

## Appetizers (5pm-10pm)

<b>Artisan Cheese Š</b> Blue, Goat, Cheddar, Soft Ripened Cheeses Seasonal Fruit Jam, Dried Honey Crisp Apples, Spiced Nuts	\$21
<b>Local Charcuterie Š</b> Chef's Selection of Cured Meats Spiced Beer Mustard, Jalapeño Jam	\$21
<b>Bistro Jars</b> (pick one   two) Fall Pickled Vegetables Maple Bourbon Crème de Brie Pimento Cheese, Grilled Striata House Cured Crispy Bacon	\$8   \$13
<b>Dry Seared Scallops</b> Maryland Lump Crab, Crispy Lardons, Carnival Frisée Lemon Herb Butter Sauce	\$18
<b>Shrimp &amp; Chorizo</b> House Turkey Chorizo, Jumbo Prawns, Mint & Sage Torn Grilled Strata Bread	\$20
<b>Gritters</b> Mountaineer Aged Cheddar, Organic Stone Ground Grits Pickled Sweet Onion, Cure Hot Sauce, Black Garlic Aioli	\$14
<b>Skillet Pimento Cheese</b> Charred Shishito Peppers, Fleur De Sel	\$8
<b>Crisp Fried Local Oysters</b> Virginia Porter-Spiced Remoulade, Local Wild Flower Honey Fried Jalapeño	\$14

Š-Shareable

## Soup & Salads (5pm-10pm)

<b>Chicken Noodle Soup</b> Pulled Pennsylvania Chicken, Herbed Vegetables Rustic Bread	\$8
<b>Roasted Yellow Pepper-Sweet Potato Chowder</b> Chive, Smoked Paprika Oil	\$8
<b>Cure Salad</b> Local Pear, Spiced Pecans, Heirloom Cherry Tomato Roasted Shallot Dressing	\$13
<b>Maryland Lump Crab Salad</b> Butter Poached Asparagus, Preserved Egg Yolk Meyer Lemon Zest, Sweet Vermouth Crème	\$18
<b>Shaved Salad</b> Brussels Sprouts, Cauliflower, Curly Lettuce Candied Pistachio Crusted Firefly Farms Goat Cheese Crisp Potato, Pickled Onion-Bacon Vinaigrette	\$14

\*Cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
Parties of 6 or more may include 20% service charge.

## Entrée (5pm-10pm)

<b>12oz. Dry Aged Boneless Rib-Eye</b>	\$42
Cast Iron Seared, Hickory Smoked Hen of the Woods Mushrooms Sweet Pepper Relish, Black Garlic Aioli	
<b>Smoked Heritage Pork Loin</b>	\$26
House Cured Pork Loin, Bourbon Apricot Compote Roasted Organic Baby Carrots	
<b>American Wagyu Flat Iron Steak</b>	\$36
Caramelized Brussels Sprouts, Cure Hot Sauce	
<b>Chili-Espresso Rubbed Tenderloin</b>	\$38
Cherry Tomato Jam, Bacon Wrapped Jumbo Asparagus	
<b>Crispy Skin North Carolina Rainbow Trout</b>	\$24
Cast Iron Seared, Wilted Greens, BBQ Roasted Fingerling Potatoes	
<b>Beer Can Pennsylvania Half Chicken</b>	\$26
Charred Sweet Potato Spoon Bread Kalette Sprouts, All Natural Chicken Jus	
<b>Garganelli Pasta</b>	\$21
Hand Crafted Pork Tasso, Heirloom Cherry Tomatoes Anaheim Chile, Stewed Gigandes, Mixed Herb Light Cream <b>Vegan Available</b>	
<b>Vegan Bean Chili</b>	\$14
Ancho Spiced Crimini Mushrooms, Seasonal Vegetables Country Vegan Cornbread	

## Sides (5pm-10pm)

Roasted Maple Candy Sweet Potatoes	\$7
Bacon Wrapped Asparagus	\$9
Smoked Bacon Mac & Cheese	\$8
BBQ Fingerling Potatoes, Chipotle Ranch	\$8
Caramelized Brussels Sprouts	\$7

\*Cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
Parties of 6 or more may include 20% service charge.

## Bar Fare 3 PM – Midnight

<b>Artisan Cheese Š</b>	\$21
Blue, Goat, Cheddar, Soft Ripened Cheeses Seasonal Fruit Jam, Dried Honey Crisp Apple, Spiced Nuts	
<b>Local Charcuterie Š</b>	\$21
Chef's Selection of Cured Meats, Spiced Beer Mustard, Jalapeño Jam	
<b>Bistro Jars</b> (pick one   two)	\$8   \$13
Fall Pickled Vegetables Maple Bourbon Crème de Brie Pimento Cheese, Grilled Striata House Cured Crispy Bacon	
<b>Fresh BBQ Chips</b>	\$5
Garlic Aioli	
<b>Chicken Noodle Soup</b>	\$8
Pulled Pennsylvania Chicken, Herbed Root Vegetables, Rustic Bread	
<b>Roasted Yellow Pepper-Sweet Potato Chowder</b>	\$8
Chive & Smoked Paprika Oil	
<b>Cure Salad</b>	\$13
Local Pear, Spiced Pecans, Cherry Tomatoes Roasted Shallot Vinaigrette	
<b>Oven-Baked Turkey Chorizo Hash</b>	\$13
Soft Boiled Egg, Cilantro Crème	
<b>Tomato Jam Flatbread</b>	\$15
Balsamic Glazed Tomato Jam, Roasted Cherry Peppers Pebble Mozzarella, Micro Basil	
<b>Black Bean &amp; Oat Burger</b>	\$16
Black Bean & Oat Burger, Pickled Carrots, Garbanzo Spread Organic Greens, Wheat Bun <b>Vegan Available</b>	
<b>Strauss Free-Raised Grass-Fed Burger</b>	\$18
Beer Jam, Cooper All-American Cheese, House Smoked Bacon, BBQ Chips	

## Born To Rum

Spiced Rum, Fresh Lime & Orange Juices, Orange Bitters

\$13

## Cure Craft Cocktails

\$13

### GTLC

Muddled Cucumber, Plata Tequila, Domaine de Canton, Agave Nectar

### American Mint

Bourbon, Lime, Mint, Angostura, Sugar

### Monaco Royale

Aperol, St. Germain, Sweet Vermouth, Sparkling Wine

### Sazerac

Rye, Absinthe, Bitters, Sugar, Lemon

### Europear

Absolut Pear Vodka, Peach Schnapps, Pear Juice, Bar Syrup

### Caramel Apple

Apple Brandy, Salted Caramel Vodka, Bailey's, Cinnamon, Caramel

### Fall Sangria

Seasonal Fruits, Red Wine, Grand Marnier, Rose Regale

### Pretty Pomegranate Tart

Hendricks Gin, Pom Juice, Rhubarb Bitters, Moscato

### Moscow Mule

Stolichnaya Vodka, Crabbie's Ginger Beer, Fresh Lime Juice

\*Cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
Parties of 6 or more may include 20% service charge.

<b>Wine</b>	<b>Glass</b>	<b>1.5 Glass</b>	<b>Bottle</b>
<b>Sparkling, Rose &amp; White</b>			
<b>Champagne</b> Moet White Star Reims France	18		95
Marquis de la Tour Loire Valley France			45
Veuve Clicquot Yellow Label Reims France			115
<b>Champagne Rose</b>			
Moet White Star Reims France			95
<b>Prosecco</b> Mionetto Brut Veneto Italy	8		40
<b>Sparkling</b> Blanc de Chardonnay Thibaut-Janisson Charlottesville Virginia			65
<b>Moscato</b> Phileo Barboursville Vineyards Virginia	12	16	44
<b>Rose</b> Barbera Blend Barboursville Vineyards Virginia	12	16	46
Sangiovese Blend Banfi 'Centine' Italy	8	11	32
<b>Riesling</b> Clean Slate Mosel Germany	11	15	41
Kung Fu Girl Columbia Valley Washington	12	16	44
<b>Sancerre</b> Domaine Jean Vincent Loire Valley France	12	16	49
<b>Pinot Gris</b> Erath Willamette Valley Oregon	11	15	41
<b>Pinot Grigio</b> Canvas by Michael Mondavi Napa Valley California	8	11	39
Livio Felluga Friuli Italy	14	19	58
<b>Sauvignon Blanc</b>			
Frog's Leap Napa Valley California	11	15	44
Cakebread Cellars Napa Valley California			70
Cloudy Bay Marlborough New Zealand			74
<b>Chardonnay</b>			
Canvas by Michael Mondavi Napa Valley California	8	11	39
Sonoma Cutrer Russian River Ranches California	14	19	55
Ferrari Carano Sonoma Valley California	12	16	46
Hendry "Unoaked" Napa Valley California	13	18	48
<b>Viognier</b> Barboursville Vineyards Virginia	13	18	48

