

TAPAS

BBQ SHRIMP

Stuffed with smoked gouda cheese, wrapped in bacon, basted with BBQ sauce and grilled to perfection

\$6.50

CRAB CAKE

Fried or baked until golden brown and served with Cajun Alfredo sauce

**One \$5
two \$9**

AHI TUNA

Sashimi style tuna coated with black peppercorns, seared then served with Asian salad and ginger sesame vinaigrette.

\$5.50

CRAB DIP

Lump crab, cream cheese, onions, white wine, Cajun Seasoning, Dry mustard, mixed and baked until bubbly then served with garlic croutons.

\$5.99

SCALLOPS

Wrapped with apple wood smoked bacon, grilled, then served with creamy tomato alfredo sauce

\$4.99

CRAB STUFFED MUSHROOMS

Silver dollar mushrooms filled with our unique crab cake recipe and topped with roasted red pepper pesto

\$5.50

SPINACH AND ARTICHOKE DIP

Served warm with garlic croutons

\$4.99

MUSSELS NAPOLETANA

Steamed in a savory sauce of marinara, lemon juice, white wine and garlic

\$5.99

MOZZARELLA STICKS

Deep fried to a golden brown and served with our homemade marinara sauce

\$4.95

BUFFALO WINGS

Succulent jumbo chicken wings with choice of mango habanero, hot or mild sauce

1lb \$5.50

**2lb
\$11.95**

GOUDA STUFFED MUSHROOMS

Silver dollar mushrooms stuffed with smoked gouda cheese and baked until bubbly golden brown, served with roasted red pepper pesto

\$4.95

SOUPS

ROASTED RED PEPPER

CUP \$2.99 BOWL \$3.99

CHEDDAR CHEESE

CUP \$2.25 BOWL \$3.50

CRAB BISQUE

CUP \$3.50 BOWL \$4.99

NEW ENGLAND CLAM CHOWDER

CUP \$2.99 BOWL \$3.99

SALADS

Add to any Large Salad

Grilled Chicken- \$5 Pesto Grilled Shrimp - \$5 Grilled Salmon- \$7 Grilled Sirloin Strips \$8

Dressing Choices are created From Scratch:

Ranch, 1000 Island, Poppy Seed Vinaigrette, Bleu Cheese, Caesar, Balsamic Vinaigrette, Ginger Sesame Vinaigrette

GARDEN SALAD

Romaine lettuce, Roma tomatoes, Cucumbers Red onion and shredded carrots served with your choice of dressing

SIDE \$2.50 LARGE \$3.99

CAESAR SALAD

Romaine lettuce tossed with our classically prepared Caesar dressing (real anchovies) freshly baked croutons and fresh Romano cheese

SIDE \$3 LARGE \$5.99

GREEK SALAD

Cucumbers, red onion, vine ripened tomatoes, feta cheese and kalamata olives tossed with balsamic vinaigrette then served over a bed of romaine lettuce

SIDE \$3.95 LARGE \$5.99

SPINACH SALAD

Fresh spinach tossed with walnuts, red onions and mushrooms, tossed with poppy seed vinaigrette then topped with Romano cheese

SIDE \$3.50 LARGE \$5.99

BUILD- A BURGER

Served with two Accompaniments

Begin with 8 oz of hereford beef patty, served with lettuce, tomatoes and red onions on a toasted ciabatta roll **\$9**

ADDITIONAL TOPPINGS \$.65 EACH

AMERICAN CHEESE-CHEDDAR CHEESE-JACK CHEESE-FETA CHEESE-BLEU CHEESE-BACON-ONIONS-GRILLED RED ONIONS-ROASTED RED PEPPERS-JALAPENO PEPPER-MUSHROOMS

Suggested Med-Well or Well

PASTA

Served with House salad and Garlic bread

BAKED SPAGHETTI

Pasta tossed with our homemade meat-sauce, topped with Cheddar and Jack Cheeses then baked until golden brown **\$11.95**

CREATE YOUR OWN PASTA DISH **\$11.95**

CHOOSE ONE PASTA CHOOSE ONE SAUCE

Fettucinne	Alfredo
Spaghetti	Marinara
Tri-Colored	Sun-dried Tomato Pesto
Cheese Tortellini	Alfredo
Lobster Ravioli	Pesto Alfredo
	Tomato Alfredo

