

DINNER

Shared Bites

Brioche Garlic Knots 12
sun-dried tomato butter

Jack Snacks (gfo) 13
cured meats, cheese, olives, nuts, breadsticks

Pimento Cheese (gfo) 9
made with duke's, served with sweet pickles and toasted billy bread

Fried Oysters 16
street corn salad, queso fresco, chipotle remoulade

Crab Dip (gfo) 16
cream cheese, scallion, old bay, ritz crackers

Wings (gf) 13**
one pound of mini flats, choice of bbq dry rub, lemon pepper dry rub, black pepper bbq sauce or house buffalo

Fried Mozzarella (v) 14
bbq spice, parmesan cheese, house buttermilk ranch

Nachos (gf) 16**
pulled chicken, queso blanco, queso fresco, guacamole, pico de gallo, crema

Yellowfin Tuna* (gf) 18
peach & ginger salsa, pickled fresno peppers, sesame, citrus ponzu

Soup & Salad

Roasted Red Pepper Soup 6/10
topped with whipped goat cheese & scallion

Caesar (gfo) 13
hearts of romaine, garlic croutons, parmesan cheese, black pepper, house caesar dressing*

Local Greens (gf, v) 13
mixed lettuces from greenswell growers, cherry tomatoes, cucumbers, pickled red onions, queso fresco, lemon vinaigrette, avocado goddess dressing

Edamame Crunch (gfo, v) 14
peanuts, quinoa, cabbage, carrots, crispy noodles, mixed greens, ginger honey vinaigrette

Asian Pear & Blue (gf, v) 15
mixed greens, candied walnuts, dried cranberries, whole grain mustard vinaigrette

add grilled chicken, salmon, shrimp, or falafel +7

Afterglow Coffee

whole milk, oak milk, almond milk, half & half / raw sugar or splenda

Golden Hour Drip Coffee 4
Perpetual Motion Espresso 4

Cold Brew 6
Americano 5
Cappuccino 6
Latte 6

Entrees

Peri Peri Chicken (gf) 25
corn succotash, carolina gold rice, local sausage, arugula, peri peri sauce

Pasta Fra Diavolo 26
house made fettuccine, calabrian chile tomato sugo, arugula gulf shrimp, PEI mussels, parmesan cheese, garlic knots

Grilled Salmon* (gfo) 27
potato, chickpea & spinach salad, pomegranate honey, tamarind vinaigrette, herb chutney, cucumber-mint yogurt

Steak Frites* 35
12oz new york strip, herbed pommes frites, rosemary jus, roasted garlic butter

Seared Scallops* (gf) 32
lemon basil risotto, fire roasted zucchini & squash, sunflower seeds, tomato jam

Red Pepper Rice Bowl (gfo, v) 20
hummus, grilled broccolini, tomato & cucumber salad, lemon yogurt, feta cheese, benne seeds, grilled pita, add grilled chicken, shrimp, salmon, or falafel +7

red pepper rice 6
broccolini 7

lemon risotto 7
corn succotash 7

Sandwiches

served with fries, pasta salad, or potato salad
upgrade to a soup or salad

Grilled Chicken Sandwich 16
black pepper bbq sauce, smoked cheddar, sweet pickles, duke's slaw, crispy onions

Fried Chicken Sandwich 16
dill pickle aioli, lettuce, tomato
want to make it spicy? just ask!

White Cheddar Burger* 16
white cheddar, roasted garlic aioli, lettuce, tomato, onion
add applewood smoked bacon +2

Chef Burger* 18
whipped goat cheese, arugula, grilled onions, bacon

Falafel Burger (v, gfo) 16**
avocado goddess dressing, mixed greens, pickled red onions, feta cheese & cucumbers

our burgers are made with 100% Virginia beef from Seven Hills
our buns are from La Bella Vita Bakery

Desserts

Coffee Toffee 8
blanchard's espresso ice cream, english date cake, toffee sauce

Raspberry Cheesecake 9
linderman's framboise coulis, shaved almond, white chocolate

gf = gluten free, gfo = gluten free optional, v = vegetarian

Lunch Weekdays 11:30 - 3:00
Brunch Weekends 10:00 - 3:00
Dinner Daily Starting at 5:00
Happy Hour Weekdays 3:00 - 6:00
Closed Mondays

**our fryer uses soy oil to cook gluten and non-gluten items

BAR
WEST

Happy
Hour

\$2 off Select Draft Pints
\$5 Rail Liquor
\$6 House Wine
\$7 Frozen Drinks
\$7 House Draft Cocktail

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.