



APPETIZERS

OYSTERS ON THE HALF* GF

15 HALF DOZEN / 30 DOZEN

Rosé Mignonette, Cocktail Sauce, Lemon

Pair with Wessex Hundred Albariño

IMPEPATA DI COZZE 18

PEI Mussels, Black Pepper, Calabrian Chili, Grilled Sourdough

Pair with A Midsummer Night's White

CHEESE & CHARCUTERIE BOARD 27

Assorted Pickles & Jams, Toasted Baguette

Pair with Wessex Hundred Chardonnay or Virginia Cabernet Franc

PARSNIP SOUP ^V 13

Black Garlic Oil, Rosemary Crumble

Pair with Virginia Stainless Steel Chardonnay

GF V

BEET SALAD

Kale, Frisee, Toasted Pistachios, Goat Cheese, Beet vinaigrette

Pair with Wessex Hundred Petit Verdot

BABY ARUGULA SALAD GF V 14

Heirloom Cherry Tomatoes, Shaved Watermelon Radishes, Grated Parmesan, Lemon Dressing

Pair with Virginia Sauvignon Blanc

SPINACH SALAD GF 16

Cinnamon Fermented Pears, Avocados, Bacon, Honey & Champagne Vinaigrette

Pair with Virginia Stainless Steel Chardonnay

MAIN COURSES

CRAB CAKE DINNER 35

Succotash, Roasted Corn Cream, Honey & Sumac Glazed Peanuts

Pair with Wessex Hundred Albariño

HANGER STEAK* GF 38

Seared Asparagus, Shaved Parmesan Cheese, Crispy Oven

Roasted Potatoes, Red Wine Sauce

Pair with Virginia Cabernet Franc

PORK CHOP* 35

Wild Mushroom & Shaved Brussel Sprout Ragu,

Salsa Verde, Sumac Oil

Pair with Wessex Hundred Petit Verdot

CAVATELLI PASTA ^V 18

Butternut Squash Sauce, Sage Brown Butter,

Comete Cheese, Toasted Walnuts

Pair with Virginia Cabernet Sauvignon

Rockfish 30

Cannellini Bean & Guanciale Ragu, Sweet & Sour Cipollini Onions, Beurre Blanc

Pair with Stainless Steel Chardonnay



THE WILLIAMSBURG WINERY

Executive Chef Riccardo Rinaldi & Sous Chef Henry Hagerty

20% GRATUITY WILL BE ADDED FOR PARTIES OF 8 OR LARGER.

GF = Gluten Free, V = Vegetarian *The Virginia Department of Health has asked us to kindly inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please ask your server if you need more information regarding our ingredients.