ADD ONS

GRILLED CHICKEN \$5 GRILLED SHRIMP \$6
GRILLED SALMON \$7 SIRLOIN STRIPS \$6

SANDWICHES

Served with Choice of two Accompaniments

PRIME RIB SANDWICH

A generous portion of our succulent slowly roasted rib-eye topped with grilled onions, mushrooms and choice of Cheddar or Jack Cheese served on French bread **\$12**

MEATLOAF

Spinach and roasted garlic recipe, topped with jack cheese and sun-dried tomato aioli served on ciabatta bun with mashed potatoes **\$8.95**

MANGO CHICKEN

Char grilled chicken basted with mango habanero sauce, topped with Jack Cheese and served on a toasted Kaiser roll **\$8.25**

CRAB CAKE SANDWICH

A light and fluffy mix of sauteed onions, red peppers, and lump crabmeat topped with Jack Cheese and Cajun Remoulade then served over a toasted kaiser roll **\$9**

CHILDRENS MENU

For our guests 10 and under (only)

CHICKEN FINGERS AND FRIES

Breaded and deep fried to a golden brown **\$5.95**

MAC AND CHEESE BITES WITH FRIES

Breaded and deep fried to a golden brown **\$3.95**

HOT DOG AND FRIES

\$3.95

***Consuming raw or undercooked beef, poultry, lamb, pork, seafood, shellfish, eggs or milk may increase your risk of food borne illness.**

A 17% Gratuity may be added to parties of 5 or more

BLACK ANGUS RESERVE BEEF

Served with Stir fry of Carrots, Red peppers, and Zucchini, House salad and one Accompaniment (Side)

Rare-slightly warm, bright red center
Medium-Rare warm center 75% Pink
Medium-Warm to hot center 45% Pink Med-Well 10% Pink Well-0% pink

SAUCES:

Choice of port wine, bearnaise, marsala, whiskey peppercorn or garlic butter

ADD ONS

Pesto Grilled Shrimp \$6 Crab Cake \$5 Crab Stuffed Shrimp \$6 6oz Lobster tail \$16 Mushrooms \$3 Pan fried red onion \$3

PRIME RIB

Rib-eye slowly roasted to succulent fork tender perfection

9oz \$17 12oz \$18.95 16oz \$21.95

FILET MIGNON

Lean tenderloin cooked to temperature

7OZ \$19 9 OZ \$22

NEW YORK STRIP

13 oz of the leanest cut with the most flavor \$21

T-BONE

17 oz cut \$21

PORTER HOUSE

20 oz \$27

RIB-EYE

13oz of the most flavorful cut of beef \$20

TOP SIRLOIN

10oz of lean and flavorful beef with medium tenderness \$14

ROASTED GARLIC MEATLOAF

Angus ground beef mixed with spinach, garlic, sun-dried tomato, onions, shallots and grated Jack Cheese, slowly baked then topped with creamy tomato Provencal sauce \$12

ANGUS BEEF PORTOFINO

Stir fried with mushrooms, tomatoes, garlic and pesto then finished with port wine served over roasted garlic red skinned mashed potatoes \$13

RIBS, CHOPS AND CHICKEN

Served with stir fry of Carrots, Red peppers, and Zucchini, House salad and one Accompaniment (Side)

ADD TO ANY ENTRÉE

PESTO GRILLED SHRIMP \$6

CRAB CAKE \$5

DANISH BABY BACK RIBS

Pork ribs simmered in their own juices until the meat falls off the bone, basted with BBQ sauce then baked to perfection

HALF-RACK \$11.50 FULL-RACK \$18

PORK CHOPS

Two 5 oz boneless chops coated with herbed bread crumbs, pan baked then finished with Raisin and apple chutney demi-glace \$12

LAMB CHOPS

Three double loin chops marinated then grilled to temperature then served with apple blueberry chutney and port wine sauce \$20

VEAL MARSALA

Medallions coated with herbed bread crumbs, pan baked to temperature (recommended medium to medium well) then topped with a mushroom and marsala wine sauce \$18

CHICKEN CHESAPEAKE

Dusted with herbed bread crumbs, pan baked then topped with pesto grilled shrimp and creamy sun-dried tomato crab meat sauce \$16

CHICKEN PARMIGIANA

Coated with herbed bread crumbs, pan baked then topped with marinara sauce and Monterey Jack Cheese \$12

VEAL PICATTA

Medallions coated with herbed bread crumbs then topped with a scampi and caper sauce \$18

CHICKEN PICATTA

8oz breast coated with herbed bread crumbs then topped with a scampi and caper sauce \$14

