Sweets

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk Chocolate Mousse</td>
<td>$12</td>
<td>banana, hazelnuts, mint</td>
</tr>
<tr>
<td>“Carrot Cake”</td>
<td>$11</td>
<td>cream cheese, pineapple, walnut</td>
</tr>
<tr>
<td>Textures of Oranges</td>
<td>$12</td>
<td>sorbet, olive oil cake, sweetened ricotta, fennel</td>
</tr>
<tr>
<td>Tasting of Sorbets</td>
<td>$10</td>
<td>3 scoops of house-made sorbet (please inquire with your server about our sorbet’s as the selections change daily)</td>
</tr>
<tr>
<td>Baked Triple Cream Belletoile Brie</td>
<td>$15</td>
<td>puff pastry, raspberries, almonds, sage</td>
</tr>
<tr>
<td>Chocolate &amp; Rum Tasting</td>
<td>$25</td>
<td>3 artisanal chocolates &amp; 3 rums to pair</td>
</tr>
<tr>
<td>Red Wine Poached Pear</td>
<td>$11</td>
<td>fall spices, smoked custard, oats, maple</td>
</tr>
</tbody>
</table>

Thursday is Burger Night. Come and experience Chef Jon’s special Butcher Burger, only available on Thursdays, for only $7 Limited availability
## Bar Food

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Indigo Blue Popcorn</td>
<td>$8</td>
</tr>
<tr>
<td>Hand Cut Truffle Fries &amp; Parmesan</td>
<td>$8</td>
</tr>
<tr>
<td>Chips &amp; Vidalia Onion Dip</td>
<td>$5</td>
</tr>
<tr>
<td>Hand Cut Truffle Fries &amp; Parmesan</td>
<td>$8</td>
</tr>
<tr>
<td>Chips &amp; Vidalia Onion Dip</td>
<td>$5</td>
</tr>
<tr>
<td>Crispy Brussels Sprouts kimchi mayo, benne</td>
<td>$8</td>
</tr>
<tr>
<td>Guechhie Boy Heirloom Cornbread seasonal jam, salted butter</td>
<td>$5</td>
</tr>
<tr>
<td>Half-Dozen Rappahannock River Oysters cucumber mignonette</td>
<td>$17</td>
</tr>
<tr>
<td>add trout roe</td>
<td>+4</td>
</tr>
<tr>
<td>add hackleback caviar &amp; creme fraiche</td>
<td>+12</td>
</tr>
<tr>
<td>Chicken Fried Oysters andouille gravy</td>
<td>$12</td>
</tr>
<tr>
<td>Charcuterie Plate</td>
<td>$21</td>
</tr>
<tr>
<td>chef selection of 2 cheeses and 3 meats</td>
<td></td>
</tr>
<tr>
<td>Baked Triple Cream Belletoile Brie puff pastry, raspberries, pecans, sage</td>
<td>$15</td>
</tr>
<tr>
<td>Boiled VA Peanut Hummus brioche, celery</td>
<td>$8</td>
</tr>
<tr>
<td>T-burger** &amp; Fries</td>
<td>$14</td>
</tr>
<tr>
<td>Angus beef burger on a pretzel bun</td>
<td></td>
</tr>
<tr>
<td>(choice of aged cheddar or blue cheese)</td>
<td></td>
</tr>
<tr>
<td>Braised Lamb Sandwich</td>
<td>$13</td>
</tr>
<tr>
<td>bacon, smoked mayo, fries</td>
<td></td>
</tr>
<tr>
<td>Pork Belly Sliders</td>
<td>$14</td>
</tr>
<tr>
<td>hoisin, brussel slaw, buttermilk biscuit</td>
<td></td>
</tr>
</tbody>
</table>
FEATURE

FEATURED Cocktail

Titanic
Our signature drink

FLAVOR PROFILE: REFRESHING + FLORAL
PARING: OYSTERS
ESTABLISHED, 2003

small plates
SIGNATURES

INNOVATIVE CRAFT COCKTAILS

Created by Stefan Trumer over the years, these are the pillars of our beverage program and have followed him from the bustling bars in New York City to the quiet rural streets of Clifton VA. These will always be available as they're also many of our guests' favorites.

