

# RESTORATION BAR


## Bar Menu

### Appetizers

#### LAUGHING KING OYSTERS ON THE HALF SHELL \* 18 | GF

Nectarine Mignonette, Compressed Peach, Shallot, Ginger, Fresh Cracked Pepper, Mint  
*Delaplane, Virginia | Cape Charles, Virginia* 

#### CHARCUTERIE AND CHEESE 28 | GF

Chapel Hill Farms Beef Pâté, Terra di Sienna Finocchiona and Lonzino  
Firefly Farm's Black and Blue, St. Angel Brie  
Ewephoria Sheep's Milk Gouda, Honeycomb  
Olive Relish, Grilled Sourdough Focaccia  
*Berryville, Virginia | Amelia Court House, Virginia* 

#### SWEET CORN GAZPACHO 14 | GF, VEG

Jumbo Lump Crabmeat, Roasted Corn, Avocado Crème Fraiche, Cilantro Pesto

#### SHRIMP COCKTAIL 18 | GF

Poached Jumbo Shrimp, Fresh Lemon, Bloody Mary Cocktail Sauce, Ciroc Vodka

### Bar Mains

#### GRILLED CAESAR 14 | GF

Baby Gem Lettuce, Bitter Greens, White Anchovy  
Focaccia Croutons, Caesar Dressing  
Add Joyce Farms Chicken Breast 12 | GF  
Add Grilled Loch Duart Salmon\* 22 | GF

#### SEVEN HILLS BRISKET AND SHORT RIB CAPRESE BURGER\* 28 | GF

Fresh Mozzarella Cheese, Pair-a-Dice Farm's Heirloom Tomato  
Pesto Aioli, Signoria Gonzaga Aged Balsamic  
Enhance to Truffle Parmesan Fries with "Beer-naise" 7

### Artisanal Pizzas

#### MARGHERITA PIZZA 18 | VEG, GF

Fresh Mozzarella, Basil, San Marzano Pizza Sauce

#### WILD MUSHROOM AND GOAT CHEESE 19 | VEG, GF

Ricotta, Arugula, Roasted Garlic, Truffle Honey

#### ARTISAN ITALIAN 21 | GF

Chapel Hill Farms Pepperoni, Sausage, and Bresaola  
Balsamic Braised Onions, Fresh Mozzarella  
San Marzano Pizza Sauce, Basil, Oregano

#### BRAISED ELYSIAN FIELDS LAMB 22 | GF

Lamb Marmalade, Herbed Ricotta, Feta Cheese  
Black Garlic Tzatziki, Arugula, Roasted Garlic

V = Available vegan VEG = Available vegetarian

GF = Can be prepared gluten free N = Contains nuts

\*Item indicated are cooked to order, consuming raw or undercooked beef, pork and salmon may lead to foodborne illnesses, especially if you have certain medical conditions.