

Wine Selection

Reds

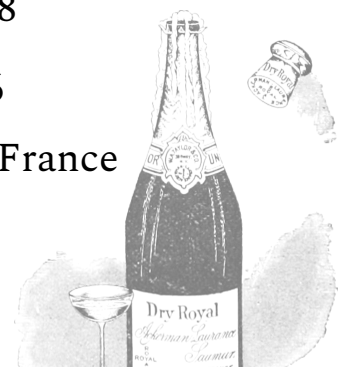
Bottle /

Glass

Paradise springs	F'ing Merlot	Santa Barbara CA 2019	90
Albert Ponnelle	Pinot Noir	France 2020	80
Beau Chene	Pinot Noir	France 2021	30 / 10
Chateau Famaey	Malbec	Cahors France 2022	40
Mil Historias	Malbec	Manchuela Spain 2019	35 / 12
Kumusha	Cabernet sauvignon	Western Cape South Africa 2022	40
901 Summit	Cabernet sauvignon	Mendocino CA 2022	33 / 12
901 Summit	Zinfandel	Mendocino CA 2019	33
Mourverde	Shiraz	Nagambie Australia 2020	45
Fietri Riserva	Chianti	Tuscany Italy 2012	68

White

Seeberg Reserve	Riesling	Kamptal Austria	55
Fuchsloch	Pinot Gris	Steindorfer Austria 2022	45
Kaltern	Pinot Grigio	Alto Adige Italy	40 / 14
Isonzo	Pinot Grigio	Friuli Italy 2022	60
Ten Sisters	Sauvignon Blanc	New Zealand 2023	45 / 15
Sket	Sauvignon Blanc	Steininger 2018	70
Alcesti	Chardonnay	Sicily Italy 2022	35 / 12
Alvarinho	Vinho Verde	Portugal 2018	30
Baracchi	Sangiovese Brut Rose	Tuscany 2016	110
Brimomcourt	Brut Regence	Champagne France	60



Draft

3 Notch'd Brewing Co King of clouds IPA Charlottesville, VA 7.5%	9
Duck Rabbit Brewery Milk Stout Farmville, NC 5.7%	8
Voodoo Ranger Juicy IPA Asheville, NC 7.5%	8
Beales Gold Lager Bedford, VA 4.8%	7
3 Notch'd Brewing Co Blackberry Gose Charlottesville, VA 5.1%	8
Potters Craft Grapefruit Hibiscus Cider Charlottesville, VA 8.4%	10
Three roads Brewing Co DIPA Charlottesville, VA 7.5%	9

Bottles 7

Stella Artois

Corona

Lagunitas IPA

Angry Orchard crisp apple

Modelo

Cans 7

Yuengling

Dos XX

Coors lite

Parkway get bent mountain IPA

Guinness

Cocktails

If you don't see a drink you like PLEASE come see the bartender, we will make whatever you'd like (provided we have the ingredients)

Pain killer rum, pineapple juice, coconut cream and fresh squeezed orange juice topped with grated nutmeg **15**

Espresso Martini Vodka, Kahlua & Espresso shaken to frothy perfection **14**

My Dear vodka, Elderflower liqueur, & grapefruit in a salt rimmed glass **15**

Margarita tequila, orange liquor and lime with a takin rim. Ask for strawberry or coconut variations **15**

Lavender Haze lavender syrup, egg white, earl grey tea, lemon and gin **15**

French Hen Tanqueray, Elderflower liqueur, lemon and simple syrup **14**

Smokey Arroyo mezcal, grapefruit & lime, garnished with a salt rim and rosemary **15**

Kentucky Buck bourbon, bitters and muddled strawberries with a splash of ginger beer **15**

STARTERS

Fried Oysters | 19 |

Breaded and fried oysters served with Sriracha aioli



Boom-boom Shrimp | 16 |

Breaded shrimp tossed in sweet chili aioli topped with crispy wontons and green onions

