

WINE

SPARKLING

<i>Sparkling, Chateau Ste. Michelle Brut, Washington</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>Sparkling, Veuve Clicquot 'Yellow Label,' Reims, Fr</i>	130

WHITE

<i>Riesling, Chateau Ste. Michelle, Columbia Valley, WA</i>	12/18/45
<i>Pinot Grigio, San Angelo, Tuscany, It</i>	14/20/60
<i>Sauvignon Blanc, Starborough, Marlborough, NZ</i>	13/19/50
<i>Sauvignon Blanc, Matanzas Creek, Alexander Valley, CA</i>	65
<i>Chardonnay, Starmont, Carneros, CA</i>	15/21/65
<i>Chardonnay, Duckhorn "Decoy," Sonoma, CA</i>	16/22/70
<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>	15/21/65
<i>Rosé, Elouan, Oregon</i>	60

RED

<i>Pinot Noir, Acrobat, Oregon</i>	16/22/70
<i>Red Blend, Zaca Mesa 'Z Cuvée,' Santa Ynez, CA</i>	14/19/65
<i>Merlot, Seven Falls, Wahluke Slope, Washington</i>	13/19/55
<i>Merlot, Tangley Oaks, Napa Valley, CA</i>	60
<i>Malbec, Bodega Norton 'Reserva,' Mendoza, Ar</i>	15/21/65
<i>Red Blend, Conundrum, CA</i>	65
<i>Zinfandel, Alexander Valley 'Sin Zin,' CA</i>	60
<i>Cabernet, Columbia Crest 'H3,' Washington</i>	15/21/65
<i>Cabernet, Intrinsic, Columbia Valley, Washington</i>	16/22/70
<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>	11/16/40
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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, honey-lavender syrup, lemon | 13

APPLE HONEY MARGARITA

with Sauza tequila and cinnamon-spiced honey | 14

HARVEST ROYALE

crisp hard cider, sparkling wine, elderflower liqueur | 13

FRENCH MARTINI

vodka, pineapple, cassis, lemon | 14

OLD HICKORY FASHIONED

bourbon, house-smoked syrup, bitters | 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 Lager, Corona, Guinness Draught Stout, Heineken, Angry Orchard Crisp Apple Hard Cider | 8

As part of Hilton's commitment to sustainability, we only offer straws upon request. Thank you for helping us protect the world's oceans for the next generation and beyond.



SNACKS & FINGER FOODS

FRIED GOAT CHEESE

preserved walnut, vanilla-black pepper honey | 9

CHEESE & CHARCUTERIE

garlic crostini, marinated olives, cornichons | 14

BLUE CRAB CROQUETTES

maryland blue crab, bay mayo, trout roe, herb salad | 12

LOBSTER ROLL BITES

butter-poached lobster, micro cilantro, fingerling potato chip | 14

PORK STEAM BUNS

plum sauce, pickled peppers and onions,
cilantro, cabbage | 12

RUSTIC ARTISAN ROLLS

whipped butter | 5

STARTERS

GRILLED OCTOPUS

winter squash purée, allspice,
ancho chile, 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

SOUP & SALADS

BUTTERNUT SQUASH SOUP

leek, onion, micro greens | 8

FARRO GRAIN SALAD

frisée lettuce, herbed goat cheese,
crostini, honey dijon vinaigrette | 10

ICEBERG

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

CAESAR

romaine, pecorino cheese, lemon, anchovy dressing | 10

ENTRÉES

SPANISH RISOTTO

saffron risotto, shrimp, chorizo sausage,
mussels, peas, roasted cherry tomato | 29

SWEET PEA RISOTTO

crunchy cauliflower | 22

WAGYU BURGER*

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

ROASTED CHICKEN

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

ROCKFISH WITH CRAB GRATIN

local rockfish, parmesan crab gratin,
fingerling potatoes, leek milk, crispy onions | 35

SEARED SALMON

heirloom root vegetables, celeriac purée,
asparagus, saffron beurre blanc | 29

STEAKS & CHOPS

SHORT RIB

braised bone-in beef short rib, braising jus, fried onions,
herbed carrots, yukon gold 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, herbed carrots | 41

FILET MIGNON*

8 oz tenderloin, potato purée, broccolini | 49

34 OZ TOMAHAWK STEAK*

pan-seared bone-in rib steak, garlic thyme butter | 82

SIDES

YUKON GOLD POTATO PURÉE | 6

GARLIC BUTTER MUSHROOMS | 7

FINGERLING POTATO COINS | 5

HERBED CARROTS | 6

GRILLED BROCCOLINI | 6

HARICOTS VERTS | 5

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