

Obrigado

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, creole tartar

AMATRICIANA MEATBALLS 13 (GF)

red sauce, sautéed spinach

HOUSE MADE BREAD

half loaf 3 / whole loaf 6

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

Entrees

add a small house or caesar salad with entrée +5

BISTRO BURGER 18*

6 ounce Seven Hills local angus beef burger, Cabot's white cheddar, lettuce, tomato, roast garlic mayo toasted bun & fries
add two toppings – bacon // caramelized onions // mushrooms // pickles // red onion

CORNMEAL CRUSTED CHESAPEAKE OYSTERS 33

baked potato & creamy coleslaw

HOMEMADE CRAB CAKES 26/34

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

RICARDO'S PASTA 22

Shiitake mushrooms, roast red peppers, spinach, roast garlic, white wine, fresh herbs, cream, penne pasta topped with romano & parmesan
add chicken +6 shrimp +10 sea scallops +12

BUCATINI ALL' AMATRICIANA WITH MEATBALLS 24

red sauce with bacon, onions & red chili pepper, topped with romano & parmesan cheese


BEEF TENDERLOIN 45* (GF)

Hand-cut 6 oz Certified Angus Beef, served with mashed potatoes & grilled veggie topped with choice of garlic-herb compound butter or sauteed onions & mushrooms

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



All Aboard! – New England

Beverages

Bold Rock – Hard Apple Cider IPA 6

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

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

Big Plates

Grilled 10oz pork chop, blueberry bbq sauce, creamy pasta & cheese, vegetable 28

Pan seared Rainbow Trout, hazelnut & butter sauce, orzo rice pilaf & vegetable 24

Dessert

Blueberry Buckle with whipped cream 10