



APPETIZERS

BUTTERNUT SQUASH SOUP 14

Honey Butter, Toasted Pepitas, Oat Milk, Baguette

PEAR & ARUGULA SALAD 16

Bosc Pear, Arugula, Candied Pecans, Bleu Cheese, Saba

PROSCIOTTO CRUDO & FIGS 18

Prosciutto, Mascarpone, Basil, Frisee, Radish Croutons

*SEARED SPANISH OCTOPUS 24

Squash, Marrakesh, Apple, Sage, Red Onion-Bacon Jam

BONE MARROW & ESCARGOT 22 | 42

Parsley-Pernod Butter, Lemon, Country Toast

*P.E.I. MUSSELS MARINIÈRE 21

Garlic, Ginger, Butter, Crème Fraîche, Toasted Baguette

ENTRÉES

ARUGULA-PESTO PAPPARDELLE 23

Arugula Pesto, Granny Smith Apple, Lemon, Parmesan

SUNCHOKES-TRUFFLE RISOTTO 24

Wild Mushrooms, Winter Truffles, Parmesan and Garlic Chives

PAN SEARED RAINBOW TROUT 32

Peanut Gremolata, Marble Potatoes, Paprika Emulsion, Sauce Vierge

*LOCH DUART SCOTTISH SALMON 29

Heirloom Carrots, Almonds, Ginger, Frisee, Lemon-Miso Beurre Blanc

*LA BELLE FARMS ROASTED CHICKEN 28

Tuscan Farro, Sausage, Tomato, Swiss Chard, Fried Egg, Parmesan, Chicken Jus

*STEAK DIANE 42

6oz Filet, Potato, Mushroom, Cipollini Onion, Cherry Tomato, Cognac Cream Sauce

8 oz NY Strip 48 | Seared Foie Gras +35

SIDES 9

GRITS

Parsley, Butter, Sea Salt

PAPAS BRAVAS

Paprika Emulsion

MASHED POTATOES

Butter, Cream

BRUSSEL SPROUTS

Red Wine Syrup

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Thank you!

SPECIALTY COCKTAILS

THE 1799 18

*Effen Cucumber Vodka, Elderflower Liqueur, Lime Juice,
Pineapple Juice*

BLACK WIDOW 18

*Grey Goose Vodka, Chambord, Blackberries, Lemon Juice,
Cranberry*

*** SECRET GARDEN** 18

*Empress Indigo Gin, Elderflower Liqueur, Lemon Juice,
Lavender-Hibiscus-Rose Petal Syrup, Egg White,
Burlesque Bitters*

IRISH SHRUB 18

*Drumshanbo Gunpowder Irish Gin, Pear Shrub,
Pressed Lime, Mint, Maldon Salt*

THE HARVEST 20

*Knob Creek 9yr, Spiced Apple Cinnamon Syrup,
Rhubarb Bitters*

MAPLE WALNUT MANHATTAN 20

*Woodford Reserve Bourbon, Antica Vermouth, Maple
Syrup, Black Walnut Bitter*

SMOKED MARGARITA 20

*Hornito's Reposado Tequila, Del Maguey Mezcal,
Strawberry Agave, Lime Juice,
Bruléed Strawberry*

*** VIRGINIA SOUR** 20

*Bowman Brothers Bourbon, Simple Syrup, Lemon
Juice, Egg White, VA Red Wine Float*

WINES BY THE GLASS

Blanc De Blanc – Bassano, NV	16
Cava Brut Rosé – Can Xa, NV	16
Champagne - Lanson, NV	30
Sauvignon Blanc – Touraine, '23	18
Pinot Grigio – Tiefenbrunner, '22	16
Chardonnay – Hartford Court, '22	20
Rosé – Hark Vineyard	16
Pinot Noir - J. Drouhin Bourgogne '22	20
Cabernet Sauvignon – Austin Vineyard '22	20
 Meritage – Kings Family Vineyard '21	24
 Octagon – Barboursville Vineyard '21	24
 Monticello Cup Gold Medal Winner	

NON-ALCOHOLIC COCKTAILS

THE CISMONT 11

Cucumber, Elderflower, Lime, Pineapple, Soda

BERRY LEMONADE 10

*Muddled Berries, Strawberry Agave, Lemon,
Simple*

STRAWBERRY THYME SPRITZ 11

*Muddled Strawberry, Simple, Orange Juice,
Lemon, Soda*