



APPETIZERS

IMPEPATA DI COZZE	18
Steamed Mussels, Black Pepper, Calabrian Chili, Grilled Sourdough	
Pair with A Midsummer Night’s White	
MEATBALLS	15
Crispy Brussel Sprouts, Nonna Zita’s Tomato Sauce, Mozzarella	
Pair with Virginia Barrel Aged Claret	
CHEESE & CHARCUTERIE BOARD	27
Assorted Pickles & Jams, Toasted Baguette	
Pair with Wessex Hundred Chardonnay or Virginia Cabernet Franc	
OYSTERS ON THE HALF* GF	15 / 30
Rosé Mignonette, Cocktail Sauce, Lemon	
Pair with Wessex Hundred Albariño	

SANDWICHES

All sandwiches are served with a side salad. Substitute Chips \$2 or Soup \$4.	
SEVEN HILLS FARM BURGER*	17
Local Ground Beef, Bibb Lettuce, Tomato, Red Onion, Pickle, Roasted Garlic Aioli, Brioche Bun Choice of Cheddar, Gouda, or Swiss Cheese	
Pair with Virginia Cabernet Sauvignon	
CRAB CAKE SANDWICH	19
Bibb Lettuce, Tomato, Old Bay Aioli, Brioche Bun	
Pair with Virginia Viognier	
REUBEN	18
House Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Marbled Rye Bread	
Pair with Governor’s White	
BLT	16
Bacon, Avocado Cream, Bibb Lettuce, Tomato, Roasted Garlic Aioli, Sourdough Bread	
Pair with Virginia Merlot	
TURKEY & BRIE	17
Hickory Smoked Turkey, Brie, Apple, Lingonberry Preserves, Roasted Garlic Aioli, French Baguette	
Pair with Wessex Hundred Dry Rosé	
MEDITERRANEAN SANDWICH V	15
Tzatziki, Marinated & Roasted Zucchini, Bell Pepper, Frisée, French Baugette	
Pair with Virginia Sauvignon Blanc	

SOUPS & SALADS

PARSNIP SOUP V	13
Black Garlic Oil, Rosemary Crumble	
Pair with Virginia Stainless Steel Chardonnay	
BABY ARUGULA SALAD V GF	14
Heirloom Cherry Tomatoes, Shaved Watermelon Radishes, Grated Parmesan, Lemon Dressing	
Pair with Virginia Viognier	
JUNIPER GARDEN SALAD V GF	16
Red Oak, Frisee, & Red Watercress Greens, Shaved Sunchokes, Pickled Persimmons, Crispy Leeks, Toasted Juniper Vinaigrette	
Pair with Virginia Rkasiteli	
SPINACH SALAD GF	16
Cinnamon Fermented Pears, Avocados, Bacon, Honey & Champagne Vinaigrette	
Pair with Virginia Stainless Steel Chardonnay	

ADD TO ANY SALAD:

- Sautéed Shrimp 12
- Crab Cake 13
- Grilled Chicken Breast 8
- Salmon 12

MAIN COURSES

SEASONAL TACOS	17
Ask Your Server for Selection & Suggested Wine Pairing	
CAVATELLI PASTA V	18
Butternut Squash Sauce, Sage Brown Butter, Comete Cheese, Toasted walnuts	
Pair with Virginia Petit Verdot	
QUICHE OF THE DAY	14
Side Salad, Balsamic Vinaigrette	
Ask your server for wine pairing	
FLATBREAD	18
Virginia Country Ham, Caramelized Onions, Creme Fraiche & Mozzarella Cheese, Honey	
Pair with Virginia Sauvignon Blanc	



Executive Chef Riccardo Rinaldi

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.