

ELEMENTS



1010

COCKTAILS

Hot Bourbon Cider 12

Local Apple Cider Infused with Oranges, Cloves, and Whole Cinnamon

Makers Mark Bourbon

Sweet Cinnamon Sugar Rim

Winter Margarita 9

Freshly Squeezed Lime Juice, Blood Orange Syrup, Sauza Gold Tequila,

Topped Off with Ginger Beer and Lime

Traditional Salt Rim

Lafayette Martini 13

Bombay Gin Shaken with a Touch of St. Germaine and Freshly Squeezed Lime

James River Tea 9

A Long Island Like No Other

Svedka Vodka, Rum, Triple sec, and Sour Mix

Topped with Myers Dark Rum and Lemon

Liquid Sunset 8

Enjoy the Sunset a Little Longer

Bacardi Limon, Cranberry Juice, Pomegranate Syrup

Topped Off with Sprite and Lemon

PLEASE ASK YOUR SERVER FOR OUR BEER SELECTION

APPETIZERS

Beef Pot Stickers 12

Pan Seared Beef Dumplings
Spicy Ponzu, Sriracha Aioli
Shredded Scallion

Sizzling Stuffed Mushrooms 10

Italian Sausage, Roasted Red Peppers
Parmesan & Mozzarella Cheeses

Chicken Satay 11

Thai Peanut Dipping Sauce

Shrimp Tempura 16

Cloud Batter, Thai Chili Sauce

Potato Latkes 8

Granny Smith & Cranberry Compote
Chive Sour Cream

Black & White Tuna 15

Seared Ahi Tuna Served Rare
Sesame Seeds, Pickled Ginger, Wasabi, Wakame
Sriracha, Ponzu

SOUPS

Kingsmill Corn & Crab Chowder

Local Sweet Corn, Chesapeake Crab, Virginia Ham
Cup 5 Bowl 7

Chef's Daily Soup Kettle

Daily Seasonal Ingredients
Cup 4 Bowl 6

SALADS

Fall Harvest 11

Baby Greens, Bordeaux Poached Pears
Fig Marmalade Infused Chevre, Dried Tart Cherries
Red Onion, Cherry Tomatoes, Candied Pecans
Pomegranate Dressing

Elements of Caesar 9

Romaine Hearts, White Anchovy Filets,
Flame Roasted Plum Tomatoes
Parmesan Croutons, Shaved Asiago
Kingsmill Caesar Dressing

Add to any Salad

Grilled Sirloin Steak 12 Salmon 8
Shrimp 9 Chicken 7

BLT Wedge 10

Baby Iceberg, Applewood Smoked Bacon
Cherry Tomatoes, Stilton Blue Cheese
Blue Cheese Dressing

*Consuming raw or undercooked Tuna, Filet, Duck, Salmon, Pork or Lamb may increase your risk for foodborne illness

*Please consult your server if you require a gluten-free diet or have a severe food allergy.

ENTREES

Joyce Farms Duck Two Ways 32

Seared Breast, Confit Leg & Thigh
Sweet Potato, Gruyere & Bacon Pave, Wilted Arugula
Red Currant Pan Jus

Braised Border Springs Lamb Shank 30

White Truffle Mashed Potatoes, Roasted Root Vegetables
Shiraz Caramel

Grilled Red Barn Porterhouse Pork Chop 28

Blood Orange and Orange Blossom Honey Lacquer
Crispy Sweet Potato Gnocchi, Roasted Asparagus
Browned Butter Sage Sauce

Caramelized OBX Scallops 36

Lemon Herb Risotto, Wilted Arugula
Lobster & Red Pepper Bisque

Harissa and Maple Glazed Salmon 26

White Bean, Baby Kale and Bacon Ragout
Blistered Cherry Tomatoes

Seared Center Cut Filet Mignon 38

White Truffle Mashed Potatoes, Sautéed Baby Spinach
Roasted Cipollini Onions, Shitake and Black Garlic Steak Butter
Port Reduction

Pan Roasted Veal Chop 32

Porcini Mushroom Risotto, Roasted Asparagus
Courvoisier Green Peppercorn Sauce

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ENTREES

Broiled Jumbo Lump Crab Cakes 34

Roasted Asparagus and Parmesan Risotto, Wilted Arugula
Orange Saffron Aioli

Ashley Farms Oven Roasted "Statler" Chicken Breast 24

White Truffle Mashed Potatoes, Grilled Asparagus
Madeira Pan Sauce

Hoisin BBQ Grilled Tempeh 28

Sweet Potato and Baby Kale Hash, Sweet & Sour Slaw

Spinach Tortellini and Shrimp 26

Jumbo North Carolina Shrimp
Cherry Tomatoes, Shaved Asiago
Olive Oil, Garlic, Basil, Lemon

