

# 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

#### PRINCIPE BRESAOLA

Uruguay | beef, air dried, lean, salted, sweet

#### 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. \* Individual Ribeye available unsliced.

### 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 Salmon \$10

### ARUGULA & FRIED GOAT CHEESE SALAD — \$12

Mixed 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

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

### SALMON SALAD — \$18

Wild-caught Atlantic Salmon with field greens, grape tomatoes, red onion, herb goat cheese in champagne vinaigrette.

## 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.

### SMOKED TURKEY SANDWICH — \$12

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

### CLASSIC BLT — \$12

Organic Butcher of McLean Berkshire pork belly house smoked with, mayonnaise, lettuce, tomato on sourdough bread.

### DOMINION BURGER — \$14

Two 3.5 oz. Organic Butcher of McLean Burger patties with cheddar, red onion, pickle and house sauce on a brioche bun.

### CLASSIC BURGER — \$14

Two 3.5 oz. Organic Butcher of McLean Burger patties with cheddar, lettuce, tomato, red onion, pickle and mayonnaise on a brioche bun.

### CRISPY ATLANTIC SALMON — \$24

Wild-caught Atlantic Salmon from the Organic Butcher of McLean served with jasmine rice and roasted asparagus.

### PRIME CHEESE STEAK — \$15

8 oz USDA Prime Ribeye steak with provolone, grilled onions and mayonnaise on a fresh sesame seed roll.

### SPICY FRIED CHICKEN SANDWICH — \$13

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

### JUMBO LUMP CRAB CAKE SANDWICH — \$19

Maryland style crab cake sandwich served with remoulade, arugula, and tomato on a brioche bun.

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