Sage
sage, elderflower, plymouth gin

FLAVOR PROFILE: BRIGHT + HERBAL  PARING: BAKED BRIE  ESTABLISHED, 2007

Main Street
honey, cinnamon, lime, bulleit bourbon

FLAVOR PROFILE: Spiced Cider  PARING: SPICE GLAZED LAMB  ESTABLISHED, 2011

Cubana
fresh pressed sugar cane, lime, flor de caña rum

FLAVOR PROFILE: Green & Earthy  PARING: HEIRLOOM BEETS  ESTABLISHED, 2003

LIQUOR

FINE SPIRITS

SINGLE MALT SCOTCH

<table>
<thead>
<tr>
<th>Name</th>
<th>Yr</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ardbeg</td>
<td>10y</td>
</tr>
<tr>
<td>Ardbeg Corryvreckan</td>
<td></td>
</tr>
<tr>
<td>Balvenie, Carribean Cask, 14y</td>
<td>17</td>
</tr>
<tr>
<td>Balvenie, Doublewood, 17</td>
<td>32</td>
</tr>
<tr>
<td>Balvenie, Sherry Cask, 15y</td>
<td>34</td>
</tr>
<tr>
<td>Dalmore, 12y</td>
<td>14</td>
</tr>
<tr>
<td>Dalwhinnie, 15y</td>
<td>19</td>
</tr>
<tr>
<td>Glen Dronach, 12y</td>
<td>22</td>
</tr>
<tr>
<td>Glenfiddich, 12y</td>
<td>12</td>
</tr>
<tr>
<td>Glenfarclas, 10y</td>
<td>17</td>
</tr>
<tr>
<td>Glenlivet, 15y French Oak</td>
<td>16</td>
</tr>
<tr>
<td>Glenmorangie, 10y</td>
<td>13</td>
</tr>
<tr>
<td>Glenmorangie, 12 y Nectar d’Or</td>
<td>21</td>
</tr>
<tr>
<td>Highland Park, 12y</td>
<td>14</td>
</tr>
<tr>
<td>Lagavulin, 16y</td>
<td>27</td>
</tr>
<tr>
<td>Laphroaig, 10y</td>
<td>12</td>
</tr>
<tr>
<td>Macallan, 12y</td>
<td>13</td>
</tr>
<tr>
<td>Macallan, 18y</td>
<td>38</td>
</tr>
<tr>
<td>Talisker, 10y</td>
<td>15</td>
</tr>
<tr>
<td>Tobermory, 10y</td>
<td>20</td>
</tr>
<tr>
<td>Yamazaki, 12y</td>
<td>26</td>
</tr>
<tr>
<td>Yamazaki, 18y</td>
<td>68</td>
</tr>
</tbody>
</table>

BLENDERED SCOTCH

<table>
<thead>
<tr>
<th>Name</th>
<th>Yr</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chivas</td>
<td>8</td>
</tr>
<tr>
<td>Dewar's 12y</td>
<td>10</td>
</tr>
<tr>
<td>Dewar’s White Label</td>
<td>9</td>
</tr>
<tr>
<td>Famous Grouse</td>
<td>8</td>
</tr>
<tr>
<td>Johnnie Walker Red</td>
<td>8</td>
</tr>
<tr>
<td>Johnnie Walker Green</td>
<td>13</td>
</tr>
<tr>
<td>Johnnie Walker Blue</td>
<td>42</td>
</tr>
</tbody>
</table>

BOURBON

<table>
<thead>
<tr>
<th>Name</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Angel's Envy</td>
<td>13</td>
</tr>
<tr>
<td>Baker’s</td>
<td>15</td>
</tr>
<tr>
<td>Basil Hayden</td>
<td>13</td>
</tr>
<tr>
<td>Belle Meade</td>
<td>16</td>
</tr>
<tr>
<td>Blanton’s</td>
<td>14</td>
</tr>
<tr>
<td>Bookers</td>
<td>15</td>
</tr>
<tr>
<td>Bulleit</td>
<td>10</td>
</tr>
<tr>
<td>Jim Beam</td>
<td>8</td>
</tr>
<tr>
<td>John J. Bowman</td>
<td>14</td>
</tr>
<tr>
<td>Knob Creek</td>
<td>14</td>
</tr>
<tr>
<td>Maker's Mark</td>
<td>10</td>
</tr>
<tr>
<td>Old Forester 86 Proof</td>
<td>8</td>
</tr>
<tr>
<td>Old Forester 100 Proof</td>
<td>9</td>
</tr>
<tr>
<td>Wild Turkey</td>
<td>8</td>
</tr>
<tr>
<td>Woodford Reserve</td>
<td>14</td>
</tr>
<tr>
<td>Woodford Reserve, Double Oaked</td>
<td>21</td>
</tr>
</tbody>
</table>