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SEAFOOD

Served with stir fry of Carrots, Red peppers, and Zucchini, House salad, and one Accompaniment (Side)

SHRIMP AND GRITS

Generous portions of sautéed shrimp, smothered with cheese grits, andouille sausage, garlic, bell peppers and mushrooms

\$16

CRAB CAKE

A light, fluffy and delicately seasoned mix of sautéed onions, red peppers, generously portioned lump crabmeat and Japanese bread crumbs deep fried or baked to a delicious golden brown

\$16

APPLE BACON WRAPPED SCALLOPS

Jumbo sea scallops wrapped with apple wood smoked bacon, open flame gilled then served with a spicy tomato cream sauce

\$16

SEAFOOD PLATTER

*Apple wood bacon wrapped scallops, salmon, crab stuffed shrimp and tuna mignon (**medium temp**) topped with butter and paprika then served with roasted red pepper sauce on the side*

\$20

AHI TUNA

Marinated and grilled to temperature (recommended rare to medium). Topped with a creamy crabmeat and sun-dried tomato pesto

\$17

SALMON CHESAPEAKE

Coated in Romano Cheese and herbed breadcrumbs, pan baked then topped with crabmeat, shrimp and sundried tomato pesto

\$19

BRAZILIAN LOBSTER TAILS

Two 6 oz lobster tails broiled in butter and topped with paprika

Market Price

SALMON

Marinated in balsamic vinaigrette, grilled to perfection, then served with choice of béarnaise sauce, red pepper pesto, or sun-dried tomato pesto.

\$17

ADD TO ANY ENTRÉE

PESTO GRILLED SHRIMP \$6

GRILLED SALMON \$7

CRAB CAKE \$5

6 OZ LOBSTER TAIL \$16

ACCOMPANIMENTS (SIDES)

CREAMY CHEESE GRITS

ROASTED GARLIC REDSKIN MASHED POTATOES

CREAMED SPINACH

HERB-ROASTED REDSKIN POTATOES

MEDITERRANEAN RICE

STEAMED BROCCOLI

WAFFLE FRIES

SWEET POTATO FRIES

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GREAT FINISHES

To complete your dining experience, *The Black Angus Grille* offers a full line of delicious desserts and coffee beverages. Combine them both for the perfect finish to a great meal!

HOT FUDGE BROWNIE SUNDAE

Fresh baked brownie & rich vanilla ice cream topped with hot fudge **\$3.95**

KEY LIME PIE

Real Key Lime juice custard served in a graham cracker crust with whipped cream and berry sauce. Our own special recipe **\$3.75**

TIRA MISU CHEESECAKE

Kahlua, chocolate Marsala, espresso and marscapone Cheesecake, served with chocolate sauce **\$3.95**

CHOCOLATE ECSTASY CAKE

Moist, dark, and chocolate throughout, served with your choice of berry sauce or hot fudge **\$3.95**

CHEESECAKE

Your choice of plain, blueberry, strawberry or hot fudge

PLAIN **\$3.75** WITH TOPPINGS **\$3.95**

MUDPIE

Chocolate & coffee ice creams layered in a chocolate wafer crust, caressed with creamy fudge icing and sprinkled with chopped pecans **\$3.95**

BOURBON PECAN PIE

Traditional southern recipe **\$3.50**

ICE CREAM

Vanilla, Chocolate, or Coffee flavor **\$2.25**

CRÈME BRULEE

Vanilla custard topped with berry sauce, and topped with whipped cream **\$4.50**

GREAT FINISHES

SORBET

Raspberry or Lemon Ice **\$2.25**

APPLE CRUMB PIE

An old fashioned favorite of fresh apples, cinnamon, and raisins baked with a streusel topping served warm with caramel sauce and vanilla ice cream **\$3.75**

CHOCOLATE GANACHE

Rich chocolate baked in a pie crust, topped with chopped pecans and served over warm caramel sauce **\$3.95**

PEANUT BUTTER CUP PIE

Creamy and delicious. This Peanut butter pie is made with Reese's peanut butter cups and fudge **\$4.75**

ESPRESSO OR CAPPUCINO

MOCHA

CARAMEL

VANILLA

ALMOND

SPECIALTY DRINKS

COLD DRINKS

TRADE WIND

Vodka, Malibu Rum, Peachtree Schnapps with cranberry and pineapple juice

SANTA FE LEMONADE

A tall lemonade on the rocks blended with rum, gin, and citrus vodka

LOVE POTION NUMBER NINE

Vodka, Crème de Cacao, strawberries, cream, and topped with whipped cream

MUDSLIDE

Bailey's Irish Cream, Kahlua, Vodka, and cream
Served on the rocks

FROZEN MARGARITA

Tequila, triple sec, sweet and sour mix and rose's lime juice, served with a salted rim and lime

