (Upperville, VA), Irish Cream Chocolate Ganache, Pomegranate Compote

BELGIAN ORANGE - CHOCOLATE TORTE 9

Rich Belgian Chocolate with Orange Oil, Graham & Sugar Cone Crust, Luxardo Reduction and Burned Cherry