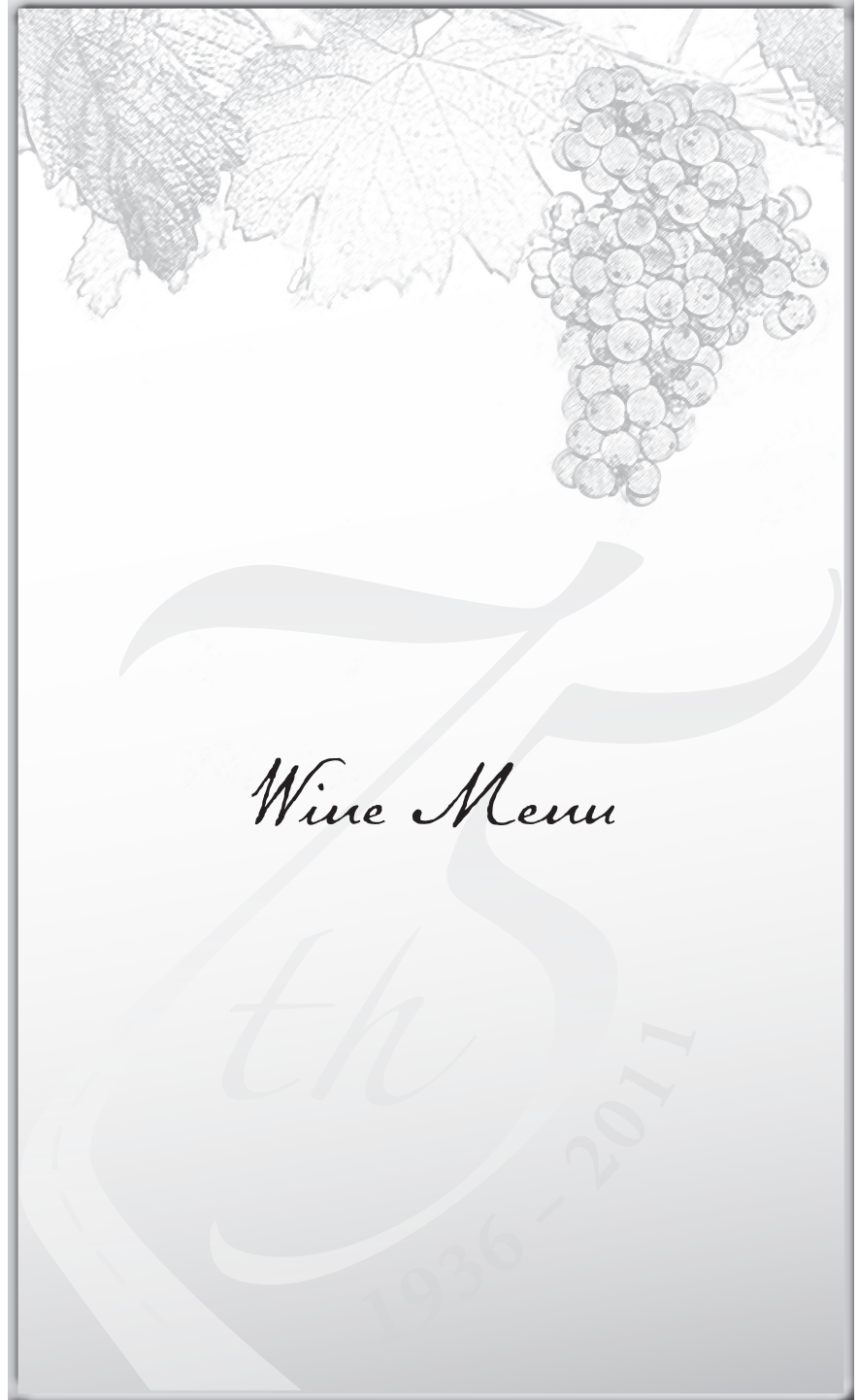


Red Wines

An excellent complement to steaks, red meats and hearty dishes.
Served at room temperature.

	Glass	Bottle
Red Diamond Merlot (Washington)	\$ 7.00	\$20.00
<i>Aromas of tea and molasses and on the palate displays flavors of figs, vanilla, and a touch of caramel.</i>		
Jefferson Petite Verdot 2009 (Virginia)		
<i>This unique and powerful wine delivers a burst of dark red fruit, tempered by black currant, spices and tobacco. Bone-dry finish with lingering notes of orange flowers and chocolate.</i>		
Barboursville Cabernet Sauvignon (Virginia)	\$10.00	\$25.00
<i>Ripened dark berry fruit, currant, cassis, and chocolate with a balanced finish.</i>		
Barboursville Merlot (Virginia)	\$9.00	\$25.00
<i>Aged a small time in oak this wine offers bright and fresh red berry flavors, medium body and gentle tannins</i>		
Rockbridge Jeremiah's Rosé, Non-vintage	\$ 7.00	\$20.00
<i>A rosé of Concord grapes with a lovely fruity bouquet. Fun and refreshing!</i>		
Lovingston Cabernet Franc 2009 (Virginia)	\$ 9.00	\$23.00
<i>A nose full of peppery spices and hints of cinnamon and cassis. A soft, round mouthfeel compliments food to the fullest extent.</i>		
Hogue Cabernet Sauvignon (Washington)	\$ 8.00	\$20.00
<i>Big, bold flavors of dark plum, rich cassis, and currant and a touch of cinnamon, vanilla, and persimmon.</i>		
Estancia Pinnacles Pinot Noir (California)	\$10.00	\$26.00
<i>Ripe blueberry, black cherry and plum balanced by rich creamy vanilla.</i>		
14 Hands Merlot (Washington)	\$ 7.00	\$19.00
<i>Expressive flavors of berries and cherries with nuances of mocha and spice. Murphy - Goode Cabernet.</i>		
White Hall Merlot 2008 (Virginia)	\$10.00	\$27.00
<i>Deep plum colors and aromas of smoke pave the way for flavors of chocolate, raspberry and tomato with a subtle mint finish.</i>		
Rockbridge Lexington & Concord, Non-vintage (Virginia)	\$ 7.00	\$20.00
<i>Made from Virginia Concord grapes, this is a delightfully fruity sweet red wine; perfect with food or on its own.</i>		





