

BY THE GLASS

SPARKLING

Maschio Prosecco split 9

SAUVIGNON BLANC

Le Grand Caillou, Loire Valley, France 10

VIOGNIER

Barboursville, Virginia 12

RIESLING

Dr. Loosen Gray Slate, Mosel,
Germany 10

CHARDONNAY

Pouilly-Fuisse Louis Jadot, France 14

ROSE

DeMorgenzon, DMZ, South Africa 8

PINOT NOIR

Maison Joseph Drouhin, Bourgogne 12

SYRAH

Qupe, Central Coast, California 10

MALBEC

Felino, Mendoza, Argentina 10

ZINFANDEL

Frog's Leap, Napa 15

RED BLEND

Saint Cosme, Cotes du Rhone 12

CABERNET SAUVIGNON

J. Lohr "Hilltop", Paso Robles 17

BEER

DRAFT

Stella Artois 8

Cape Charles Brewing Co. Seasonal 7

New Realm Seasonal 8

Williamsburg Alewerks Seasonal 7

Oozlefinch Seasonal 8

Seasonal Cider 7

BOTTLED

Bud Light 5

Miller Lite 5

Williamsburg Alewerks Superb IPA 7

Corona Extra 7

Yuengling 5

Sam Adams Boston Lager 7

O'Doul's 5

SIGNATURE COCKTAILS

AZALEA MARGARITA 15

Patron Silver, Patron Citronge Orange, Pineapple, Lime, Grenadine

SUNSET MARTINI 9

Malibu, Crème de Banana, Pineapple

OLD FASHIONED 13

Copper Fox Rye, Bitters, Sugar, Orange, Cherry

PAMA FIZZ 10

Pama, St. Germaine, Sparkling Wine



STARTERS

WINGS BY THE DOZEN 16

Buffalo, BBQ, Thai Chili, Garlic Parmesan, Teriyaki

WILD MUSHROOM FLATBREAD 14

Caramelized Onion, Fontina, Truffle Sea Salt

FRIED EGGPLANT WITH HONEY 12

Lemon Wedges, Goat Cheese

MEATBALL ALFORNO 10

Housemade Meatballs baked in Marinara
Parmesan & Mozzarella Cheese

SHRIMP COCKTAIL 15

Colossal Shrimp, House Cocktail Sauce, Lemon

DAILY KETTLE SOUP 8

SALADS

GRILLED ARTICHOKE SALAD 9

Romaine, Asiago, Charred Rustic Bread

ARUGULA SALAD 11

Roasted Red Peppers, Prosciutto, Asiago, White Balsamic Vinaigrette

BURRATA CAPRESE 11

Creamy Burrata Cheese, Plum Tomato, Fresh Cracked Pepper
Sea Salt, Basil Oil, Balsamic Glaze

TABLE SIDE CAESAR 10

Romaine, House Croutons, Tableside Dressing

GLUTEN FREE



*Consuming raw or undercooked Foie Gras, Egg, Filet, Veal, 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.



MAINS

SEARED FILET MIGNON* 42 

Roasted Garlic Mashed Potatoes, Broccolini Sauté, Port Wine Reduction Demi-Glace

GLAZED SALMON* 30 

Basil Risotto, Snap Peas, Harissa Maple Glaze

FRENCH CUT PORK CHOP* 30 

Sweet Potato, Brussel & Bacon Lardon Hash, Fig Balsamic Reduction

VEAL CHOP* 40 

Wild Mushroom Risotto, Broccolini Sauté, Cognac Green Peppercorn Sauce

PAN ROASTED FREE RANGE CHICKEN 27 

Roasted Garlic Mashed Potatoes, Snap Peas, Green Apple Stuffing, Madeira Pan Jus

CARAMELIZED SEA SCALLOPS 35 

Brussel Confit Risotto, Crispy Eggplant, Lemon Garlic Demi-Glace

JUMBO LUMP CRAB CAKE 32

Fire Roasted Corn Maque Choux, Red Chili & Cumin Emulsion

FALL VEGETABLE PASTRY 25 

Seasonal Vegetables, Beluga Lentils, Vanilla Salsify Purée

Vegan option available without pastry.