TROPICAL COOLER

A blend of Absolut Kurrant Vodka, Amaretto, Razzmatazz liqueur with orange and cranberry juices and a splash of soda

NEON

Blue Curacao, Melon Liquor, Citrus Vodka, sours and lime juice, served on the rocks

STRAWBERRY DAIQUIRI

Also available Non-Alcoholic

PINA COLADA

Also available Non-Alcoholic

CARIBBEAN PARADISE

A perfect blend of Malibu Rum, Blue Curacao Tequila & sweet & sour

CALYPSO COOLER

Captain Morgan Original Spiced Rum, peach schnapps, orange juice & grenadine

RUM RUNNER

Malibu Rum, Banana Liqueur, Blackberry Brandy and mixed with fruit juices

HOT DRINKS

AL SO AVAILABLE DECAF

IRISH COFFEE

Jameson's Irish whiskey, Kahlua and hot coffee, topped with whipped cream and green Crème de Menthe

HOT NUTTY IRISHMAN

Bailey's Irish Crème, Frangelica, and coffee topped with whipped cream

COFFEE NUDGE

A blend of Dark Crème de Cacao, coffee Liqueur, Brandy, coffee and topped with whipped cream

TOASTED ALMOND COFFEE

Kahlua, Amaretto, and coffee topped with whipped crème and cinnamon

JAMAICAN COFFEE

Tia Maria, Rum, and coffee topped with whipped crème and cinnamon

MEXICAN COFFEE

Kahlua and coffee, topped with whipped crème

BEVERAGES

PRODUCTS OF THE COCA COLA COMPANY

Coke, Diet Coke, Sprite, Minutemaid Orange, Pink Lemonade, Mr. Pibb, Ginger Ale, Club Soda and Tonic

Unsweetened Iced Tea, Hot Tea, Coffee, Pineapple Juice, Milk, Chocolate Milk, Orange Juice, Grapefruit Juice, Cranberry Juice

MARTINIS

House (Chocolate Martini)

Vanilla Vodka, Dark Crème De Cacao, Splash of Amaretto

White Chocolate Martini

Vanilla Vodka, White Crème De Cacao Splash of Baileys

Grand Martini

Stoli Vodka, Grand Marnier, and Cointreau

Baby Grand Martini

Grey Goose L'Orange, splash of Grand Marnier

Blue Parrot

Jose Cuervo, Tripple sec, lime juice Sour mix and blue curacao

Margarita Martini

A Cuervo Gold, Cointreau, Grand Marnier, lime juice

Classic Cosmopolitan

Absolut Citron , Cointreau Cranberry Juice, Splash Lime juice

Ultimate Cosmopolitan

Ketel one Vodka, splash of Cointreau, Cranberry juice, and a squeeze of lime

Creamsicle Martini

Vanilla Vodka, Orange Juice, dash of tripple sec, and whipped cream

Washington Apple Martini

Crown Royal Apple schnapps and cranberry juice Vodka, Black Raspberry liqueur, Peach Schnapps

Hollywood Martini

Vodka, Black Raspberry Liqueur, dash of pine apple juice

Classic Apple Martini

Apple flavor Vodka, Apple Schnapps, Triple sec, a dash of dry vermouth (Optional)

Melon Martini

Midori liqueur, Vodka, with a touch of sweet and sour

Dreamsicle Martini

Vanilla Vodka, Orange Liqueur, Amaretto, and Irish cream

Peaches & Cream Martini

Stoli Peach, Peach Schnapps and Irish Cream

Metropolitan Martini

Stoli Razberi, Grand Marnier, and Cranberry Juice

MARTINIS

Espresso Martini

Vanilla Vodka dark Crème De Cacao, hazelnut liqueur, and chilled espresso

Tropical Martini

Vodka, Malibu Rum, Pineapple juice

Raspberry Martini

Stoli Razz, Chambord, Triple sec, splash of sweet and sour and cranberry juice

Berry Martini

Stoli raspberry Absolut Kurant

Lemon Drop Martini

Absolut Citron, splash of sours mix, and lemon juice

Amber Martini

Vodka, Amaretto, Hazelnut Liqueur

Italian lemon Ice Martini

Absolut Citron splash of sour mix

Bermuda Triangle

Grey Goose Vodka, Peach Schnapps, banana Liqueur, lime ,pineapple and cranberry juice