House Wines

	Glass	Bottle
Woodbridge (California) White Zinfandel <i>Peppery spice notes and dark fruit</i> Chardonnay <i>Fresh citrus, apple and ripe tropical fruit character with hints of orange blossom and spice.</i> Cabernet Sauvignon <i>Rich dark fruit, cocoa and spice with a hint of oak</i>	\$ 5.50	
Shenandoah National Park (Virginia) <i>Our private label wine produced and bottled by Horton Vineyards. Blush, white and red are available.</i>	\$ 5.25	\$17.00

Sparkling Wines

Chandon Napa Brut (California) - Split <i>Complex apple and pear accented by citrus spice, almonds, and caramel.</i>		\$18.00
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White Wines

Especially enjoyable with fish, seafood, fowl and light dishes. Served chilled.

Chateau Morrisette Blushing Dog (Virginia) <i>A refreshing semi-sweet blush wine made from a distinctive blend of Vidal Blanc and Riesling, with a touch of Chambourcin for depth. Lush aromas of flowers and fruit are balanced by crisp acidity.</i>	\$ 8.00	\$21.00
Barboursville Chardonnay 2007 (Virginia) <i>Crisp and clean with flavors of apple, pear, and lemon.</i>	\$ 8.00	\$21.00
Barboursville Sauvignon Blanc 2008 (Virginia) <i>Bright citrus aromas and flavors with classic herbal notes and traces of kiwi.</i>	\$ 9.00	\$25.00
Pepperwood Grove Pinot Grigio (California) <i>Green apple, melon, lemon, and orange blossom and a hint of honey.</i>	\$ 6.00	\$14.00
Hogue Pinot Grigio (Washington) <i>Aromas and flavors of peach, orange blossom, lemon, cream, and a slight almond character.</i>	\$ 8.00	\$20.00
Jefferson Chardonnay Reserve (Virginia) <i>At first showing crisp mineral aromas, the nose is quickly enveloped in bright citrus, apple and lemon peel. The palate shows intense fruit, underpinned by crisp minerality and balanced by tingling acidity and broad, rich mouthfeel.</i>	\$10.00	\$37.00



Glass **Bottle**

White Hall Pinot Gris 2008 (Virginia) <i>A fragrant bouquet of apples and pears precede a crisp palate filled with bright orange and pineapple notes and a rich mineral finish.</i>	\$10.00	\$28.00
Rockbridge Chardonnay 2009 (Virginia) <i>Intense fruit flavors of apple, pear, and citrus complement a balanced, oak driven finish.</i>	\$10.00	\$24.00
Lovington Wahoo White (Virginia) <i>Named for our beloved University of Virginia wahoos, this wine shows a mouth-watering acidity and freshness with tropical mango and nuanced pineapple.</i>	\$10.00	\$24.00
Simi Sauvignon Blanc (California) <i>Creamy with grassy notes, citrus, melon and fig, with spice and mineral notes</i>	\$ 9.00	\$25.00
Woodbridge Sauvignon Blanc (California) <i>Vibrant citrus, pear and tropical fruit characters with hints of mineral and lemongrass.</i>	\$ 6.00	\$16.00
Hogue Sauvignon Blanc (Washington) <i>Ripe guava, peach and apple balanced by grapefruit, lemon-lime and a touch of vanilla.</i>	\$ 8.00	\$20.00
Carmel Road Chardonnay (California) <i>Rich, bold and balanced with grapefruit, pear and vanilla and a crisp structured finish.</i>	\$ 8.00	\$27.00
White Hall Viognier 2009 (Virginia) <i>Citrus fruit fragrances lead into a smooth balance of honeysuckle and peaches with essences of smoky vanilla throughout the finish</i>	\$10.00	\$28.00
Saint M Riesling(Germany) <i>Medium bodied with white peach and green apple flavors</i>	\$ 8.00	\$21.00
Valley of the Moon Pinot Blanc (California) <i>Rich fruit flavors of pear, apple and nectarine lead to a lengthy finish.</i>	\$ 9.00	\$25.00
Horton Blackberry (Virginia) <i>Delicious fruit with blackberry and a small blend of Petit Verdot.</i>	\$ 8.00	\$23.00

Dessert Wine

Ask your server about current wine, beer and cocktail specials.

