

ROASTED CAULIFLOWER SOUP* / 11 *, GF

pine nuts, truffle oil

FARMER'S SALAD / 13 VO, GFO, DFO

*local greens, seasonal produce,
sherry shallot vinaigrette*

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*



SMOKED S'MORES TORTE / 10 * V, GF, DF

*almond crust, black cardamom, chocolate
ganache, toasted vegan fluff*

STICKY TOFFEE PUDDING / 10

butter pecan ice cream, scotch toffee sauce

CHEESE PLATE / 16 GFO

seasonal cheeses, accoutrement

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

****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**

ROASTED CAULIFLOWER SOUP* / 11 *, GF

pine nuts, truffle oil

FARMER'S SALAD / 13 VO, GFO, DFO

*local greens, seasonal produce,
sherry shallot vinaigrette*

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*



SMOKED S'MORES TORTE / 10 * V, GF, DF

*almond crust, black cardamom, chocolate
ganache, toasted vegan fluff*

STICKY TOFFEE PUDDING / 10

butter pecan ice cream, scotch toffee sauce

CHEESE PLATE / 16 GFO

seasonal cheeses, accoutrement

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

****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, PINOT GRIGIO, FRIULI / 12
2019 B.R. COHN, CHARDONNAY, SONOMA COUNTY, 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
2020 CLOU DU PIN, BORDEAUX, FRANCE / 12
2018 COMMUTER CUVÉE PINOT NOIR, WILLAMETTE / 15
2018 THE FABLEIST, CABERNET SAUVIGNON, CA / 15

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
LINIE AQUAVIT, ZIRBENZ STONE PINE LIQUOR,
WILD MUSHROOM BITTERS
SODA DU JOUR / 5
NON-ALCOHOLIC / ADD YOUR FAVORITE LIQUOR /MP
LATTE DU JOUR / 7
NON-ALCOHOLIC / ADD YOUR FAVORITE LIQUOR /MP

WINES BY THE GLASS

8oz glass pours

NV JAUME SERRA CRISTALINO, CAVA, SPAIN / 10 (SPLIT)
2021 COLUTTA, PINOT GRIGIO, FRIULI / 12
2019 B.R. COHN, CHARDONNAY, SONOMA COUNTY, 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
2020 CLOU DU PIN, BORDEAUX, FRANCE / 12
2018 COMMUTER CUVÉE PINOT NOIR, WILLAMETTE / 15
2018 THE FABLEIST, CABERNET SAUVIGNON, CA / 15

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
LINIE AQUAVIT, ZIRBENZ STONE PINE LIQUOR,
WILD MUSHROOM BITTERS
SODA DU JOUR / 5
NON-ALCOHOLIC / ADD YOUR FAVORITE LIQUOR /MP
LATTE DU JOUR / 7
NON-ALCOHOLIC / ADD YOUR FAVORITE LIQUOR /MP