

# DOMINION WINE & BEER

## CHARCUTERIE & CHEESE

Select Two-\$12 Select Four-\$22 Select Six-\$32

### CHEESE

#### MEADOW CREEK APPALACHIAN

Virginia | cow's milk, velvety, earthy, lemon

#### MITICA MANCHEGO

Spain | sheep's milk, firm, light, buttery

#### VERMONT CREAMERY GOAT CHEESE

Vermont | goat's milk, fresh, mild with honey

#### GUILLOTE FROMAGE D' AFFINIOS BRIE

France | cow's milk, double-cream, soft, buttery

#### MILTON AGED CHEDDAR

Iowa | cow's milk, white, sweet, creamy

#### BEEMSTER GOUDA

Netherlands | cow's milk, full-flavored, smooth

### MEAT

#### LA QUERCIA PROSCIUTTO

Iowa | Berkshire pork, rich, silky, sweet, buttery

#### MITICA SERRANO JAMÓN

Spain | black Ibérico pig, sweet, nutty, earthy

#### CREMINELLI CALABRESE

Utah | pork, organic red chili, pepper

#### SMOKING GOOSE CAPOCOLLO DI DORMAN

Indiana | pork, paprika, white wine, berries

#### CREMINELLI COPPA

Utah | pork, garlic, pepper, chili, cayenne

#### LA QUERCIA SPECK

Iowa | smoked prosciutto, deep, light smoke

## SHAREABLE PLATES

### RIBEYE STEAK — \$35

Certified 16 oz. Piedmontese Ribeye, seared to a perfect medium rare and sliced to share. Served with House Chimichurri Sauce and pomme frites. \*Personal Ribeye also available.

### BRUSSELS SPROUTS — \$7

Fried Brussels sprouts with a honey balsamic vinaigrette glaze topped with Parmesan cheese.  
Add Bacon \$1

### HOUSE POMME FRITES — \$7

Frites with rosemary, garlic, sea salt, and parmesan. Served with a trio of sauces.

### DRAGON SHRIMP — \$12

Panko crusted and tossed in a sweet chili sauce.  
Topped with green onion

### GRILLED SHRIMP — \$14

Six Jumbo Shrimp grilled Maryland Style.

### LAMB CHOPS — \$29

Australian Lamb chops seasoned with herbs & garlic served with house Mediterranean yogurt sauce and frites.

### ROASTED MALIBU CARROTS — \$8

Glazed honey and ginger roasted carrots.

### HUMMUS PLATTER — \$10

Homemade hummus recipe served with warm pita bread & veggies.

### DOMINION SLIDERS — \$9, \$18, \$27

Your Choice of 3, 6 or 9 sliders. Nashville Style Chicken, Burger or Pork Belly

## SALADS

Large enough to share. Add Grilled Chicken \$4, Jumbo Shrimp \$8 or Pork Belly \$8

### ARUGULA & FRIED GOAT CHEESE SALAD — \$13

Arugula, Vermont Creamery fried goat cheese, port wine cranberries and candied walnuts tossed in a champagne vinaigrette.

### CLASSIC CAESAR SALAD — \$10

Romaine Lettuce, house made caesar dressing, brioche croutons, thick shaved parmesan and lemon wedge.

### KALE & HERB GOAT CHEESE SALAD — \$12

Baby kale, Granny Smith apple, grape tomatoes, avocado and toasted almonds in a honey balsamic vinaigrette.

### WEDGE SALAD — \$14

Iceberg lettuce, grated egg yolk, tomato chutney, parsley, thick cut pork belly, Danish blue dressing.

## ENTRÉES

Burgers & Sandwiches come with choice of fries or house salad. Add Nueske Applewood Bacon \$2, Avocado \$2, or Fried Egg \$1 to any burger or sandwich.

### BEEF TENDERLOIN — \$38

Certified 8 oz. Piedmontese Filet Mignon, seared to a perfect medium rare with Béarnaise sauce.  
Brussels sprouts and House Salad on the side.

### ANIMAL BURGER — \$14

6oz. Pat LaFrieda Burger w/ Animal sauce, caramelized dark ale onions, tomatoes and arugula on a brioche bun.

### SPICY FRIED CHICKEN SANDWICH — \$13

Buttermilk fried chicken thigh with lettuce, tomato and spicy aioli on a brioche bun.

### PORK BLT — \$14

Autumn Olive Farms, VA Berkshire pork belly house smoked with Red Clay pimento cheese, mayonnaise, lettuce, tomato on sourdough bread.

