

WINE

SPARKLING

<i>Sparkling, CHATEAU STE. MICHELLE BRUT, WA</i>	11/50
<i>Prosecco, RIONDO, DOC Veneto, It</i>	12/55
<i>Sparkling, CHANDON BRUT CLASSIC, CA</i>	65
<i>Sparkling, ÉTOILE ROSÉ, Carneros, CA</i>	75
<i>Champagne, MOËT 'IMPERIAL' BRUT, Epernay, Fr</i>	110
<i>Champagne, VEUVE CLICQUOT BRUT, Reims, Fr</i>	130

WHITE

<i>Riesling, CHATEAU STE. MICHELLE, Columbia Valley, WA</i>	13/50
<i>Pinot Grigio, SAN ANGELO, Tuscany, It</i>	13/50
<i>Sauvignon Blanc, STARBOROUGH, Marlborough, NZ</i>	50
<i>Sauvignon Blanc, MATANZAS CREEK, Alexander Valley, CA</i>	15/60
<i>Chardonnay, STARMONT, Carneros, CA</i>	16/65
<i>Chardonnay, DUCKHORN "DECOY," Sonoma, CA</i>	17/70
<i>Chardonnay, STAG'S LEAP 'KARIA,' Napa Valley, CA</i>	80
<i>Chardonnay Blend, THE PRISONER 'BLINDFOLD,' CA</i>	70
<i>Rosé, FLEUR DE MER, Côtes de Provence, Fr</i>	16/65
<i>Rosé, ELOUAN, OR</i>	60

RED

<i>Pinot Noir, ACROBAT, OR</i>	15/60
<i>Red Blend, ZACA MESA 'Z CUVÉE,' Santa Ynez, CA</i>	65
<i>Merlot, SEVEN FALLS, Wahluke Slope, WA</i>	14/55
<i>Merlot, TANGLEY OAKS, Napa Valley, CA</i>	60
<i>Malbec, NORTON 'BARREL SELECT,' Mendoza, Ar</i>	17/70
<i>Red Blend, MURRIETA'S WELL 'THE SPUR,' CA</i>	16/65
<i>Cabernet, COLUMBIA CREST 'H3,' WA</i>	14/55
<i>Cabernet, INTRINSIC, Columbia Valley, WA</i>	16/65
<i>Cabernet, CONN CREEK, Napa Valley, CA</i>	80
<i>Cabernet, OBERON, Napa Valley, CA</i>	90

HOUSE SELECTIONS

<i>Chardonnay, Cabernet Sauvignon, White Zinfandel</i>	11/40
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WATER

ACQUA PANNA 1L

still mineral water, Tuscany, Italy | 8

SAN PELLEGRINO 1L

sparkling mineral water, Lombardy, Italy | 8

CRAFT COCKTAILS

LA BEE EN PROVENCE

gin, lavender honey, lemon | 13

APPLE HONEY MARGARITA

with Sauza tequila and cinnamon-spiced honey | 14

HARVEST ROYALE

crisp hard cider, sparkling wine, St. Germain | 13

FRENCH MARTINI

vodka, pineapple, cassis, lemon | 14

OLD HICKORY FASHIONED

Bulleit bourbon, house-smoked syrup, bitters | 14

LOVE UNDER THE DOCK

Malibu coconut rum, pineapple, grenadine | 14

DRAFT BEERS

'THE LOVE' GERMAN HEFEWEIZEN

Starr Hill Brewery, Crozet, VA | 9

GOLD LEAF LAGER

Devil's Backbone Brewery, Lexington, VA | 9

HOPWORK ORANGE IPA

Blue Mountain Brewery, Afton, VA | 9

MILLER LITE

Miller Brewing Company, Elkton, VA | 7

BOTTLED BEERS

DOMESTIC MACROS

Budweiser, Bud Light | 7

CRAFTS & IMPORTS

Yuengling, Corona, Guinness, Heineken,
Angry Orchard Hard Cider | 8

As part of Hilton's worldwide commitment to sustainability, we offer straws only upon request.



SKYDOME
WINDOWS OVER WASHINGTON

SOUP & SALADS

CARROT GINGER SOUP
micro cilantro | 8

WEDGE SALAD
blue cheese, bacon, cherry tomato, garlic croutons | 8

CAESAR
romaine, pecorino cheese, house dressing, croutons | 10

SMALL PLATES

GRILLED OCTOPUS
winter squash purée, smoked paprika,
arugula-radish salad | 14

CRISPY FRIED CAULIFLOWER
korean hot sauce, cilantro crema | 11

FRIED BRUSSELS SPROUTS
preserved lemon, fresno chili, 4 year balsamic,
basil, toasted pine nut, pecorino | 10

SHAREABLE PLATES

FRIED GOAT CHEESE
preserved walnut, vanilla-black pepper honey | 9

CHEESE & CHARCUTERIE
garlic crostini, marinated olives, cornichons | 14

PORK STEAM BUNS
plum sauce, peppers, pickled onions,
cilantro, cabbage, sriracha mayo | 12

BLUE CRAB CROQUETTES
maryland blue crab, bay mayo, trout roe, baby herbs | 12

LOBSTER ROLL BITES
poached lobster, micro cilantro,
fingerling potato chip | 14

RUSTIC ARTISAN ROLLS
whipped butter | 5

STEAKS & CHOPS

All of our steaks are cut from certified Angus beef
Rare - very red Medium Rare - red Medium - pink center Medium Well - light pink Well - no pink

SHORT RIB
braised bone-in beef short rib, demi-glace,
fried onions, carrots, yukon potato purée | 39

RACK OF LAMB
carrots, wild mushroom ragout,
fresh mint & pea purée | 47

NEW YORK STEAK*
grilled 14 oz strip loin, steak sauce,
garlic butter mushrooms, carrots | 41

FILET MIGNON*
8 oz tenderloin, potato purée, broccolini | 49

34 OZ TOMAHAWK RIBEYE*
pan-seared steak, sliced from the bone and dressed
with garlic thyme butter and maldon salt | 82

SIDES

YUKON GOLD POTATO PURÉE | 6

ASPARAGUS | 5

GRILLED BROCCOLINI | 6

GARLIC BUTTER MUSHROOMS | 7

HERBED CARROTS | 6

FINGERLING POTATO COINS | 5

SEAFOOD & ENTRÉES

ROASTED CHICKEN
marble potatoes, carrots,
salsa verde, aji amarillo | 28

QUINOA STIR FRY
tofu, spring vegetables,
soy-ginger sauce | 22

WAGYU BURGER
double patty, amber 16 ale-washed cheddar,
tomato, frisée lettuce, shallot sauce, fries | 24

ROCKFISH WITH CRAB GRATIN
Virginia rockfish, parmesan crab gratin,
fingerling potatoes, leek milk, crispy onions | 35

SEARED SALMON
heirloom carrots, celeriac purée,
asparagus, saffron beurre blanc | 29

SPANISH RISOTTO
saffron rice, shrimp, chorizo sausage,
mussels, peas, roasted cherry tomato | 29

20% gratuity will be added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness