

SUMMER DINNER MENU



CREATE YOUR OWN PRE FIXÉ

3 Course, \$51 or \$71 with wine pairings



4 Course, \$59 or \$84 with wine pairings

STARTER

ⓖ Oysters on the Half - \$15
1/2 dozen, mignonette, cocktail sauce
Poema Cava Extra Dry

ⓖ Shrimp Cocktail - \$15
cocktail sauce
Jacques Pelvas Brut Rosé

Cream of Crab Soup - \$13
local fresh cream, lump crab, dry sherry, local bread
d'Arenberg The Stump Jump White Blend

French Onion Soup - \$11
gruyère, provolone, baguette crouton
Delas Côtes du Rhône

ⓕ Tomato Bruschetta - \$13
local tomatoes, basil, aged balsamic marinated
mozzarella
Primaterra Pinot Grigio

Lobster Mac + Cheese - \$15
house cheese blend, panko crust
Diora Chardonnay

ⓖ Hickory Smoked Salmon - \$14
served warm with roasted portabella,
goat cheese, sweet drops, onion, balsamic reduction
Maison L' Envoye Cote du Py Gamay Noir

Whipped Feta - \$14
marinated olives, hot honey, grilled flatbread
Frisk Riesling

Chef Inspired Arancini - \$12
Sommelier Recommendation

FROM THE GARDEN

Flash Grilled Romaine Caesar - \$10
crouton crumble, fried capers, aged parmesan
Noble Vines 667 Pinot Noir

ⓖ ∞ Golden Beets - \$11
Third Way Farm mixed greens,
whipped goat cheese, grapes, candied walnuts,
honey lemon poppy seed vinaigrette
Campuget Rosé

ⓕ ⓖ Fried Chickpea - \$12
cucumbers, tomatoes, black beans, onions,
hummus vinaigrette
Emmolo by Caymus Sauvignon Blanc



From the Grill- \$59

\$31 prix fixe supplement

14 oz Rib Eye

14 oz Veal Porterhouse

7 oz Filet Mignon

*served with choice of chimichurri,
au poivre, demi butter and 2 sides*



A LA CARTE SIDES - \$7

parmesan truffle frites, wild mushrooms +
roasted onions, seasonal vegetables, herbed
risotto, roasted garlic mashed potatoes

■ Annotations ■

∞ - May contain tree nuts

ⓕ - Vegan

ⓖ - Gluten Free

ⓕ - Featured Menu Item

ENTREE

Bistro Steak au Poivre - \$31
black angus local beef, parmesan truffle frites,
peppercorn gravy
H3 Cabernet Sauvignon

ⓕ Chicken Madeira - \$28
herb risotto, seared mushroom blend, pan madeira demi
Château Laulerie Bergerac Bordeaux

ⓖ Shrimp & Grits - \$29
Keyes Creamery smoked cheddar,
Crooked Creek chorizo sausage, chimichurri
Alta Vista Vive Malbec

ⓕ ⓕ Sesame & Coconut Crusted Tofu- \$27
coconut curry cucumber noodle, steamed soy spinach,
fried shallots
Haut-Blanville Reserve Chardonnay

ⓕ ⓖ Scallops - \$33
corn & bacon hash, jalapeño-avocado crema,
pickled jalapeño relish, cilantro oil
Nortico Alvarinho

ⓕ Market Fish - Mrkt Price
spiced panko crust, coconut rice, zucchini noodles
Sommelier Recommendation

DESSERT

Chef's Inspired Cheesecake - \$12
Sommelier Recommendation

Lemon + Coconut Tart - \$11
deconstructed, toasted coconut,
dehydrated lemons, assorted berries, mint
Cavicchioli 1928 Prosecco

∞ Triple Chocolate Mousse - \$12
white milk + dark chocolate, hazelnuts, puff pastry,
orange caramel
Oliver Cherry Moscato

Vanilla Crème Brûlée - \$10
Quinta Tawny Port

∞ Village Market Ice Cream Sundae - \$11
Choice of local ice cream, waffle wafer, chocolate drizzle,
nut butter, whipped cream, cherry
Villa Jolanda Moscato

