

ASK SERVER FOR LARGER MENU FOR MORE OPTIONS
GRATUITY IS AUTOMATICALLY ADDED TO ALL CHECKS

CUISINE

BAR NUTS OR FANCY SNACKS	\$7/\$10
<i>Fresh roasted honey nut blend & Spicy Rosemary Nuts</i> or <i>A trio of honey nut blend, Mediterranean olives, & roasted tomatoes</i>	
TOMATO BRUSCHETTA	10
<i>Fresh tomato, Basil,, served over baguette</i>	
HOUSE-MADE HUMMUS	10
<i>served with pita</i>	
HOT SEAFOOD DIP	13
<i>Fresh shrimp, lobster & lump crab dip. Served with toasted pita</i>	
TOMATO CAPRESE SALAD	12
<i>Fresh mozzarella served with seasonal accompaniments</i>	
ARTISAN CHEESE BOARD	17
<i>Five different artisanal cheese selections served with roasted garlic, mango chutney, & spiced almonds</i> <i>Served with baguette</i>	
CHARCUTERIE BOARD	15
<i>Cured meat selection with roasted red peppers, Cornichons, & assorted mustards</i> <i>Served with baguette bread.</i>	
ANTIPASTO FOR TWO	22
<i>Assorted charcuterie, artisan cheese, artichoke hearts, roasted red peppers,</i> <i>Served with baguette bread.</i>	
*SMOKED SALMON PLATE	13
<i>Cured, smoked, and chilled salmon, capers, Boursin cheese, & tomatoes.</i> <i>Served with fresh pita.</i>	
* SEARED AHI TUNA	14
<i>Rare Ahi tuna, English cucumber, Asian slaw, and pickled radish</i>	
*AMERICAN SLIDERS	10
<i>Three classic sliders with cheese, tomato, ketchup, & mustard</i> <i>Served with a side of Kettle chips</i>	
CRAB CAKE SLIDERS	12
<i>Three House-made jumbo lump crab cakes topped with tomato and aioli</i> <i>Served with a side of Kettle chips.</i>	
SHORT RIB SLIDERS	12
<i>Three slow roasted, red wine braised short rib sliders topped with Boursin cheese.</i> <i>Served with a side of Kettle chips.</i>	

GOURMET FLATBREADS

\$11

*** SMOKED SALMON**

Smoked salmon, Boursin cheese, capers, mozzarella

THE GRECO

Olive tapenade, cured tomatoes, Feta cheese, basil oil

ROASTED VEGETABLE

Fresh Seasonal Vegetables, Boursin, & arugula pesto

ROASTED CHICKEN & MUSHROOM

Roasted chicken, mushrooms, arugula pesto & mozzarella

CRAB ASPARAGUS & BRIE

Lump crab, asparagus, and brie topped with mozzarella and a dusting of old bay.

TOMATO CAPRESE

Oven roasted tomato, fresh mozzarella, & basil chiffonade

JERK CHICKEN

Jerk Seasoned chicken, roasted red peppers, & mozzarella

RAPINI

Broccoli rabe, cured tomatoes, Boursin cheese, Italian sausage, Parmesan

ARTICHOKE HEART & MUSHROOM

Artichoke hearts, sautéed onions, mushrooms, & goat cheese

BARBEQUE CHICKEN FLATBREAD

Roasted Chicken, caramelized onions, cheddar cheese & Bbq sauce.

