



Happy Hour

Roseda Farms Dry Aged Burger gruyere cheese | pork belly 7
red candy onions | tamarind aioli

Fish n Chips chicken fried bass | rustic lemon aioli 7

Clarity Wings banana pepper glaze | blue cheese dressing 7

Baby Back Riblets peach glaze | fresh ginger 7

E & E Chicken & Foie Gras Pate house brioche | compressed peaches 7

Happy Hour Wine & Beer ~ each 7

Sparkling: Cava Brut Nature | MS 4.7 | Massis Del Garraf, Spain NV

White: Vinho Verde | Broadbent | Portugal, NV

Red: Pinot Noir | Hidden Crush | Central Coast, California 2014

Ale: Tuber IPA | James River Brewing | Richmond, Virginia

Featured Wines & Beers

Champagne: Taittinger La Francaise Brut | FR | 2014 18

White: Pinot Grigio | Alois Lageder | Vigneti Delle Dolomiti, IT | 2015 12

Chenin Blanc | Protea | ZA | 2014 11

Red: Merlot | Franciscan Reserve | Napa, CA | 2013 14

Zinfandel | Jack London | Sonoma Mountains, CA | 2013 14

Lager: Elliot Ness Lager | Great Lakes Brewing | Cleveland, OH 8

Ale: Lot #6 Double IPA | Evolution Brewing Company | Salisbury, MD 10

Pilsner: Rhino Chasers Pilsner | Lost Rhino Company | Ashburn, VA 8