



SPARKLING & WHITE

wines by the glass

EXTRA BRUT	argyle oregon	\$14
LAMBRUSCO	tenuta la piccola emilia romagna	\$11
ROSÉ	boxwood estate virginia	\$12
SAUVIGNON BLANC	torrent bay new zealand	\$11
VERMENTINO	barboursville virginia	\$13
WHITE BLEND	barone di serramarrocco italy	\$11
CHARDONNAY	chasing lions california	\$10

RED

wines by the glass

PINOT NOIR	les volets france	\$12
GAMAY	domaine fellot "pic noir" beaujolais-villages	\$11
MERLOT	rosemont virginia	\$12
RED BLEND	dom. de grange payan france	\$10
CABERNET SAUVIGNON	grady california	\$13

SNACKS

CRAB DIP	gfo	\$19
	rosemary focaccia	
HUSH PUPPIES	v	\$12
	chili sorghum butter	
HOUSE MADE HUMMUS	v,vo,gf	\$12
	crudite, lavash	
CHARCUTERIE	gfo	\$20
	selection of cured meats and cheeses	
FRIED OYSTERS		\$18
	horseradish cream	
SOUP DU JOUR		\$10
	inquire with your server	

SALADS

add shrimp \$12, salmon \$16, or chicken \$14

WEDGE	v,vo,gf	\$11
	iceberg, pickled red onions, bacon	
	sun dried tomato blue cheese dressing	
HOUSE LETTUCES	v,vo,gf	\$13
	tomatoes, cucumbers, pickled onions	
	parmesan, citrus vinaigrette	
ROMAINE*	gfo	\$14
	cROUTONS, anchovies, parmesan, caesar dressing	

ENTRÉES

SUSTAINABLY RAISED SALMON*	\$26	gf
		grits, whipped feta, strawberries, mâche
QUICHE OF THE DAY	\$18	v,gf
		side salad
CHICKEN FETTUCINE	\$22	
		basil tomato sauce, pecorino

SANDWICHES

choice of side: fries, fresh fruit
romaine salad, slaw

HEIRLOOM TOMATO BLT	gfo	\$18
	smoked bacon, bibb lettuce, heirloom tomato	
	irish cheddar, chipotle aioli	
TJ'S BURGER*	gfo	\$18
	8oz. patty, lettuce, tomato, onion	
	white cheddar	
MUFFALETTA	gfo	\$16
	sopressatta, ham, provolone, olive tapenade	
	chili aioli, focaccia	
PORTOBELLA CHEESESTEAK	v,vo,gfo	\$16
	peppers, onions, horseradish cream, gruyere	
PO BOY		\$18
	choice of shrimp or oysters, remoulade, slaw	
	lettuce, tomato	
CHICKEN SALAD LETTUCE WRAPS		\$16
	romaine, apples, peppitas, tarragon	

Large Party Policy: automatic gratuity of 20% will be applied and one check will be provided for parties of 6 or more guests

* = These items can be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

v = vegetarian / vo = vegan optional / gf = gluten free / gfo = gluten free optional with substitutions or ingredients removed