FIG AND PROSCIUTTO

Fig jam, prosciutto slices, blue cheese crumbles, & mozzarella

THE SICILIAN

Pesto, fresh mozzarella, & sliced Italian meats

BACON & BRIE

Fresh Bacon, Brie cheese, and an apricot jam with mozzarella

**These Items are cooked to order, consuming raw or undercooked food may be hazardous to your health*

**some items contain nuts, please consult an employee*

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THE WINE LOFT DRINK LIST

WINES BY THE GLASS

WHITES

<u>ARGENTINA</u>		
Zuccardi Series A	Torrontes	\$10
<u>Austria</u>		
Hopler	Gruner-Veltliner	\$10
<u>CALIFORNIA</u>		
Acacia "Carneros"	Chardonnay	\$14
Frogs Leap	Sauvignon Blanc	\$15
Talbott "Logan"	Chardonnay	\$14
J Vineyard	Chardonnay	\$14
Stags' Leap	Chardonnay	\$14
Joel Gott	Unoaked Chardonnay	\$11
Conundrum	White Blend	\$15
<u>FRANCE</u>		
Hubert Brochard	Sancerre	\$13
Trimbach	Gewurztraminer	\$14
Charles Bove	Vouvray	\$10
Del La Motte	Chardonnay	\$11
La Galope	Rose	\$10
<u>GERMANY</u>		
Heinz Eifel	Riesling	\$9
<u>ITALY</u>		
Due Uve	Pinot Grigio-Sauv Blanc	\$11
Masi Agricola	Pinot Grigio	\$11
Elio Perrone	Moscato	\$13
<u>NEW ZEALAND</u>		
Whitehaven	Sauvignon Blanc	\$13
Fernhook	Sauvignon Blanc	\$9
<u>Oregon</u>		
Rainstorm	Pinot Gris	\$10
Elouan	Rose	\$10
<u>Portugal</u>		
Quinta de Raza	Vinho Verde	\$9
<u>South Africa</u>		
Big Easy	Chenin Blanc	\$9
<u>SPAIN</u>		
Licia	Albarino	\$11
<u>VIRGINIA</u>		
Barboursville	Viognier	\$12
Barboursville	Pinot Grigio	\$9
King Family	Viognier	\$15

REDS

<u>ARGENTINA</u>		
Zuccardi Serie A	Malbec	\$10
Zuccardi Q	Malbec	\$14
<u>AUSTRALIA</u>		
Nine Stones	Shiraz	\$10
<u>CALIFORNIA</u>		
Orin Swift "Palermo"	Cabernet	\$21
Black Stallion	Cabernet	\$16
Quilt	Cabernet	\$16
Chateau Souverain	Cabernet	\$12
J Lohr Seven Oaks	Cabernet	\$9
One Hope	Merlot	\$9
Chateau Souverain	Merlot	\$11
Orin Swift "Machete"	Petit Syrah	\$21
Belle Glos "Las Alturas"	Pinot Noir	\$17
Conundrum	Red Blend	\$11
Troublemaker	Red Blend	\$15
Beran	Zinfandel	\$12
The Federalist	Zinfandel/Syrah	\$19
Renegade	Syrah	\$11
<u>FRANCE</u>		
Chat. de Paranchere	Bordeaux	\$12
Chat. Belleruche	Cotes-du-Rhone	\$11
Domaine St Andeol	Cotes-du-Rhone	\$13
<u>Germany</u>		
Noble House	Dornfelder	\$9
<u>ITALY</u>		
Brancaia "Tre"	Tuscan Blend	\$12
Cecchi	Chianti Classico	\$10
Alessandro Veglio	Barolo	\$19
<u>Oregon</u>		
Elouan	Pinot Noir	\$12
Lemelson	Pinot Noir	\$18
<u>SOUTH AFRICA</u>		
Petit	Pinotage	\$11
<u>SPAIN</u>		
Vina Bujanda	Tempranillo	\$12
<u>Virginia</u>		
Barboursville	Cab Franc	\$13
King Family	Meritage	\$16

HOUSE WINES AVAILABLE FOR \$7 A GLASS
Pinot Grigio, Chardonnay, Pinot Noir, Cabernet, Moscato

SIGNATURE COCKTAILS

\$10

The Wine Loft Mule

New Amsterdam Vodka, ginger beer, simple syrup, & Lime juice

Orange Creamsicle Mimosa

Whipped Vodka, orange juice, Triple Sec & Prosecco

Tiramisu-tini

Vanilla Vodka, Frangelico, Kahlua, Baileys, & cream

Pama-tini

New Amsterdam Citrus Vodka, pomegranate liqueur, splash cranberry juice, & a splash lime juice

Ginger Peach Martini

New Amsterdam peach vodka, Canton ginger liqueur, & a splash of Ginger Ale. Served with a peach candy garnish.

Pineapple Upside Down Cake Martini

Vanilla vodka, pineapple, & grenadine

BEER & CIDER

Miller Lite

Stella Artois

Yeungling

Corona Light

Stone IPA

Flying Dog—Gonzo Imperial Porter

Allagash—White

Allagash—Saison

Ommegang—Three Philosophers

Abita—Purple Haze

Buskey—RVA Cider

DESSERTS

\$7.50

APPLE TURNOVER

Caramel drizzle and vanilla ice cream

TIRAMISU

Layers of Zabaione cream & espresso sponge cake

MOLTEN LAVA CAKE

Warm chocolate cake with molten center

LIMONCELLO MASCAR-

PONE CAKE

Fluffy cake infused with Italian lemon liqueur

CRÈME BRULÉE

Creamy custard topped with caramelized sugar

SEASONAL CHEESECAKE

Rotating selections of decadent cheesecake

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