<b>Wine</b>		<b>Glass</b>	<b>1.5 Glass</b>	<b>Bottle</b>
<b>Red</b>				
<b>Pinot Noir</b>	Canvas by Michael Mondavi Napa Valley California	8	11	39
	Copolla Votre Sante Sonoma County California	12	16	45
	MacMurray Ranch Sonoma Coast California	13	18	52
	Carmel Road Monterey County California	12	16	47
	Emeritus Vineyards Sonoma County California			76
<b>Petit Verdot</b>	Whitehall Vineyards Crozet Virginia			48
<b>Cotes De Rhone</b>				
	Mas Bouzons Les Galets de Sauveterre Rhone Valley France	12	16	45
<b>Zinfandel</b>	Ridge Three Valleys Sonoma Valley California	13	17	48
<b>Merlot</b>	Canvas by Michael Mondavi Napa Valley California	8	11	39
	Napa Cellars Napa Valley California	12	16	51
<b>Syrah</b>	Boom Boom Charles Smith Columbia Valley Washington	8	11	36
<b>Merlot-Malbec-Cab Franc Blend</b>				
	Chateau Fayan St. Emilion France	14	19	56
<b>Malbec</b>	Alta Vista Mendoza Argentina	8	11	39
	Pascual Toso Mendoza Argentina	11	15	42
<b>Rioja</b>	Vina Alberdi Reserva Rioja Spain	13	17	48
<b>Cabernet Sauvignon</b>				
	Canvas by Michael Mondavi Napa Valley California	8	11	39
	Graham Beck "GameKeeper's Reserve" Western Cape South Africa	11	15	43
	Substance "Charles Smith" Columbia Valley Washington	13	17	59
	Stags Leap Napa Valley California			135
	Bishop's Peak Paso Robles California	17	24	78
<b>Cabernet-Malbec</b>				
	Caro Lafite Mendoza Argentina			95

**Bottle Beer**

United States	
Harpoon Hefeweizen, Massachusetts	\$6.75
Sierra Nevada Pale Ale, California	\$6.75
Sam Adams Seasonal, Massachusetts	\$6.75
Magic Hat #9, Vermont	\$6.75
Anchor Steam, California	\$6.75

**Imported**

Corona & Corona Light, Mexico	\$6.50
Heineken & Heineken Light, Netherlands	\$6.50
Peroni, Italy	\$6.50
Lefte Blonde, Belgium	\$6.50
Stella Artois, Belgium	\$6.50

**Special Selection**

National Bohemian, Baltimore	\$5.50
Woodchuck Dark and Dry Cider, Vermont	\$6.50

**Draft Selection**      16oz. | 22oz.      \$8.25 | \$12

DC Brau The Public Ale, Washington D.C.
Evolution Lot # 3 IPA, Salisbury, MD
Atlas Rowdy Rye Ale, Washington D.C.
Flying Dog In Heat Wheat, Frederick, MD
Devil's Backbone Vienna Lager, Roseland, VA
Local Seasonal Drafts

**Scotch**

Glenfiddich (15 yr)	\$15
Glenkinchie (10 yr)	\$11
Glenmorangie (10 yr)	\$15
Cragganmore (12 yr)	\$11
J.W. Black	\$15
J.W. Red	\$11
Dewars	\$11
Glenlivet (12 yr)	\$15
Glenfarclas (10 yr)	\$11
Highland Park (12 yr)	\$11
Lagavulin (16 yr)	\$15
Laphroaig (10 yr)	\$15
Macallan (12 yr)	\$15
Macallan (18 yr)	\$30
Oban (14 yr)	\$15
Glenlivet (18 yr)	\$20

**Bourbon (2oz. pour)**

Basil Hayden	\$12
Woodford Reserve	\$13
Bookers	\$15
Knobcreek	\$12
Makers Mark	\$11
Jack Daniels	\$10
Virginia Gentleman	\$10

