



## Spring 2021

### Small plates:

Cajun Spiced <i>Plantation Peanuts</i> gf   vt.....	3
Chevre Stuffed Peppadews gf  vt .....	3
Dolmas gf   v..... stuffed grape leaves, lemon herb seasoned rice	3
Pepper Delights gf..... stuffed peppers, prosciutto, provolone	3
Pimento Cheese gfo   vt..... served with toasted house baguette	4
Grilled Cornbread vt..... <i>Byrd Mill</i> cornmeal, cherry pepper butter, <i>AR's Hot Southern</i> mild honey	4
Smoked Salmon Dip gf..... <i>Bombolini</i> hot-smoked salmon, cream cheese, lemon, capers, dill, red onion, served with <i>Capital Chips</i>	5
Crab Dip gfo .....	8
Lump crab, Cajun spices, lemon, herbs, parmesan, toasted panko breadcrumb, served with <i>Capital Chips</i>	
Soup Du Jour.....	cup 4 bowl 7

gf - gluten free vt - vegetarian v - vegan



**Hummus Plate** gfo | vt | vgo.....10  
 Lemon-Rosemary and sesame hummus, pickled beets, marinated olives, goat cheese feta, fresh baguette

**Market Plate** gfo | vto.....Choose 3 \$11  
 (served with Agriberry strawberry jam, hazy beer mustard, fresh baguette) or  
 Choose 6 \$17

*Terra di Sienna* Charcuterie:

- Fennel Sausage  
(marbled, soft, fennel spice)
- Nduja  
(spreadable, funky, spicy)
- Prosciutto di Parma  
(cured, nutty, thin sliced)

Market Cheese:

- Boxcarr Campo -  
(soft, smoky, cow's milk)
- Sartori Bellavitano Raspberry -  
(beer washed, nutty, cow's milk)
- Thomasville Tomme -  
(buttery, earthy, cow's milk)

**Salads:**

**Red Rider** gf | vt | vo .....8  
 Pickled beets, shredded carrot, feta cheese, golden raisins, spiced walnuts, honey grapefruit basil dressing

**Southwest Gunslinger** gf | vt | vo .....7  
 Southern BBQ *Plantation Peanuts*, quinoa, corn and black bean salad, cotija cheese, cilantro lime dressing

**Chez Primavera** gfo | vto .....10  
 Fresh burrata cheese, blanched asparagus, fresh peas, lemon caper and roasted garlic vinaigrette, prosciutto di Parma, shaved radish, sourdough crouton



**Signature Plates:**

<b>Route 64</b> gfo .....	9
<i>Terra di Siena</i> deli-style porchetta, <i>Edward's Virginia Smokehouse</i> ham, <i>Farmstead Ferments</i> kimchi kraut, swiss cheese, cheddar cheese kickback sauce, grilled on sourdough	
<b>Prairie Home Companion*</b> gfo .....	9
<i>Seven Hills</i> roast beef, avocado lime mayoli, chimichurri, pickled red onion & bell peppers, local greens, toasted on a hoagie roll	
<b>Seasonal Burger Train*</b> gfo .....	11
<i>Seven Hills</i> beef patty, white cheddar, red onion, curtido kraut, molasses bbq sauce, local greens, toasted on a <i>La Bella Vita</i> sandwich roll	
<b>Chopper Romano</b> vt .....	8
Burrata cheese, romesco sauce, balsamic pickled mushrooms, artichoke spread, local greens, lemon caper dressing, toasted on ciabatta bread	
<b>Dock Of The Bay</b> .....	12
Lump crab cake, remoulade sauce, local greens toasted on a <i>La Bella Vita</i> roll	
<b>Jamaican Me Happy</b> .....	9
<i>Pink House Farm</i> Caribbean-style pulled pork , citrus peach BBQ sauce, red pepper & relish slaw, served on a toasted <i>La Bella Vita</i> bun	

**Sides:** (included with signature plate)

- Route 11 potato chips
- pasta salad
- potato salad
- green salad
- couscous
- cup of soup (+2.00)

**Sweets:**

- chocolate chip cookie.....1
- peanut butter cookie.....1
- Mayan chocolate cookie.....1
- peanut butter, bacon, banana brownie...3
- ginger molasses cream pie.....3.50
- slice of house made cake.....5

*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness*

*\*items are served raw or undercooked or may contain raw or undercooked ingredients*

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