WHISKEY

<table>
<thead>
<tr>
<th>Name</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Black Bush</td>
<td>12</td>
</tr>
<tr>
<td>Bushmills</td>
<td>8</td>
</tr>
<tr>
<td>Canadian Club</td>
<td>8</td>
</tr>
<tr>
<td>Crown Royal</td>
<td>9</td>
</tr>
<tr>
<td>Crown Maple</td>
<td>9</td>
</tr>
<tr>
<td>Jameson</td>
<td>10</td>
</tr>
<tr>
<td>Jack Daniel’s</td>
<td>8</td>
</tr>
<tr>
<td>Gentleman Jack</td>
<td>9</td>
</tr>
<tr>
<td>Seagrams 7</td>
<td>8</td>
</tr>
<tr>
<td>VA Highland</td>
<td>21</td>
</tr>
<tr>
<td>Wasmund’s, VA</td>
<td>10</td>
</tr>
</tbody>
</table>
DRINK LOCAL

INTERESTING LOCAL FLAVOR
We have some amazing spirit distilleries right here in Virginia and we want to honor their hard work by showcasing cocktails made with only VA Spirits. Support your local small businesses, wineries, breweries & distilleries!

Gin & Herbs
fresh herbs, catoctin creek watershed gin

FLAVOR PROFILE: HERBAL  PARING: CHARCUTERIE  ESTABLISHED, 2007

Market G&T
fresh herbs, citrus, fever tree tonic & murlarkey gin

FLAVOR PROFILE: SWEET + NUTTY  PARING: TASTING OF FALL SQUASH  ESTABLISHED, 2014

Spiced Plum
poached plum, vanilla infused cognac, winter spices, bowman’s bourbon

FLAVOR PROFILE: SWEET + SMOKEY  PARING: KEYSTONE FARM DUCK  ESTABLISHED, 2014

Our cocktails are individually handcrafted; please allow extra time to prepare them.
Cold pressed juices contain more enzymes, vitamins & minerals - but they also make the purest tasting cocktails. Get your healthy on with a little fun!

**Beet**

wineberry vinegar, beet juice, plymouth gin

FLAVOR PROFILE: EARTHY  
PARING: BEET SALAD  
ESTABLISHED, 2015

**Carrot**

carrot juice, ginger beer, ginger, machu pisco

FLAVOR PROFILE: SPICY + REFRESHING  
PARING: CARROT CAKE  
ESTABLISHED, 2014

**Tomato**

heirloom cherry tomatoes, basil, vanilla habanero bitters, milagro tequila

FLAVOR PROFILE: CRISP + REFRESHING  
PARING: ALASKAN HALIBUT  
ESTABLISHED, 2015

---

**Trummer’s Beers**

12

Ocean City Brewing. 5.5% ABV $6
Rout 50 American Pale Ale
Baltimore, MD

Great Lakes Brewing Co. 6.2% ABV $6
Eliot Ness Amber Lager - Vienna Lager
Cleveland, Ohio

Evolution 6.8% ABV $6
Lot No 3 IPA
Philadelphia, Pa

Port City Brewing Company 4.9% ABV $7
Optimal Wit - Belgian Style White Ale
Alexandria, Virginia

Evil Genius Beer Company 7.55% ABV $6
Purple Monkey Dishwasher - Chocolate
Peanut Butter Porter
West Grove, Pennsylvania

Victory Brewing Co. 9.5% ABV $7.5
Golden Monkey - Belgian Tripel
Pennsylvania

Bell’s Brewing Co. 7% ABV $8
Two-hearted Ale, American IPA

---

22

Ommegang Brewery 8.2% ABV $21
Abbey Ale, Dubbel
Cooperstown, NY

Weyerbacher (23.4 oz) 9.3% ABV $18
Merry Monks - Belgian Style Tripel Ale
Easton, Pennsylvania

