

Weekend Features

HONEYDEW MARTINI \$8

amaretto, absolut & peach schnapps shaken
with orange and cranberry juices

SOME OF THE TIME TAPS

satan's pony amber – south street - va
oopsprach lager – basic city – va
walking spanish citra amarillo ipa – pale fire – va
goin' coastal pineapple ipa – sweetwater – ga
missle ipa – champion – va
britchin' brown – stable craft – va
port – port city – va
milk stout – duck rabbit – nc

harp lager – \$4 per pint
sam adams winter lager - \$3 per pint

SELECTED CRAFT BOTTLED BEERS \$4

yuengling black & tan

CRAB & ROASTED CORN CHOWDER \$5

BEER BATTERED MUSHROOMS \$7.95

with a horseradish cream sauce

BAKED VEGGIE RAVIOLI \$16.25

with choice of soup or salad

fresh oven roasted portabella mushrooms, asparagus, grilled red & yellow peppers,
onions, carrots & garlic blended with ricotta, mozzarella, parmesan, fontina
& pecorino cheeses wrapped in basil
pasta baked with our red sauce & fresh mozzarella

GREEK SALAD \$13.95

fresh spinach topped with cucumbers, roasted red peppers, Kalamata olives,
tomatoes, pepperoncinis, grilled red onion, artichoke hearts,
feta cheese & greek dressing

add chicken or shrimp \$3 add salmon \$4

HAWAIIAN BURGER \$12.95

jamaican jerk seasoned fresh angus burger topped with canadian bacon,
grilled pineapple, honey mustard, spinach & fried onion straws
served with your choice of side

SPECIALTY DESSERT

SALTED CARAMEL GELATO

\$5

***dinner features start at 5pm & are available until 10pm**