

lounge

broccoli rabe bruschetta ricotta, sundried tomato "pesto," anchovy & pine nuts 🍴	6	roast beef sliders* horseradish mayonnaise & red onion marmalade 🍴	9
hushpuppies three dipping sauces 🍴	6	domestic cheeses housemade accompaniments 🍴	15
hanger steak* porcini fries & mixed greens	17	lobster tortelloni chilies, fines herbes & shellfish butter	14
house cut fries old bay, garlic & parmesan, porcini or salt & pepper 🍴	5	roasted olives house blend with garlic & herbs	8
artichoke dip smoked bacon & grilled flatbread	9	buffalo chicken "titans" spicy chicken, blue cheese & celery 🍴	8
steak tartare parmesan, olive & melba toast 🍴	13	pimento dip grilled whole wheat flatbread 🍴	8
crispy dragon creek oysters shaved fennel-spearmint "slaw"	13	mini burgers* cheddar, escarole & green goddess	9
local catfish fingers creole potato salad & remoulade 🍴	6	escarole "caesar" crispy maine shrimp, deviled egg & parmesan croutons 🍴	13
crispy "hot pockets" va ham, cheddar & maple mustard 🍴	5	"frickles" fried pickles & green goddess dressing 🍴	5

🍴 THESE ITEMS ARE AVAILABLE UNTIL 1 AM

happy hour MONDAY - FRIDAY 4pm - 7pm

AVAILABLE ONLY IN THE BAR AREA

draft beers	sierra nevada pale ale, yuengling or miller lite	2.75
cocktails	pomolitan martini or king street lemonade	5
select red & white wine	ask for current choices	5
appetizers	hushpuppies, house cut fries, local catfish fingers, crispy "hot pockets" or pimento dip	5

*THESE ITEMS ARE COOKED TO ORDER AND MAY CONTAIN RAW INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

V E R M I L I O N