

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, roasted beets, pickled fruit, bleu cheese,
baby greens, spiced pecans, pawpaw vinaigrette*

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

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

BUTTERMILK FRIED CHICKEN / 26
*green circle chicken thighs, braised collards,
pimento cheese whipped potatoes, hot honey*

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

*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 CREME CARAMEL / 10 VEG
candied orange peel

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

HANGER STEAK / 30 GF, DF**
*grass-fed hanger steak, house cut fries,
black garlic bordelaise, garlic aioli*

P.E.I. MUSSELS / 19 GFO, DFO
local apple cider, rosemary, herbed focaccia

ROCKFISH / 29**
*cornmeal & chive spaetzle, wilted greens,
black garlic, smoked tomato butter, fried sour corn*

BRAISED PORK SHANK* / 27 GF, DF
*spiced butternut squash polenta, carolina gold,
fermented apple & carrot 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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(DF/DFO) DAIRY FREE/DAIRY FREE OPTION