



Obrigado

All Aboard! – Espana!

Vinos – Wines

White – Burgo Viejo, Blanco, Rioja, viura & tempranillo grapes 10/38

Red – Luis Canas, Rioja, Crianza, tempranillo & garnacha grapes 12/40

Tapas-Appetizers

Tapas Platter – see our specials list for tonight's offerings 14

Croquetas del dia 12

Entrantes-Entrees

Pork Ribs with apple cider glaze,
crispy garlic smashed potatoes & chef's selection of vegetable 28 /36

Fish of the Day –market price

Postre-Dessert

Orange & almond cake, whipped cream 10 (GF)

Small Plates

PATATAS NACHOS 14

baked crispy potato rounds topped with cheese,
scallions, bacon & creamy garlic sauce

FRIED CALAMARI 16

lightly battered, served with
fried banana pepper rings & chipotle aioli

CHESAPEAKE OYSTERS 18

cornmeal crusted & fried, served with creole tartar

MOROCCAN STYLE LAMB MEATBALLS 13 (GF)

sauteed spinach & toasted almonds, tzatziki sauce

SEA SCALLOPS 14 (GF)

chef's selection

HOUSE MADE BREAD

half loaf 3 / whole loaf 6

GRILLED PIZZAS 15

ask your server for tonight's selection

Salads

HOUSE 7/12

local greens, cucumber, carrots, tomato, & red onion

CAESAR 8/14

crisp romaine, house made croutons, parmesan,
romano, creamy caesar dressing

SUNNY SOUTH 8/14

local greens, tomatoes, scallions, egg, bacon,
pecans & honey dijon dressing

FALAFEL PLATTER 18

House made falafel, tzatziki, dolmas, salad
& flat bread

ADD

falafel +5 chicken +6
shrimp or oysters +10

Wine a little?

Ask your server about our wine selection

Entrees

BISTRO BURGER 17*

6 ounce Seven Hills local angus beef burger, Cabot's white cheddar, lettuce, tomato, roast garlic mayo toasted bun & fries

BLACKENED CATFISH 19/26

served with orzo rice pilaf, seasonal salsa

CORNMEAL CRUSTED CHESAPEAKE OYSTERS 33

baked potato & creamy coleslaw

HOMEMADE CRAB CAKES 26/34

homemade crab cakes with lots of crabmeat & little else! served with choice of two sides

PORTUGUESE PASTA 24

orecchiette pasta, chorizo, sun dried tomatoes, roast red peppers, garlic, kale, white wine, fresh herbs, romano & parmesan

SUMMER CHICKEN RAGU 27

braised chicken, carrot, leeks, fennel, saffron, garlic & cream, served with trofie pasta

12OZ NY STRIP 39* (GF)

Hand-cut Certified Angus Beef, served with mashed potatoes & grilled veggie topped with choice of chimichurri sauce or garlic-herb compound butter

add chicken +6 shrimp +10 sea scallops +12
add a small house or caesar salad with entrée +5

Sides \$5

baked potato // mashed potatoes // orzo rice pilaf
vegetable of the day // creamy coleslaw // french fries // fresh chips

Soft Drinks \$3

Coca-cola
Diet Coke
Barq's root beer
Minute Maid lemonade
Seagram's ginger ale
Sprite
brewed iced tea
club soda
Orange County Roasters
Costa Rican Dark coffee
or Brazilian decaf

Homemade Desserts

cheesecake of the day **10**
vanilla bean crème brulee **10**
chocolate peanut butter pie **10**
Hal'va good brownie sundae **10**
panna cotta **10**
Homestead Creamery lemon crunch ice cream **7**
Italian gelato or sorbetto **7**
vanilla bean ice cream **5**

20% gratuity added to all unsigned credit card slips & to parties of 6 or more

It is your responsibility to notify us of any allergy before placing your order.

All items in fryers assume cross-contamination with some or all of the following: shellfish, poultry, fish, flour, corn.

*VA health department advises that eating raw or undercooked foods may lead to food borne illness