Blue Lagoon

Grey Goose Vodka, Blue curacao and Pineapple juice

Peach Martini

Grey Goose Vodka, Peach schnapps

Island Martini

Vodka, Malibu Run and Peach Schnapps with a splash of Banana Liqueur

Melon-Tini

Absolut Vodka, Melon Liqueur, Tripple sec

Nuts N' Berries Martini

Absolut, Frangelico, Razzmatazz and a splash of cream

Apple Pie Martini

Captain Morgans, sour apple schnapps, lime juice, grenadine, and sweet and sour

Candy Apple Martini

Apple Vodka, Cranberry Juice and a dash of Grenadine

The "O" Martini

Stoli Orange, Malibu Rum, Banana Liqueur, Orange juice and Lemon-Lime Soda

Tiramisu Martini

Vanilla Vodka, Amaretto, Irish Cream and Espresso

HOUSE WINES BY THE GLASS

Merlot
Cabernet Sauvignon
White Zinfandel
Chardonnay
Pinot Grigio

BEER

DOMESTICS

Budweiser
Bud Light
Miller Light
Coors Light
Michelob Ultra
Killians Red
Samuel Adams
Yuengling Lager
O'douls

IMPORTS

Fosters (Oil Can)
Corona
Bass Ale
Guinness Stout
Heineken

THE ST. GEORGE BREWING COMPANY

Award winning Ales & Lagers craft brewed in Hampton Roads

St. George Golden Ale

Slightly sweet malty flavor with a citrusy hop character

St. George Pilsner

Traditional Pale Munich Malts along with noble European hops ensure a well balance pale golden lager with a fine creamy head

ON DRAFT

Available 16 oz (1pint) or 22oz.

Bud Light

Williamsburg Virginia

Widmer Hefeweizen

Portland OR

Legend Brown Ale

Richmond VA

Legend Lager

Richmond VA

St. George India Pale Ale

Hampton VA

St. George Porter

Hampton VA

SPARKLING WINES

Gloria Ferrer Brut

Sonoma, California

\$35

Moet & Chandon White Star, Champagne

\$55

Layers of creamy, toasty, nutty flavors linger on the palette

WHITE WINES

Montevina White Zinfandel

Full of bright strawberry fruit that is refreshing

\$19

Zenato Pinot Grigio Italy

Super clean, white apple, honey and Pineapple character

\$20

Simi Sauvignon Blanc, Sonoma

Bright core of grapefruit and racy apple flavor

\$25

Ch. Saint Michelle Columbia Valley

Aromas of peaches, roses and honey with a touch of sweetness

\$22

J Lohr "Riverstone" Chardonnay

Lush mouth feel of pineapple, dried apricot and spicy pear

\$24

Laboure-Roi Pouilly Fuisse, Burgandy France

Apple, pear, lemon and honey notes

\$30

La Crema Chardonnay Sonoma CA

Tiers of fig, pear, melon, apricot and nutmeg

\$30

RED WINES

- 1. Rosemount Cabernet Merlot, Australia** \$23
Polished and silky with sweet blackberry and anise flavor
- 2. Four Vines Old Vines Cuve Zinfandel, California** \$24
Fleshy with toasty flavors of blackberry and cherry notes
- 3. Bogle Merlot, California** \$23
Blend of oak, plum, cherry and spice flavors
- 4. Lauboure-roi Beaujolais-Villages, France** \$24
Easy going red with black cherry and plum flavors
- 5. Estancia Cabernet Sauvignon, Paso Robles, California** \$26
Rich with smoky oak flavor, black currant and licorice
- 6. Chateau Premius Bordeaux France** \$23
Hedonistic with dense red berry, mocha and black chocolate
- 7. Columbia Crest "Grand Estates: Merlot, Washington** \$23
Supple black cherry and dark plum flavors on spicy oak.
- 8. Penfold "Koonunga Hill" Shiraz Cabernet, Australia** \$22
Plush cascades of black cherry, raspberry and anise
- 9. Concannon Petite Sirah, Grand Estates" Central Coast California** \$23
Full bodied and rich with cherry flavors and silky finish
- 10. Ravenswood Zinfandel Napa, California** \$26
Ripe and juicy with wild berry and plum flavors
- 11. King Estate Pinot Noir, Oregon** \$38
Smooth, spicy blackberry and smoky aromas and flavors
- 12. Truchard Merlot, Napa, California** \$34
Ripe flavors of black cherry, anise, blackberry and herbs
- 13. Domaine Lazeret Chateauneuf-du-Pape Rhone, France** \$44
Generous plump, ripe flavors of plum and black cherry