DESSERTS

CHOCOLATE HAZELNUT CHEESECAKE 6

PEACAN PIE 6

VANILLA BEAN CRÈME BRÛLÉE 6

AFTER DINNER DRINKS

ESPRESSO 4

LATTE 4

CAPPUCCINO 4

GRAHAM'S 10YR TAWNY PORT 7.25

MICHELE CHIARLO, MOSCATO D'ASTI NIVOLE 11

LA FLEUR D'OR, SAUTERNES 10

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SPARKLING

- Cupcake Prosecco, Italy 28
- Gruet Blanc de Noir, New Mexico 37
- Moet & Chandon Imperial, France 100
- Perrier Jouet Grand Brut, France 90
- Veuve Clicquot Yellow Label, France 120

PINOT GRIGIO

- King Estate, Pinot Gris, Willamette Valley 45
- Santa Margherita 52

RIESLING

- Dr. Loosen Gray Slate, Mosel, Germany 36
- Donnhoff, Nahe, Germany 61

VIOGNIER

- Barboursville Viognier, Monticello, VA 50

MOSCATO

- Michele Chiarlo, Moscato d'Asti, Italy 42

SAUTERNES

- La Fleur d'Or, Sauternes, France 73

SAUVIGNON BLANC

- Robert Mondavi Fume Blanc 44
- Whitehaven, Marlborough, New Zealand 38
- Cloudy Bay, Marlborough, New Zealand 77
- Patient Cottat, Loire Valley, France 34

WHITE BLENDS

- Pine Ridge Chenin-Blanc, California 40

CHARDONNAY

- Simi, Sonoma County 40
- Sonoma Cutrer, Russian River Ranches 48
- Groth, Napa Valley 66
- Barboursville 40
- Silverado, Carneros 65
- Jordan, Russian River Valley 77
- Ferrari-Carano, Sonoma County 50
- Far Niente 145
- Pouilly-Fuisse Louis Jadot 55

ROSÉ

- DeMorgenzon, DMZ, South Africa 30



PINOT NOIR

- A to Z, Willamette Valley 40
- Benton Lane, Willamette Valley 48
- Robert Mondavi, Carneros 58
- King Estate, Willamette Valley 58
- Decoy by Duckhorn, Sonoma County 55
- Sanford, Santa Rita Hills, California 90
- Twomey Cellars by Silver Oak 110
- Maison Joseph Drouhin, Bourgogne, France 47
- Frederic Magnien, Cote de Nuits-Villages, Burgundy, France 84

MERLOT

- Parducci Small Lot, California 30
- Chateau Souverain, Alexander Valley 45
- Franciscan, Napa Valley 45
- Hall, Napa Valley 67
- Duckhorn, Napa Valley 115

ZINFANDEL

- Ravenswood, California 30
- Frog's Leap, Napa Valley 60
- Robert Biale Black Chicken, Napa Valley 116

MALBEC

- Felino, Mendoza, Argentina 40
- Crocus, Cahors, France 40

CHIANTI

- Banfi Chianti, Tuscany, Italy 34

SYRAH

- Qupe, Central Coast, California 40

RED BLENDS

- Magician's Lot 11 Red Blend, Napa Valley 42
- Skyside Claret, North Coast 51
- Trianon Cab Franc, Williamsburg, VA 70
- Saint Cosme, Cotes du Rhone 42
- Domaine le Couroulu, Vacqueyras 53
- Roger Sabon, Chateauneuf-du-Pape 105

CABERNET SAUVIGNON

- Hess Select, North Coast 40
- St. Supery, Napa Valley 80
- J.Lohr "Hilltop", Paso Robles 65
- Oberon, Napa Valley 59
- Stag's Leap, Napa Valley 130
- Jordan, Alexander Valley 135
- Silver Oak, Alexander Valley 122
- Cakebread, Napa Valley 175