Great Divide 9.5% ABV $18
Yeti - Russian Imperial Stout
Denver, Colorado

---

*Available as a virgin cocktail*
SMOKE + SPICE

VARIETY IS THE SPICE OF LIFE

Not only do we love to play with fire but we also to create drinks with multiple layers of flavour by adding smoke or different spices. We want you to enjoy a drink that changes as you drink it #morphingcocktails

Smoked Manhattan
bitters, smoked apple wood, bulleit bourbon, dolin sweet vermouth

FLAVOR PROFILE: SMOKEY + BOLD PARING: EMBER GRILLED NY STRIP ESTABLISHED, 2014

Pain & Pleasure
hibiscus elixir, jalapeño ice, micro cilantro, milagro tequila, imbue vermouth

FLAVOR PROFILE: SPICY + FRUITY PARING: CRISPY ROCKFISH ESTABLISHED, 2014

Cardamom Punch
cardamom, sugar cane, lime, leblon cachaça

FLAVOR PROFILE: REFRESHING + SMOKEY PARING: SPICE GLAZED LAMB ESTABLISHED, 2009

Our cocktails are individually handcrafted; Please allow us extra time to prepare them.
RESERVE COCKTAILS

NEW YORK’S FINEST

These drinks are not to be taken lightly! Featuring highly allocated and crafted spirits and truly artisanal craft ingredients - these cocktails are for true enthusiasts who have to taste the best that there is.

The Martini

circo 10 premium vodka, made from grapes, served the way you like it.

FLAVOR PROFILE: SMOOTH & CLEAN PARING: TERINE OF SMOKED SALMON ESTABLISHED, 2014

Truffle Martini

White Alba $108
Black Burgundy $82

fresh sliced truffles, 100y grand marnier, hennessy xo

FLAVOR PROFILE: BITTER + SWEET PARING: NEW ZEALAND VENISON ESTABLISHED, 2016

Bee Hive $21

honey, saffron, honeycomb, lemon, botanical gin

FLAVOR PROFILE: FLORAL & SWEET PARING: TEXTURES OF ORANGE ESTABLISHED, 2016

WINES

Wine by the Glass

SPARKLING

Szigeti, Gruner Veltliner Sekt $14
Brut, NV, Methode Traditional, Austria
Hillinger, Pinot Noir Rose Sekt $10
Burgenland, NV, Austria

WHITE

Magali Metenier, Sauvignon Blanc $13
Nievre, France (2014)
Chalk Hill, Pinot Gris $14
North Slope, Sonoma, CA (2012)
Anton Bauer, Gruner Veltliner “Rosenberg” $12
Kamptal, Austria (2014)
Trummer’s House Label, Chardonnay $8
Barboursville, Virginia NV
Dr. Thanisch, Riesling $13
Mosel, Germany (2014)
Chalk Hill, Chardonnay $14
Sonoma County, CA (2014)

RED

Chalk Hill, Pinot Noir $14
Sonoma Coast, CA (2014)
Steindorfer, Blaufrankisch, Reserve, Alte Reben $15
Burgenland, Austria (2013)
Barboursville, Merlot $10
Barboursville, Virginia (2014)
Sterling Vintner’s Collection, Cabernet $12
Central Coast, California (2013)
Trummer’s House Label Cabernet $10
Barboursville, Virginia NV
Belasco de Baquedano Estate, Bonarda/Malbec $10
Old Vine, Mendoza, Argentina (2014)
Poggio Anima, Nero d’Avola, “Asmedeus” $10
Terre Siciliane, IGP (2014)
Domaine de la Charbonniere, Grenache/Syrah $15
Vasqueyras, S.Rhone Valley, France (2012)

DESSERT WHITES

Steindorfer, Beerenauslese, Sheurebe $15
Burgenland, Austria (2012)
Vega Sicilia, Oremus, Tokaji Aszu $50
5 Puttonyos, Hungary (2006)

PORT & MADEIRA & SHERRY

Taylor Fladgate, 10 year Tawny Port $16
Yalumba, Muscat, “Antique Tawny” $20
S.Australia, NV

Lustau East Indea Solera,
COMMUNITY COCKTAILS

ALL FOR ONE, AND ONE FOR ALL

Sharing is caring but sometimes one cocktail isn’t enough to share. So we’ve created drinks that are perfect for the whole table. These drinks bring the party!

