

# Virginia Wine

## Sparkling

Thibaut Janisson Virginia Fizz \$10 / \$45  
Thibault Janisson Blanc de Chardonnay \$75

## White

Ankida Ridge Rockgarden Vert 2015 \$8 / \$38  
Chatham Church Creek Steel Chardonnay 2015 \$12 / \$55  
Chatham Church Creek Oaked Chardonnay \$12 / \$55  
Lovingston Seyval Blanc 2015 \$10 / \$45  
Wineworks Wineworkers White \$12 / \$48  
Horton Vineyards Viognier 2014 \$42  
Barboursville Chardonnay Reserve 2015 \$45  
Ox-Eye Riesling Scale House Reserve 2014 \$48  
Barboursville Vermentino Reserve 2015 \$58

## Red

Barboursville Vintage Rose 2014 \$8 / \$38  
Chatham Vineyards Merlot 2015 \$12 / \$55  
Lovingston Cabernet Franc \$12 / \$55  
White Hall Cabernet Sauvignon 2014 \$8 / \$38  
Williamsburg Winery Petit Verdot 2013 \$10 / \$45  
Wineworks Wineworker Red \$12 / \$48  
Barboursville Barbera Reserve 2014 \$55  
Ankida Ridge Pinot Noir 2014 \$85  
Barboursville Octagon 2014 \$115

## Dessert

Barboursville Virginia Paxisito 2012 \$12  
Blue Bee Firecracker, Ginger Dessert Cider \$15  
Blue Bee Harvest Ration, Dessert Cider \$15

# Virginia beer & cider

## IPA & Double IPA

Commonwealth Brewing / Papi Chulo / New England IPA \$10  
Commonwealth Brewing / Big Papi / Double IPA \$10  
O'Connor / El Guapo / English IPA \$5  
O'Connor / Great Dismal / Black IPA \$5  
O'Connor / Lil SIPA / Session IPA \$5  
Smartmouth / Rule G / IPA \$5  
Young Veterans / Jet Noise / Double IPA \$5

## Ale

Blue Mountain / Full Nelson / Pale Ale \$5  
Blue Mountain / Kolsch 151 / Kolsch \$5  
Pale Fire / Deadly Rhythm / Pale Ale \$8  
Pleasure House Brewing / Glo / Blonde Ale \$22  
Reaver Beach / The Reaver / Sour Ale \$30  
Smartmouth / Murphy's Law / Amber Ale \$5  
Smartmouth / Alter Ego / Farmhouse Ale \$5  
Williamsburg Aleworks / Tavern Ale / Brown Ale \$5  
Young Veterans / K-Ration / Kolsch \$5  
Young Veterans / Pineapple Grenade / Hefeweizen \$5

## Lager & Pilsner

Champion / Shower Beer / Pilsner \$5  
Commonwealth / Mano del Puma / Mexican Lager \$10  
Young Veterans / G.I. Pilsner / Pilsner \$5

## Stout & Porter

St. George's / Porter \$5

## Cider

Blue Bee / Charred Ordinary \$18  
Blue Bee / Hopsap Shandy \$18  
Blue Bee / Aragon 1904 \$18

# specialty drinks

Ginger Fizz Mimosa \$8  
Cucumber Mint Mimosa \$8

North Carolina Ginger Ale \$4.5  
Peach Lavender Soda \$4  
Lemon Balm - Mint Soda \$4

# haitian Coffee

Latte & Cappucino, Hot or Iced \$4.5  
Espresso & Macchiato \$3  
Drip Coffee, Hot or Iced \$3  
add Espresso \$2

Add Burnt Honey, Dulce or Lavender \$1

# locally grown Tea

Roasted Barley, Yaupon, Holy Basil or Chamomile \$3

# dessert

Peach Pop-Tart (V) \$4

Cheesecake w Graham Cracker, Peaches & Honey \$8

Strawberry Croissant Bread Pudding w Homemade Ice Cream \$8

# sourdough croissants

Sourdough \$4

Peanut Butter & Honey \$4.75

Bacon & Swiss Cheese \$4.75

Cheddar Cheese \$4.75

# pastries

Slice of Peach Loaf Cake \$4

Zucchini Cupcake w Goat Cheese Buttercream \$4.5

Sesame Brittle \$3

Sourdough Donut \$4

Corn Cookie w Spicy Glaze \$3

artist designed tees / \$20

local honey / \$10

coffee beans / \$15

made in house