

SIGNATURE COCKTAILS 16

ALL NIGHTER

tito’s handmade vodka, caffè borghetti
espresso liqueur, bailey’s irish cream

JALISCAN

patron silver tequila, ancho reyes,
mango, lime, agave syrup

FRENCH 76

ketel one peach & orange blossom botanical
vodka, lemon juice, simple syrup, prosecco

GOLDEN HOUR

tanqueray gin, apricot, rosemary, lemon

MEXICAN FIZZ

corazon blanco tequila, grapefruit,
lime, agave syrup, prosecco

BLOSSOM

hendrick’s gin, st-germain, lavender
syrup, raspberries, lemon

BANANA DAIQUIRI

don q cristal rum, giffard banane de brésil, lime

SWEET MAGNOLIA

woodford reserve bourbon, amaro montenegro,
iced tea, lemon

PAPER PLANE

bulleit bourbon, amaro nonino, aperol, lemon

BLACK MANHATTAN

rittenhouse rye, amaro, chocolate
bitters, orange bitters

FREE-SPIRITED 14

ESSENCE

ritual non-alcoholic gin alternative, lavender syrup,
raspberries, lemon, soda water

TIKI BUCK

ritual non-alcoholic rum alternative, mango,
pineapple, lime, q ginger beer

THIRSTY FLIGHTS

VA CRAFT BEER FLIGHT OF FOUR 10

BOURBON OR TEQUILA FLIGHTS 25

SHAREABLES

SLIDERS

carolina bbq 13 blackened salmon 16

TACOS

carnitas 13 shrimp 17

GRILLED MUSSELS 17

white wine, garlic, herbs, tuscan bread

BLISTERED FLATBREAD 14

baby tomatoes, red onions,
herbs, garlic chili oil V

JUMBO WINGS 17

buffalo basted, blue cheese, celery GF

VIRGINIAN BAR BOARD 24

local artisanal cheese & charcuterie, cornichons,
mustards, fig jam, toast points

LIGHTER FARE

ROASTED RED PEPPER BISQUE 10

rich & creamy, toast points V GF

CRAB & CORN CHOWDER 12

jumbo lump crab, charred corn GF

CAESAR SALAD 12

romaine hearts, garlic dressing, parmesan V

RED PEAR & GORGONZOLA SALAD 15

greens, candied walnuts, raspberry vinaigrette V GF

ULTIMATE WEDGE 16

blue cheese, chives, smoked bacon, onion straws, ranch
add to any salad: chicken +7, salmon* +12

SOUTHWEST COBB SALAD 17

avocado, chili-lime ranch, bacon, crumbled blue,
egg, tomatoes, chicken GF

PIZZA MARGHERITA 18 V

ENTRÉES

BLACKENED VERLASSO SALMON* 33

dirty rice, garlic spinach, pineapple pico GF
Pair with Simi Chardonnay, Sonoma County, CA

SHRIMP & POLENTA 29

jumbo shrimp, chorizo, stone-ground polenta GF
Pair with Louis Jadot Steel Chardonnay, Burgundy, France

SPICY LENTILS 24

zucchini squash & peppers, braised beluga
lentils, harissa, ginger jasmine rice V GF
Pair with St. Francis Sauvignon Blanc, Sonoma County, CA

LOBSTER RAVIOLI 32

maine lobster, mascarpone, sherry,
tomato cream, asparagus tips, basil
Pair with St. Francis Sauvignon Blanc, Sonoma County, CA

BEER-BRAISED PORK SHANK 36

whipped sweet potatoes, roasted brussels
sprouts, crispy onions
Pair with Old OX Hop Camo IPA, Loudon County, VA

ROASTED CHICKEN 29

smashed yukon golds, haricots verts, baby tomatoes GF
Pair with Banfi Le Rime Pinot Grigio, Tuscany, Italy

FILET MIGNON* 42

7 oz. c.a.b. filet, roasted fingerlings,
grilled asparagus, herbed demi GF
Pair with Kings Ridge Pinot Noir, Willamette Valley, OR

RIBEYE 39

12oz c.a.b. steak, smashed yukon golds, wild mushrooms GF
Pair with St. Francis Sauvignon Blanc, Sonoma County, CA

