



Specials

CRAB & ARTICHOKE DIP

Crab meat, artichoke hearts, melted cheeses and Old Bay.
Flatbreads. GFO \$11.9

VINE-RIPENED TOMATO SALAD

Vine-ripe tomatoes, organic greens, red onion, feta, basil.
House made balsamic vinaigrette. GFO V \$7.9

NY STRIP* SURF + TURF

12 oz. Choice Braveheart Black Angus Beef® paired with a 4 oz.
'no-filler' jumbo lump crab cake. Served with garlic whipped
potatoes and steamed broccoli. GF \$31.9

BOURBON SALMON*

Organic, certified sustainable, fresh caught. House-made
bourbon glaze. Garlic whipped potatoes and steamed broccoli.
\$25.9

PINEAPPLE UPSIDE DOWN CAKE

Soft sponge baked with pineapple, vanilla bean ice cream,
Myer's Rum, caramel sauce, cherry. \$8.9

NIGHTINGALE CHOCOLATE FRENCH ROAST ICE CREAM SANDWICH

Chocolate brownie cookie, French roast ice cream. \$7.9

STONE FEAR.MOVIE.LIONS

RVA - Double NE IPA - ABV 8.5% 16 oz. \$8

KRONENBOURG 1664 BLANC

France - Witbier - ABV 5% 500 ml \$7

THE BRUERY TERREUX GOSES ARE RED

CA - Foeder-Aged Gose - ABV 5.6% 16 oz. \$12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness, especially if you have
certain medical conditions. Please inform your server of any intolerances
or allergies.