Seared Tuna | 17 |

Thinly sliced sesame seared tuna on a bed on leafy greens drizzled with chipotle aioli

Fried Ravioli | 15 |

Deep fried cheese ravioli with house made tomato sauce

Dressing Options

Raspberry vinaigrette

Fire roasted tomato vinaigrette

Balsamic

Italian

Caesar

Ranch

Bleu Cheese

Fried Cauliflower | 15 |

Breaded and deep fried cauliflower bites served with sweet chili aioli

Spinach & Artichoke Dip | 15 |

Creamy artichoke and spinach dip served with house made tortilla chips

Caprese | 15 |

Basil, tomato, & mozzarella drizzled with oil, balsamic, and pesto

Hummus | 15 |

Served with pita chips and seasonal veggies

Fries

Regular fries | 8 | sweet potato fries | 10 |

Caesar Salad | 10 | Romaine lettuce tossed in dressing & parmesan topped with croutons

Garden Salad | 10 | Leafy greens carrots tomatoes, cucumber & croutons with your choice of dressing

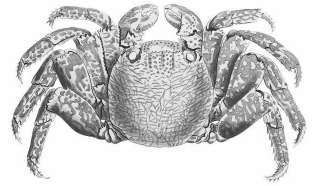


Artichaut gros émus de Bretagne. (Béd. au tiers.)

ENTREES

Duck Breast | 35 |

Seared duck breast served with sweet potato casserole & green beans



Lamb Loin Chops | 35 | GF

T-bone lamb served with roasted garlic crispy potatoes, mint chimichurri & sauteed haricot verts

Beef Filet | 35 | GF

6 oz filet topped with port wine demi glaze over broccoli & garlic whipped potatoes

Heritage Pork Chop | 30 |

12 oz pork chop over cajun style rice & brussel sprouts topped with crispy onions

Tuscan Salmon | 30 | GF

White wine deglazed salmon with tomato and spinach risotto de parma

Alfredo Pasta | 35 |

Sautéed Shrimp and
scallops in an creamy
Alfredo rigatoni with
Parmesan and spinach

Stuffed Eggplant | 30 |

Breaded & baked eggplant
slices over a basil &
parmesan tomato sauce,
layered with spinach & fresh
mozzarella slices over pasta

Snapper & Linguini | 30 |

Red snapper filet served
over linguini with basil,
spinach & parmesan over
tomato sauce

Spinach Salad | 25 | Crisp spinach, red onions, strawberries, mandarin orange slices & raspberry vinaigrette garnished with parmesan & grilled shrimp

Chicken & Mozzarella Salad | 25 | Mixed greens with fresh mozzarella, sun dried tomatoes & grilled chicken

Mixed Berry Salad | 20 | Leafy greens, seasonal berries, red onion and feta with raspberry vinaigrette

Side options | 6 |

whipped potatoes | brussel sprouts | broccoli | green beans | rice | sweet potato fries | regular fries

Limited Quantity Bottles : 10% off bottles

Block nine	Pinot noir	California 2020	45
Cigar box	Pinot Noir	Chile 2020	40
Apothic	Pinot Noir	California	40
Llama	Malbec	Mendoza AG 2021	40
Padrillos	Malbec	Mendoza Argentina 2021	43
Grayson cellars	Cabernet sauvignon	California 2022	40
Ramos Vila Santa	Blend	João Portugal 2019	50
Joseph Drouhin	Bourgogne	Burgundy France 2021	80
Pico Maccario	Barbera	Piedmont Italy 2021	40
Grayson Cellars	Zinfandel	2021	35
Dry Creek	Zinfandel	Sonoma California 2021	52
Dry Creek Old vine	Zinfandel	Sonoma California 2020	65
Domaine Valand	Plain de dieu	France 2022	
55			
Terres d'Avignon	Côtes Du Rhône	France 2021	52
Anciano no.5	Rioja Tempranillo	Spain 2020	44
Grayson Cellars	Merlot 2020		35

