

RESTORATION BAR

Bar Menu

Appetizers

LAUGHING KING OYSTERS ON THE HALF SHELL * 19 | GF

Lemongrass Mignonette, Cucumber, Asian Pear, Tobiko Caviar
Delaplane, Virginia | Cape Charles, Virginia

CHARCUTERIE AND CHEESE 29 | 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

ROASTED PUMPKIN BISQUE 12 | GF, VEG. V

Curry Crème Fraiche, Roasted Pepitas

SHRIMP COCKTAIL 15 | 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 15 | GF
Add Grilled Loch Duart Salmon* 22 | GF

SEVEN HILLS BRISKET AND SHORT RIB BURGER* 30 | GF

St. Angel Brie, Braised Balsamic Onions, Sour Cherry Chutney, Arugula, Pretzel Bun
Enhance to Truffle Parmesan Fries with "Beer-naise" 5

Artisanal Pizzas

MARGHERITA PIZZA 19 | VEG, GF

Fresh Mozzarella, Basil, San Marzano Pizza Sauce

WILD MUSHROOM AND GOAT CHEESE 20 | VEG, GF

Ricotta, Arugula, Roasted Garlic, Truffle Honey

ARTISAN ITALIAN 22 | GF

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

BRAISED ELYSIAN FIELDS LAMB 24 | 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.