

Obrigado

All Aboard! – Portugal!

Vinho!

Consensus Pino Noir & Touriga Nacional – 2019 (Red) 34

Encostas Do Lima Vinho Verde (White) 32

Pratos - Plates

Caldo Verde Soup - chicken broth, chorizo, potatoes & kale **7**

Brandade - salt cod, potato & garlic spread, served with grilled bread **12**

Roast Piri Piri Chicken - half chicken marinated with garlic, spicy peppers & smoked paprika, served with steak fries **21**

Mussels com Chorizo – with onion, tomato, garlic, chili flakes, wine & cilantro **23**

Roast Fish of the Day - with red potatoes, white wine, herbs, romesco sauce, served with chard & grilled lemon – **market price**

Sobremesa – Desserts 10

Orange Cake or Flan served with fresh berries

Small Plates

PATATAS NACHOS 13.9

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

FRIED CALAMARI 15.9

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

CHESAPEAKE OYSTERS 16.9

cornmeal crusted & fried, served with creole tartar

HOUSE MADE PIMENTO DIP 9

crisp celery & tortilla chips

MOROCCAN STYLE LAMB MEATBALLS 13 (GF)

sauteed spinach & toasted almonds, tzatziki sauce

SAGRES STYLE SHRIMP 14 (GF)

seared shell on shrimp marinated with garlic, smoked paprika, olive oil & lemon

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 and pairings!

Entrees

BISTRO BURGER 16*

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

BLACKENED CATFISH 18/25

served with orzo rice pilaf, seasonal salsa

CORNMEAL CRUSTED CHESAPEAKE OYSTERS 32

baked potato & creamy coleslaw

HOMEMADE CRAB CAKES 25/33

homemade crab cakes with lots of crabmeat & little else! served with orzo rice pilaf & vegetable of the day

PORTUGUESE PASTA 23

orecchiette pasta, chorizo, sun dried tomatoes, roast red peppers, garlic,

kale, white wine, fresh herbs, romano & parmesan

BOLOGNESE 26

Italian sausage, tomatoes, wine, onions, garlic, chili flakes, rosemary, cream, parmesan & romano

served over pappardelle egg noodles

12OZ NY STRIP 35* (GF)

local Seven Hills Farm beef, served with mashed potatoes

topped with choice of chimichurri sauce or garlic-herb compound butter

Sides \$5

baked potato // mashed potatoes // orzo rice pilaf // vegetable of the day // creamy coleslaw

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

Cocktails & Mocktails

Obrigado Passionfruit Caipirinha 12

cachaca, passionfruit puree, fresh lime, simple syrup,

fresh mint & club soda

Campari Spritzer 10

Cava, Campari & club soda

Seasonal Fruit Jalapeno Margarita 12

Milagro tequila, triple sec, fresh jalapeno,

house made sours & seasonal fruit

Strawberry Cucumber Spritzer 6

fresh herbs, strawberry puree,

fresh cucumber & club soda (mocktail!)

Spindrift 3.5

sparkling water & fruit juice, ask your server for flavors

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

Please 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