W h i t e s

Schlink Haus	Riesling	Germany	45
Parenchère	Bordeaux Blanc	Parenchère France 2022	40
Barnard Griffin	Rose Sangiovese	Richland Washington 2022	35
Auspicion	Sauvignon Blanc	California 2022	40
Josh	Pinot Grigio	California	44
Lapis Luna	Chardonnay	Northern California 2022	40
Pozzan	Chardonnay	Sonoma California 2022	50
375mL The prisoner	Chardonnay	Napa California 2019	55
Lapis Luna	Rose	Northern California 2021	44
Villa Wolf	Gewurztraminer	Pfalz Germany 2022	35
300mL HAKUTSRU	Sake Japan		24

Black Hen

Mediterranean PLATTERS

Cooked with peppers, onions & tomatoes

Served with rice, pita & tzatziki sauce

AND

your choice of **salad** or **fries**

Lamb Gyro	22	
Chicken Shawarma	22	thinly sliced chicken
Chicken Kabob	22	grilled and marinated chicken bites
Beef Kofta	23	ground beef with Mediterranean herb and spice
Mixed Kabob	26	chicken kabob bites & kofta (ground seasoned beef)
Beef Shawarma	23	Thinly sliced sirloin with grilled peppers & onions with tzatziki
Seafood	35	Grilled shrimp & scallops, onion & peppers, tomatoes & tzatziki
Grilled Salmon	27	pan seared salmon
Grilled Shrimp	27	Grilled shrimp and tzatziki
Falafel platter	22	Falafel with hummus
Vegetarian	22	Grilled zucchini, carrots, onion & peppers, tomatoes, eggplant

Liquor list

Elija Craig small batch
Larceny Kentucky
bourbon
Bulleit bourbon
Four roses
Old no 7
Jameson
Bulleit rye
Johnny walker black
scotch
Dewars 12 year

Courvoisier cognac
Tito's vodka
Sinking creek vodka
Deep Eddie's vodka
Patron silver
Espolon blanco
Espolon reposado
Illegal mezcal
Kraken spiced rum
Plantation dark rum
Bacardi white rum

Grand mariner
Frangelico
Amaretto
Sambuca
Luxardo cherry
Kahlua
Chambord
Fireball
Southern comfort

Side options / 6 /

*whipped potatoes | brussel sprouts | broccoli | green beans | rice | sweet potato fries | regular
fries*

S T A R T E R S

Fries | 7

Hummus | 10 | served with pita & veggies

Boom boom shrimp | 16 | fried shrimp tossed in sweet chili aioli

Falafel balls | 12 | served with hummus dip

Chicken kabob | 12 | With pita & tzatziki sauce

Beef kabob | 12 | With pita & tzatziki sauce

S A L A D S

Greek Salad | 15 | Mixed greens, sweet pepper, greek olives, feta, cucumber, onion,
tomato and greek dressing

Spinach Salad | 15 | Spinach, onion, tomato, cucumber, avocado, cranberries,
cheese, & balsamic vinegar

Walnut Cranberry Salad | 18 | Mixed greens, onion, feta, dried cranberry, walnuts

Mediterranean P L A T T E R S

Cooked with peppers, onions and tomatoes and tzatziki sauce

Served with rice & pita, and your choice of salad or fries

Lamb Gyro | 22 |

Chicken Shawarma | 22 | thinly sliced chicken

Chicken Kabob | 22 | grilled and marinated chicken bites

Beef Kofta | 23 | ground beef with Mediterranean herb and spice

Mixed Kabob | 26 | chicken kabob chunks and beef kofta

Beef Shawarma | 23 | Thinly sliced sirloin with grilled peppers & onions with tzatziki

Seafood | 35 | Grilled shrimp & scallops, onion & peppers, tomatoes & tzatziki

Grilled Salmon | 27 | Grilled veggies and tzatziki

Grilled Shrimp | 27 | Grilled veggies and tzatziki

Falafel platter | 22 | with hummus

Vegetarian | 22 | Grilled zucchini, carrots, onion & peppers, tomatoes, eggplant & tzatziki

