



GRAZE

CHARCUTERIE 20 GF

cured meats, select cheeses, pickled vegetables, & accompaniments

SOUP DU JOUR & CROSTINI 10

SEASONAL BURRATA 18 v

pickled peaches, fresh basil, toasted walnuts, balsamic glaze, and house bread

BLACKBERRY+FETA SALAD 15 v/GF

arugula, fresh blackberries, sliced cucumber, toasted walnuts, crumbled feta, basil-mint vinaigrette

SUMMER CANTALOUPE SALAD 16 v/GF

mixed greens, fresh cantaloupe, mozzarella ciliegine, prosciutto, figs, balsamic vinaigrette

CRISPY TRUFFLE POTATOES 16 v/GF

fingerling potatoes, parmesan, lemon-garlic aioli

CRISPY BRUSSEL SPROUTS 14 GF

lardons, parmesan, whole grain mustard aioli

SAUSAGE AND WHITE BEANS 16 GF

two grilled hot italian sausages, white bean salad, pickled cherry tomatoes, micro salad greens

FORK & KNIFE

RIBEYE STEAK* 45 GF

grilled ribeye, garlic parmesan asparagus, whole roasted oyster mushroom, whipped truffle potatoes, red wine demi glace, micro salad greens

LAMB CHOP* 40 GF

seared bone-in lamb chop, truffle whipped potatoes, roasted grapes, red wine demi glace, salad micro greens

SCALLOP BRAVAS* 36 GF

pan-seared scallops, potatoes bravas, chimichurri, micro salad greens

DRY RUBBED CHICKEN* 20 GF

chicken leg quarter, seared summer squash, confit garlic and heirloom tomato yogurt, salad micro greens

SEASONAL POTATO GNOCCHI* 20 v

basil-arugula pesto, sliced summer squash, heirloom cherry tomatoes, breaded eggplant, micro salad greens

ANGUS BURGER* 18

8oz patty, lettuce, tomato, red onion, pickle, white cheddar, whole grain mustard aioli, served with crispy truffle potatoes

SWEETS

VA BERRY PIE 12 v

mixed berry compote, almond crumble, vanilla ice cream, mint

SOPAIPILLA DESSERT BOARD 14 v

cinnamon-sugar pastry, petit fours, fresh fruit, whipped cream, salad micro greens

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

A gratuity of 20% will be applied to all parties of six or more

Owned and Managed by Taylor Hospitality