Strawberry  sm. $85  2+ $125
strawberry, thyme, vanilla, orange liqueur, vodka

FLAVOR PROFILE: FRUITY + SWEET
ESTABLISHED, 2015

Passion Fruit  sm. $85  2+ $125
passion fruit, lemongrass, orange liqueur, tequila

FLAVOR PROFILE: SWEET + SOUR
ESTABLISHED, 2016

Blackberry  sm. $85  2+ $125
blackberry, star anise, absinthe perfume, bourbon

FLAVOR PROFILE: HERBAL + FRUITY
ESTABLISHED, 2016

Our cocktails are individually handcrafted; Please allow us extra time to prepare them.
THE PERFECT ENDING

Nothing satisfies your palate (or gut) better than a strong balanced cocktail. A perfect ending for a perfect meal.

---

**Espresso** $12

Fresh shot of espresso, espresso powder, vanilla-infused cognac, vodka

FLAVOR PROFILE: EARTHY + SWEET
PARING: CHOCOLATE MOUSSE
ESTABLISHED, 2014

---

**Irish Mob** $12

Coffee soda, sambuca, Irish whiskey

FLAVOR PROFILE: EARTHY + SWEET
PARING: CHOCOLATE MOUSSE
ESTABLISHED, 2016

---

**Milk Punch** $11

Cream, vanilla extract, grated nutmeg, bourbon, vanilla-infused cognac

FLAVOR PROFILE: CREAMY + SWEET
PARING: CARROT CAKE
ESTABLISHED, 2016

---

**FLIGHTS**

---

**DESSERT WINES**

**Flight #1:** $50
Description: One OZ Each

A.) Vega Sicilia, Tokaji Aszu, Furmint, Oremus, 5 Puttonyos, Hungary 2006
B.) Graham’s 40 year, Tawny Port, Portugal, N.V.
C.) Nickle & Nickle, “Dolce”, Late Harvest, Napa Valley, California 2006

---

**JAMESON**

**Flight #2:** $17
Description: One OZ Each

A.) Jameson, Classic
B.) Jameson Caskmates
C.) Jameson, Select Reserve

---

**ARD Beg**

**Flight #3:** $31
Description: One OZ Each

A.) Ardbeg, 10 year
B.) Ardbeg, Uigeadail
C.) Ardbeg, Corryvreckan

---

**AMAROS**

**Flight #4:** $15
Description: One OZ Each

A.) Luna Amaro, Washington DC.
B.) Averna Sicily, Italy
C.) Fernet Branca Italy

---

**GRAND MARNIER**

**Flight #5:** $66
Description: One OZ Each

A.) Grand Marnier, Classic
B.) Grand Marnier 100 Anniversary
C.) Grand Marnier, 1880

---

**JAPANESE WHISKY**

**Flight #6:** $61
Description: One OZ Each

A.) Hibiki, Japanese Harmony, blended
B.) Yamazaki, 12 year, single malt
C.) Yamazaki, 18 year, single malt

---

**FLAVORS**

---

**Espresso**

Fresh shot of espresso, espresso powder, vanilla-infused cognac, vodka

**FLAVOR PROFILE:** EARTHY + SWEET
**PARING:** CHOCOLATE MOUSSE
**ESTABLISHED:** 2014

**Irish Mob**

coffee soda, sambuca, irish whiskey

**FLAVOR PROFILE:** EARTHY + SWEET
**PARING:** CHOCOLATE MOUSSE
**ESTABLISHED:** 2016

**Milk Punch**

cream, vanilla extract, grated nutmeg, bourbon, vanila-infuesd cognac

**FLAVOR PROFILE:** CREAMY + SWEET
**PARING:** CARROT CAKE
**ESTABLISHED:** 2016

---

**Available as a virgin cocktail**

---

"Nothing satisfies your palate (or gut) better than a strong balanced cocktail. A perfect ending for a perfect meal."