

**ROASTED CAULIFLOWER SOUP\* / 11 \***, GF  
*pine nuts, truffle oil*

**FARMER'S SALAD / 13 VO, GFO, DFO**  
*local greens, seasonal produce,  
sherry shallot vinaigrette*

**BEET SALAD\* / 16 VO, GF, DFO**  
*smoked beet puree, red & yellow beets, pickled fruit,  
bleu cheese, baby greens, spiced pecans, paw paw  
vinaigrette*

**HOUSE MADE BISCUITS / 9**  
*whipped butter, local honey, seasonal jam*

**SAVORY BUCKWHEAT PORRIDGE / 21 VO, GF, DFO**  
*crispy maitakes, forest mushrooms, winter squash,  
shaved brussels, parmesan, crispy sage, sunny egg*

**FRIED CHICKEN SANDWICH / 16**  
*green circle chicken thigh, cabbage slaw,  
hot sauce aioli, house pickles, brioche bun*

**JUMBO LUMP CRAB CAKE / MP DFO**  
*late summer succotash, herbed buttermilk dressing*

**VEGETABLE HASH / 18 VO, GF, DFO**  
*seasonal local vegetables, roasted potatoes,  
sunny egg, herb oil*

*the curation of storied strings inspired  
the team at amuse to reflect upon  
american folk tradition & the comfort of  
appalachian cuisine & foodways*

**SMOKED S'MORES TORTE / 10 V, GF, DF**  
*almond crust, black cardamom, chocolate ganache,  
toasted vegan fluff*

**BURNT ORANGE CRÈME CAMEL / 10 GF**  
*traditional preparation with roasted citrus essence*

**STICKY TOFFEE PUDDING / 10**  
*butter pecan ice cream, scotch toffee sauce*

**CHEESE PLATE / 16 GFO**  
*seasonal cheeses, accoutrement*

**HOUSE PICKLES / 7 V, GF**  
*seasonal selection of local produce*

**JUANA'S SPICED NUTS\* / 7 V**  
*spiced pecans & virginia peanuts*

**HOUSE CUT FRIES / 8 VO, GF, DF**  
*organic ketchup  
+garlic aioli/1, +truffle honey/1*

**MARINATED OLIVES / 7 V, GF, DF**  
*mixed olives, fresh herbs*

**FRIED OYSTERS / 13 DF**  
*east coast oysters, cornmeal crust,  
house pickles, hot sauce aioli*

**STEAK & EGGS\*\* / 22 GF, DF**  
*grass-fed hanger steak, sunny eggs,  
roasted potatoes, black garlic bordelaise,  
seasonal vegetables*

**SHRIMP & GRITS / 21 GF**  
*gulf shrimp, summer tomato ragu, bacon, scallions*

**SEASONAL QUICHE / 16**  
*local greens salad*

**BRAISED PORK SHANK\* / 27 GF, DF**  
*spiced butternut squash polenta, roasted carrots,  
carolina gold, fermented apple relish, virginia peanuts*

**\*\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED.**

**CONSUMING RAW OR UNDERCOOKED FOODS INCREASES YOUR RISK OF FOOD BORNE ILLNESSES.**

**(\*) CONTAINS NUTS, (V/VO) VEGAN/VEGAN OPTION, (GF/GFO) GLUTEN-FREE/GLUTEN-FREE OPTION  
(DF/DFO) DAIRY FREE/DAIRY FREE OPTION**

## WINES BY THE GLASS *8oz glass pours*

NV JAUME SERRA CRISTALINO, CAVA, SPAIN / 10 (SPLIT)

2021 COLUTTA COLLI ORIENTAL, PINOT GRIGIO, FRIULI / 12

2018 BR COHN, CHARDONNAY, CA / 15

2019 PFEFFINGEN, DRY RIESLING, GERMANY / 15

NV VMFA VIOGNIER BY MICHAEL SHAPS, VA / 15

2020 FAMILLE FABRE, SAUVIGNON BLANC, FRANCE / 14

2020 J. MOURAT, ROSE, FRANCE / 14

NV VMFA MERITAGE BY MICHAEL SHAPS, VA / 15

2018 COMMUTER CUVÉE PINOT NOIR, WILLAMETTE / 15

2018 THE FABLEIST, CABERNET SAUVIGNON, CA / 15

2020 CLOU DU PIN, BORDEAUX, FRANCE / 12



## BEER & CIDER SELECTION

### PETITE CIDER / 6

POTTER'S CRAFT / CHARLOTTESVILLE, VA

### GREAT RETURN IPA / 8

HARDYWOOD BREWING / RVA

### RADAPILS / 7

PILSNER / VÄSEN BREWING CO / RVA

### BINGO LAGER / 6

BINGO BEER COMPANY / RVA

### SOUR MONKEY / 6

SOUR TRIPPEL / VICTORY BREWING / PA

### ARDENT WHEAT / 6

ARDENT BREWERY / RVA



## FEATURED COCKTAILS

### LUCILLE / 16

DEWAR'S SCOTCH, TEMPUS FUGIT BANANA LIQUOR, ALLSPICE DRAM, BLACK WALNUT

### LES PAUL / 16

CAZADORES REPOSADO TEQUILA, BERENTZEN PEAR LIQUOR, LEMON, SMOKY SAGE BITTERS

### SUNBURST / 13

MYERS'S DARK RUM, FLOR DE CANA GOLD RUM, 5 SPICES, ALMOND, GRAPEFRUIT, LIME

### OLD BOY / 15

MAKER'S MARK BOURBON, CREME DE CASSIS, SFUMATO AMARO

### FLYING V TODDY / 15

LAIRD'S APPLEJACK, LEMON, BARENJAGER HONEY LIQUOR, CARDAMOM STAR ANISE BITTERS

### ESQUIRE / 18

AQUAVIT, ZIRBENZ STONE PINE LIQUOR, WILD MUSHROOM BITTERS

### SODA DU JOUR / 5

NON-ALC ADD YOUR FAVORITE LIQUOR / MP

### LATTE DU JOUR / 7

NON-ALC ADD YOUR FAVORITE LIQUOR / MP

PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS & WE WILL BE PLEASED TO MAKE RECOMMENDATIONS

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