HANDHELDS

choice of fries, sweet potato fries, or house salad

DULLES CLUB 17

roasted turkey, smoked bacon, beefsteak
tomato, lettuce, avocado, tarragon aioli

FLIGHTS BURGER* 18

LTO, tillamook cheddar

GLOBALIST BURGER* 20

smoked gouda, avocado, comeback sauce,
onion straws, fries

GRILLED PASTRAMI & PEPPERJACK 19

grilled peppers, shiitake mushrooms

LOGAN'S BRATWURST 19

caramelized onions, mustard, hot pepper slaw

DESSERTS

SMITH ISLAND RED VELVET CAKE 13

CRÈME BRÛLÉE CHEESECAKE 14

BIG OLD BROWNIE SUNDAE 12

TWO SCOOPS OF ICE CREAM
OR SORBET 9 GF

WINES

SPARKLING

Villa Sandi Il Fresco Prosecco, Italy	GLS	BTL
Decoy Brut Cuvée, California	13	60
Moët & Chandon Rosé Imperial, Champagne, FR	18	85
Veuve Clicquot Yellow Label Brut, Champagne, FR		175
		185

WHITE & SKIN CONTACT

Canvas Pinot Grigio, Veneto, IT	12	46
AIX Rosé, Provence, France	16	62
Alto Vento Pinot Grigio, Venezie, IT	13	50
Justin Sauvignon Blanc, Central Coast CA	15	58
The Crossings Sauvignon Blanc, NZ	14	54
Simi Chardonnay, Sonoma County, CA	14	54
Talbott Kali Hart Chardonnay, Monterey, CA	15	58
August Kessler “R” Riesling, Germany	14	54
Duckhorn Vineyards Sauvignon Blanc, CA		86
Twomey Cellars Sauvignon Blanc, CA		106
Cakebread Cellars Chardonnay, Napa, CA		130
Far Niente Chardonnay, Napa, CA		178
Wente Vineyards Single Vineyard Chardonnay, CA		62
Chateau Montelena Chardonnay, Napa, CA		230

RED

Canvas Cabernet Sauvignon, CA	12	46
Calera Pinot Noir, California	18	70
Argyle Pinot Noir, Willamette Valley, Oregon	16	62
Intercept Red Blend, Paso Robles, CA	14	54
Roth Cabernet Sauvignon, Alexander Valley, CA	15	58
Greenwing Cabernet Sauvignon, WA	16	62
Robert Hall Merlot, Paso Robles, CA	13	50
Viña Cobos Felino Malbec, Mendoza, AR	15	58
Craggy Range Pinot Noir, NZ		110
Joseph Faiveley Bourgogne Pinot Noir, FR		110
Sanford Estate Pinot Noir, Sta. Rita Hills, CA		126
The Prisoner Pinot Noir, CA		102
Trimbach Reserve Pinot Noir, Alsace, FR		90
Orin Swift Eight Yeas in the Desert, CA		118
Michael David Winery Inkblot Cabernet Franc, CA		62
Unshackled by The Prisoner Cabernet Sauvignon, CA		66
Ferrari Carano Cabernet Sauvignon, CA		86
Silver Oak Cabernet Sauvignon, CA		258
Duckhorn Merlot, Napa Valley, CA		174
Marques de Caçeres Excellens, Rioja, SP		58
Albert Bichot Santenay 1er Cru Clos Rousseau, Burgundy, FR		158

HAPPY HOUR

5-6:30pm, daily

SELECT HOUSE WINES 8

SELECT DRAFT BEERS 5

BBQ SLIDER 4 ea

QUESADILLA 6 V

BACON CHIVE CHEESE FRIES 8

BEERS

DRAFT

BUD LIGHT 8	LAGUNITAS IPA 9
MODELO ESPECIAL 9	ROTATING VA CRAFT 10

BOTTLES/CANS

BUDWEISER 7	DOGFISH HEAD 60 MINUTE IPA 9
BLUE MOON 8	
PACIFICO 8	CORONA EXTRA 8
MILLER LITE 7	STRONGBOW CIDER 8
HEINEKEN 8	HIGH NOON SUN SIPS VODKA + SODA 8
SAM ADAMS 8	
MICHELOB ULTRA 7	ATHLETIC BREWING CO. FREE WAVE N/A
STELLA ARTOIS 8	HAZY IPA 8
GOOSE ISLAND IPA 9	
GUINNESS IRISH STOUT 8	

*this item may be raw or undercooked.
consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
GF = gluten free, V = vegetarian