CASUAL A LA CARTE

Fried Mozzarella – \$11 pretzel crust, marinara sauce Three Finger Jack Zinfandel
Triple Cheese Focaccia – \$9 tomato jam, arugula Noble Vines 667 Pinot Noir
Crab Dip – \$18 roasted red pepper + garlic, artichokes, toasted baguette Primaterra Pinot Grigio
Dry Aged Beef Sliders – \$17 served with frites Brad’s Farm beef, bacon, caramelized onions, Keyes creamery smoked cheddar, cumin aioli Chateau Laulerie Bergerac Bordeaux
Ⓥ Classic Hummus – \$11 grilled flatbread The Champion Sauvignon Blanc
Parmesan Truffle Frites – \$9 cumin aioli Alta Vista Vive Malbec
∞ Cheese + Charcuterie 3 cheeses ■ 2 charcuterie- \$28 5 cheeses ■ 3 charcuterie- \$42 with five wine pairings – \$25
ⓕ ⓖ Street Corn – \$14 Jalapeno - avocado crema, queso fresco, tajin, pickled jalapeno relish Troublemaker Red Blend
FLATBREAD PIZZAS
Lump Crab – \$16 tomato confit, white sauce, house cheese blend Primaterra Pinot Grigio
Ⓥ Mediterranean – \$13 hummus, confit tomatoes, artichokes, roasted red peppers, olive tapenade, chimichurri Noble Vines 667 Pinot Noir
Amanté de la Carne – \$14 spicy sausage, bacon, meatballs, marinara, house cheese blend Delas Côtes du Rhône
Grilled Apples + Brie – \$13 Ricotta, caramelized onions, salumi Frisk Riesling

MUSSELS & FRITES-\$25

Brussels Belgian ale, shallots, bacon, Hook bleu cheese Alta Vista Vive Malbec
ⓖ Cape Cod white wine, garlic, lemon, herbs, sriracha pepper Frisk Riesling
Chesapeake local beer, Old Bay, shallots, garlic, butter Nortico Alvarinho
SEASONAL COCKTAILS-\$14
Candy on Top Martini Holla candy on top vodka, whipped vodka lemon juice, pineapple juice, cotton candy simple syrup, cotton candy
Matcha Gin Sour gin, lemon juice, matcha syrup, egg white, garnished with matcha powder + lavender
Garden Margarita El Jimador reposado tequila, lime, St. Germain, agave cucumber purée, mint, pink peppercorn + salt rim
Blueberry + Coconut Mojito Mur Mur coconut rum, coconut milk, coconut puree, lemon juice, blueberries + mint muddled
Summer Sipping hibiscus infused bourbon, lemon juice, pineapple juice, angostura bitters, grenadine
HOUSE COCKTAILS-\$12
Espresso Martini fresh brewed espresso, Kahlua, Three Olives triple shot espresso vodka
Pairings Mule vodka, St. George’s spiced pear liqueur, lime, ginger beer
Gimlet gin, fresh lime juice, simple syrup
Shooting Paloma tequila, lemon syrup, Pama, grapefruit juice
We Make a “Good Pear” mezcal, Cointreau noir, prickly pear syrup, lime
Barrel Aged Old Fashioned bourbon, turbinado sugar, angostura bitters
Parisian Paradise light rum, St.Germain, lime, simple syrup, splash Brut Rose

SPARKLING WINES 3oz ■ 6oz ■ Bottle
Alain Vincey Brut Champagne 9 ■ 17 ■ 54 Jacques Peltas Brut Rosé 5.5 ■ 10.5 ■ 35 Poema Cava Extra Dry 5 ■ 9.5 ■ 33 Cavicchioli 1928 Prosecco 5.5 ■ 10 ■ 34
WHITE/ROSE WINES 3oz ■ 6oz ■ Bottle
Campuget Traditional Rosé 5.5 ■ 10 ■ 33 d’Arenberg The Stump Jump White Blend 5 ■ 9.5 ■ 31 Primaterra Pinot Grigio 5 ■ 9.5 ■ 31 Nortico Alvarinho 5.50 ■ 10.5 ■ 35 Pine Ridge Chenin Blanc-Viognier 5 ■ 10 ■ 33 Emmolo by Caymus Sauvignon Blanc 5.5 ■ 10.5 ■ 35 The Champion Sauvignon Blanc 5 ■ 9.5 ■ 31 Haut-Blanville Chardonnay 5.5 ■ 10 ■ 33 Diora Chardonnay 5.5 ■ 10.5 ■ 35 Domaine de Vaufuget Vouvray 5.5 ■ 10.5 ■ 35 Frisk Riesling 5 ■ 9.5 ■ 30
RED WINES 3oz ■ 6oz ■ Bottle
Noble Vines 667 Pinot Noir 5 ■ 9.5 ■ 31 Maison L’ Envoyé Côte du Py Gamay Noir 6 ■ 11.5 ■ 39 Alta Vista Vive Malbec 5 ■ 9.5 ■ 30 Delas Côtes du Rhône 6 ■ 11 ■ 36 Three Finger Jack Old Vine Zinfandel 5.50 ■ 10.5 ■ 35 Château Laulerie Bergerac Bordeaux 5.5 ■ 10 ■ 33 H3 Cabernet Sauvignon 5.5 ■ 10 ■ 33 Troublemaker Red Blend 5.5 ■ 10.5 ■ 35 Austin Hope Cabernet Sauvignon 1L 9 ■ 17.5 ■ 74 Caymus–Suison The Walking Fool Red Blend 9 ■ 17.5 ■ 55