DESSERTS

Elements Baked Alaska 12

Pistachio Almond & Amarena Cherry Straciatella Gelatos
Vanilla Cake, Baked Meringue, Chocolate Sauce
Please allow 15 minutes for preparation

Gianduia 9

Warm Flourless Chocolate-Hazelnut Cake
Vanilla Gelato, Chocolate Ganache
Amarena Cherries

Banana Split 9

Vanilla, Chocolate and Strawberry Gelato
Caramelized Bananas, Peanuts
Chocolate Sauce

The Italian Job 7.5

Choice of 3 Homemade Gelatos

Vanilla Bean Crème Brulee 8

Fresh Berries

BUBBLES

Cupcake Prosecco, Italy 28
Trump Blanc de Blanc, Monticello, VA 50
Moet & Chandon Imperial, France 70
Perrier Jouet Grand Brut, France 80
Veuve Clicquot Yellow Label, France 120

SAUVIGNON BLANC

Whitehaven, Marlborough, New Zealand 8/38
Robert Mondavi Fume Blanc 38
Groth, Napa Valley 42
Cloudy Bay, Marlborough, New Zealand 52
Cakebread, Napa Valley 60
Illumination, Napa Valley 85

INTERESTING WHITES

Simi Rose, Sonoma County 26
Beringer White Zinfandel 26
Kung Fu Girl Riesling, Columbia Valley 30
Pine Ridge Chenin-Blanc, California 40
Barboursville Viognier, Monticello, VA 42
Pouilly-Fuisse Louis Jadot 2012 46
Fitz-Ritter Gewurtstraminer, Germany 48
Caymus Conundrum, Napa 2011 56

PINOT GRIGIO

Cupcake, California 7/28
Kris Delle Venezie, Italy 8/30
King Estate, Pinot Gris, Willamette Valley 36
Santa Margerita 2012 52

CHARDONNAY

Cupcake, California 7/28
Kendall Jackson, California 10/34
Simi, Sonoma County 38
Sonoma Cutrer, Russian River Ranches 48
Groth, Napa Valley 54
Barboursville 2012 56
Silverado, Carneros 65
Merryvale, Carneros 2010 65
Jordan, Russian River Valley 72
Pine Ridge "Dijon Clone", Carneros 72
Ferrari-Carano, Sonoma County 72
Chalk Hill, Sonoma County 2010 86
Far Niente 2012 111

PINOT NOIR

Cupcake, Central Coast 7/28
A to Z, Willamette Valley 38
Benton Lane, Willamette Valley 2011 48
Robert Mondavi, Carneros 58
King Estate, Willamette Valley 2011 58
Decoy by Duckhorn, Sonoma County 64
Sanford, Santa Rita Hills, California 82
Twomey Cellars by Silver Oak 2011 92

MERLOT

Cupcake, California 7/28
Chateau Souverain, Alexander Valley 38
Franciscan, Napa Valley 42
Hall, Napa Valley 2009 67
Duckhorn, Napa Valley 2010 115

INTERESTING REDS

Ravenswood Zinfandel, California 32
Trump Simply Red, Monticello, VA 36
Coppola Zinfandel 2010, Alexander Valley 36
Magician's Lot 11 Red Blend, Napa Valley 42
Trianon Cab Franc, Williamsburg, VA 59
Banfi Chianti, Tuscany, Italy 8/28

CABERNET SAUVIGNON

Cupcake, California 7/28
Hess Select, North Coast 10/34
Kenwood, Sonoma 40
Rodney Strong, Alexander Valley 12/48
St. Supery, Napa Valley 2011 50
J.Lohr "Hilltop", Paso Robles 54
Ferrari-Carano, Dry Creek Valley 56
Louis Martini, Napa Valley 58
Oberon, Napa Valley 2011 59
Clos Du Val, Napa Valley 60
Stag's Leap, Napa Valley 88
Pine Ridge, Napa Valley 2011 92
Jordan, Alexander Valley 2009 118
Silver Oak, Alexander Valley 2008 122
Cakebread, Napa Valley 155

FRENCH VARIETALS

Chateau St. Jean Cinq Cepages 1999 90
Chateau Moulin Rouge Medoc 2003 100
Lynch Bages Pauillac 1996 210