W R A P S

On toasty pita with your choice of side salad, rice, hummus or fries

Shawarma | 15 | choice of chicken or beef with onions, lettuce, tomatoes & tzatziki

Kofta | 15 | ground beef with fresh herbs, onions, lettuce, tomatoes, & tzatziki

Falafel Wrap | 15 | onions, lettuce, tomatoes, & humus sauce

Eggplant | 15 | grilled eggplant and zucchini, onion with hummus spread on pita

B U R G E R S

With choice of side salad, rice, hummus or fries

- Burger** | 15 | ½ lb patty with american cheese, red onions, lettuce & tomato
Bacon Burger | 17 | ½ lb patty with american cheese, red onions, lettuce, tomato & bacon
Double Burger | 19 | two ½ lb patties with american cheese, red onions, lettuce & tomato

S A N D W I C H E S

On a ciabatta roll with your choice of side salad, rice, hummus or fries

- Po boy** | 15 | choice of fried catfish or grilled shrimp with cajun remoulade
Tuna salad sandwich | 15 | tuna salad over lettuce & tomato with chipotle aioli
Crab cake sandwich | 15 | two jumbo lump crab cakes with spinach, tomato & sweet chili aioli
Grilled Salmon | 20 | on ciabatta bread with onions, lettuce, tomatoes, & tzatziki
Mozzarella sandwich | 15 | Fresh mozzarella on ciabatta with spinach, tomato & pesto

G Y R O S

On toasty pita with your choice of side salad, rice, hummus or fries

- Traditional Gyro** | 15 | choice of lamb or chicken with lettuce, tomatoes, cucumber, feta, and tzatziki
Lamb & Beef | 15 | grilled lamb and beef, lettuce, tomatoes, cucumber, feta, and tzatziki

Dressing Options

Raspberry vinaigrette

Fire roasted tomato vinaigrette

Balsamic

Body (light - bold) Taste (dry - sweet) Profile (earthy-fruity)
Food pairings

Paradise springs **F'ing merlot** Santa Barbara CA 2019

medium bodied dry fruity

Poultry/pork, root vegetables

Albert Ponnelle **Pinot Noir** France 2020

Medium light, dry acidic and fruity

Beef poultry

Ca'Bea Del Maniero **Pinot Noir** Piedmont Italy

Medium , dry acidic, earthy

Chateau Famaey **Malbec** Cahors France 2022

Bold tannic dry medium acidity black fruits chocolate and oaky

lamb

Mil Historias **Malbec** Manchuela Spain 2019

Bold floral, cocoa and tobacco

Kumusha **Cabernet sauvignon** Western Cape South Africa 2022

Medium bodied smooth Red berries, earth and smoke

901 Summit **Cabernet sauvignon** Mendocino CA 2022

Bold, tannic, dry medium acidity , plumb, red fruits, oaky notes

901 Summit **Zinfandel** Mendocino CA 2019

bold smooth dry and soft, black fruits and pepper

Mourverde **Shiraz** Nagambie Australia 2020

Fietri Riserva **Chianti** Tuscany Italy 2012

Seeberg Reserve **Riesling** Kamptal Austria

Fuchsloch **Pinot Gris** Steindorfer Austria 2022

Kaltern **Pinot Grigio** Alto Adige Italy

Isonzo **Pinot Grigio** Friuli Italy 2022

Waipara springs **Sauvignon Blanc** New Zealand 2020

Sket **Sauvignon Blanc** Steininger 2018

Alcesti **Chardonnay** Sicily Italy 2022

Alvarinho **Vinho Verde** Portugal 2018

Blanc de Noirs **Methode Champenoise**

Salmon Creek **Champenoise** Sonoma California

Jueve & Camps **Cava** Spain 2018