

Obrigado

All Aboard! – Low Country, USA

Wine!

Domaine Corne-Loup Cotes du Rhone – 2022 10 glass / 32 bottle

Fifty-Third Viognier – 2022 (local!) by the bottle 52

Appetizers

FRIED GREEN TOMATOES – served with comeback sauce 10

BUTTERBEAN HUMMUS – with charred okra and marinated peppers 10

Entrees

SHRIMP & GRITS – sauteed shrimp, bacon, roast red peppers, mushrooms,
scallion, white wine

served over creamy stone ground grits 26

FISH OF THE DAY – market price

Dessert

fruit cobbler with a cornmeal sugar cookie crust 10

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

SEARED SEA SCALLOPS 14 (GF)

served with romesco sauce

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 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 choice of two sides

PORTUGUESE PASTA 23

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

kale, white wine, fresh herbs, romano & parmesan

SUMMER CHICKEN RAGU 26

ground chicken, carrot, leeks, fennel, saffron, garlic & cream, served with pappardelle pasta

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 // 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**

fruit crostata with ice cream **10**

Homestead Creamery lemon crunch ice cream **7**

Italian gelato **7**

vanilla bean ice cream **5**

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