RED WINES

- 14. Rodney Strong Cabernet Sauvignon, California** \$30
Elegant black cherry and wild berry
- 15. Franciscan "Oakville" Cabernet Sauvignon, Napa, California** \$38
Fruity with creamy cherry, plum and polished berries
- 16. Fess Parker Pinot Noir, Santa Barbra, California** \$36
Bright and racy, with earthy cherry and wild berry flavors
- 17. Antinori Toscano Red Italy** \$36
Fleshy ripe fruit with a touch of chocolate spice
- 18. ferrari Carano Merlot, Sonoma, California** \$36
Concentrated cassis and cherry joined with pomegranate
- 19. Mt Veeder Cabernet Sauvignon, Napa, California** \$46
Complex layers of earthy currant, elegant plum and cherry
- 20. La Crema Pinot Noir, Sonoma, California** \$38
Ripe, with dried cherry, blackberry and licorice notes
- 21. Ruffino "Ducale Gold" Chianti Riserva, Italy** \$49
Delicate cherry and berry character with light tannins
- 22. Girad "Artistry" Red Meritage, Napa, California** \$49
Elegant ripe cherry, currant and spicy tannins
- 23. Franciscan "Magnificant" Red,** \$53
Complex supple plum, currant and berry notes
- 24. Banfi Brunello de Montalcino, Montalcino, Italy** \$69
Energetic with velvety tannins and ripe fruit and spice
- 25. Arrowood Merlot, Sonoma, California** \$48
Brands of spicy currant, plum and tobacco that slowly emerge
- 26. Jordan Cabernet Sauvignon, Napa** \$55
Red cherry, dark baker's chocolate and cassis

RED WINES

- 27. Joseph Phelps Cabernet Sauvignon, Napa** \$59
Dense, ripe, rich and focused on currant and plum
- 28. Ferrari-Carano "Tresor" Red Reserve, Sonoma** \$57
Focused waves of currant, sage, plum and anise
- 29. Spring Valley "Uriah" Red, Walla Walla, Washington** \$55
Smoky blueberry compote and expressive cherry flavors
- 30. Chateau Gloria, St Julien, France** \$60
Slinky, sexy red with crushed berry and milk chocolate
- 31. William Selyem Pinot Noir, Sonoma Coast, California** \$80
Rich, Volnay-like effort, juicy black fruit and flowers
- 32. Clos Du Bois "Marlstone" Alexander** \$54
Dark and rich with weaving black cherry, anise and currant
- 33. Chalk Hill cabernet Sauvignon, Chalk Hill, California** \$66
Dark berry fruit, currant, mocha and spiced leather
- 34. Silverado Stags "Solo" Cabernet Sauvignon, Stage Leap** \$80
Concentrate focused core of earthy currant and cedar
- 35. Cakebread Cabernet Sauvignon, Stags Leap** \$78
Ripe and rich with tons of packed blackberry fruit
- 36. Merryvale "Profile" Red, Napa, California** \$130
Vibrant with a rich core of plum, anise, sage and currant
- 37. Nickel and Nickel Cabernet Sauvignon, Napa California** \$86
Sleek and elegant with bands of black cherry and currant
- 38. Far Niente Cabernet Sauvignon** \$110
Layers of cassis, cedary oak and supple raspberries

WILLIAMSBURG WINES

From our Local winery

- J. Andrews Merlot** \$22
A delicate Cabernet-Merlot that exhibits soft fruit characteristics, a subtle oak nuance with a delicate berry finish
- Raspberry Merlot (Half Bottle)** \$25
A delightful dessert wine that exhibits vibrant refreshing raspberry notes that enhances the cherry, bright berry and dark fruit tones of the merlot
- Act 12 Chardonnay** \$24
Crisp and clean, displaying apple, pear, honeydew, melon and citrus nuances with a pleasant soft oak background
- Gabriel Archer Reserve** \$36
A Cabernet Sauvignon, Merlot and cabernet Franc blend that exhibits a blend of strawberry and cherry, dark plum and black currant balanced with some olive, cocoa and tea, Medium bodied