### DOMINION BURGER — \$14

6oz. Pat LaFrieda Burger w/ cheddar, lettuce, tomato, onion, mayonnaise on a brioche bun.

### SMOKED TURKEY SANDWICH — \$12

Maple Lawn Farm, MD smoked turkey breast, avocado, lettuce, tomatoes, Havarti cheese and herb mayonnaise on multigrain bread.

### SUNDAY FRIED CHICKEN SANDWICH — \$13

Pickle brined chicken thigh with sliced pickles and mayonnaise on a brioche bun.

### PRIME STEAK & CHEESE — \$15

USDA Prime Ribeye steak with provolone, grilled onions, lettuce, tomato, mayonnaise on a fresh Lyon Bakery Philly sub roll

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

# HAPPY HOUR MENU

HAPPY HOUR DAILY 4-7PM, SUNDAYS 1-7PM. 20% OFF ALL WINE & BEER BY THE GLASS. 20% OFF 32OZ CROWLERS AND 64OZ GROWLERS ALL DAY SUNDAY & MONDAY

## CHARCUTERIE BOARD

*20% off the Select two, four, or six selections. High quality charcuterie*

### DOMINION SLIDERS — \$5, \$10, \$15

*Your Choice of 2, 4, or 6 sliders. Fried Chicken, Burger, Pork Belly*

### HOUSE POMME FRITES — \$5

*Frites with rosemary, garlic, sea salt, and parmesan. Served with a trio of sauces*

### GRILLED SHRIMP — \$11

*Six Jumbo Shrimp grilled Maryland Style*

### HUMMUS PLATTER — \$8

*Homemade hummus recipe served with warm pita bread & veggies*

# WINES BY THE GLASS

## WHITE WINES

### CHASING VENUS SAUVIGNON BLANC 2017 — 8/29

*Marlborough, NZ. Crisp, citrus, grapefruit, refreshing.*

### MER SOLEIL RESERVE CHARDONNAY 2015 — 10/36

*Santa Barbara, CA. Toasted oak, buttery, pear.*

### STOBI ROSÉ 2017 — 7/25

*Tikves, Macedonia. Bright strawberry and tropical fruit, refreshing and dry.*

### PRENDO PINOT GRIGIO 2017 — 7/25

*Veneto, Italy. Crisp lime, lemon, apple.*

### ROMBAUER CHARDONNAY 2016 — 20/70

*Napa Valley, CA. Apple, vanilla, oak.*

### CHRISTIAN LAUVERJAT SANCERRE 2017 — 12/43

*Loire Valley, France. Grapefruit, smoky minerals, tangy citrus.*

### GRAHAM BECK SPARKLING BRUT — 9/32

*South Africa. Methode Champenoise, 54% Pinot Noir, 46% Chardonnay. Rich, creamy, complex.*

### TAITTINGER BRUT LA FRANCAISE — 20/70

*Reims, France. 35% Pinot Noir, 40% Chardonnay, 25% Pinot Meunier. Citrus and mineral flavors.*

## RED WINES

### BOEN PINOT NOIR 2017 — 10/36

*Rutherford, CA. Rich, plush, dark berry.*

### RUBUS CABERNET SAUVIGNON — 10/36

*Napa, CA. Full bodied, dark chocolate, velvet tannins.*

### QUINTA DO PASSADOURO TINTO 2014 — 8/29

*Douro, Portugal. Floral, peppery spice, tart blueberry.*

### DARBY WINERY PURPLE HAZE 2016 — 12/43

*Columbia Valley, WA. Blackberry, plum, cassia and earth.*

### CAYMUS CABERNET SAUVIGNON 2016 — 25/90

*Paso Robles, CA. Black currants, dark berries, full-bodied and rich.*

### ZUCCARDI Q MALBEC 2015 — 9/32

*Mendoza, Argentina. Blackberry, plums, pepper and clove.*

### LA RIOJA VINA ALBERDI RESERVA 2012 — 12/43

*Rioja, Spain. Plums, red fruit, round and juicy.*

### MICHEL GASSIER CERCIUS ROUGE 2016 — 9/32

*Rhone, France. Blackberry, pepper, roasted herbs.*

## DESSERT

### ICE CREAM SANDWICHES — \$8

*Nightingale Ice Cream sandwiches are handmade in Richmond, Virginia. Original, Chocolate Espresso, Cookie Monster, Salted Caramel and Seasonal Options.*

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