

DOMINION WINE & BEER

CHARCUTERIE & CHEESE

Select Two-\$14 Select Four-\$25 Select Six-\$35

CHEESE

MEADOW CREEK APPALACHIAN

Virginia | Cow's Milk, Lush, 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 TRUFFLE BRIE

France | Cow's Milk, Black Truffle, Double-Cream

MILTON AGED CHEDDAR

Iowa | Cow's Milk, White, Sweet, Creamy

BEEEMSTER VLASKAAS 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

SALUMI WAGYU BRESAOLA

Illinois | Beef, Lean, Salted, Sweet

SALUMI HERITAGE COPPA

Illinois | Pork, Sicilian Sea Salt, Red Wine, Pepper

PRINCIPE SPECK ALTO ADIGE

Italy | Smoked Ham, Balanced, Spicy, Salty

SHAREABLE PLATES

RIBEYE STEAK* — \$37

Organic Butcher of McLean 16 oz. Certified Piedmontese Ribeye, Seared to a Perfect Medium Rare. Sliced to Share. Served with House Chimichurri Sauce & Pommes Frites. Available Unsliced.

DRAGON SHRIMP — \$12

Panko Crusted & Tossed in a Sweet Chili Sauce. Topped with Green Onion.

GRILLED SHRIMP — \$14

Six Colossal Shrimp Grilled Maryland Style.

HUMMUS PLATTER — \$10

Homemade Hummus Served with Toasted Pita Bread & Veggies.

DOMINION SLIDERS — \$9, \$18, \$27

Your Choice of 3, 6 or 9 Sliders. Nashville Style Chicken, Cheeseburger * or Pork Belly.

BRUSSEL SPROUTS — \$8

Fried Brussel Sprouts with a Honey Balsamic Vinaigrette Glaze Topped with Parmesan Cheese. Add Bacon \$2.

LAMB CHOPS* — \$30

Australian Lamb Chops Seasoned with Herbs & Garlic Served with Mediterranean Yogurt Sauce, Dijon Mustard & Pommes Frites.

HANK'S BAVARIAN CRAFT PRETZEL — \$11

Das Pretzel Haus's 10oz Pretzel Lightly Brushed with Butter Served with Beer Cheese Sauce & Finished with a Parmesan Sprinkle

AHI TUNA APPETIZER — \$13

Black Sesame Seed and Chipotle Crusted Yellowfin Tuna. Seared & Served Chilled with Wasabi Crema, Sriracha & Sesame Soy Vinaigrette.

POMMES FRITES — \$7

Frites with Rosemary, Garlic, Sea Salt, and Parmesan. Served with a Trio of Sauces.

SALADS

Add Grilled Chicken \$5, Colossal Shrimp \$9 or Salmon * \$12

CLASSIC CAESAR* — \$11

Romaine Lettuce, Caesar Dressing, Brioche Croutons, Black Pepper, Shaved Parmesan & Lemon. *Add Grilled Chicken \$5

WAGYU BLACK & BLUE* — \$20

Organic Butcher of McLean 6 oz. Top Sirloin Wagyu, Blended Greens, Grape Tomatoes, Bacon Bits, Croutons, Red Onions, Red Peppers with House Blue Cheese Dressing.

ARUGULA & FRIED GOAT CHEESE — \$14

Mixed Arugula, Vermont Creamery Fried Goat Cheese, Pinot Noir Cherries & Candied Walnuts with Champagne Vinaigrette.

SEARED SALMON* — \$20

Scottish Salmon with Field Greens, Grape Tomatoes, Red Onion, Toasted Pine Nuts, Herb Goat Cheese with Champagne Vinaigrette.

ENTRÉES

Burgers & Sandwiches Come with Choice of Frites or House Salad.

Add Nueske Applewood Bacon \$2, Avocado \$2 or Fried Egg * \$1

SHRIMP LINGUINE — \$19

Jumbo Shrimp, Cherry Tomatoes, Creamy Rosé Sauce. Served with Garlic Bread.

CREAMY PESTO LINGUINE — \$17

Grilled Chicken Breast, Red Pepper, Cherry Tomatoes, Red Onion & Pine Nuts. Served with Garlic Bread.

LAMB BURGER* — \$16

Shenandoah Ground Lamb Served on a Brioche Bun, Topped with Smoky Harissa, Arugula, Red Onion & Mediterranean Yogurt.

SMOKED TURKEY SANDWICH — \$13

Maple Lawn Farm, MD Smoked Turkey Breast, Avocado, Lettuce, Tomatoes, Havarti Cheese & Herb Mayonnaise on Multigrain Bread.

PRIME CHEESE STEAK — \$16

8 oz USDA Prime Ribeye Steak with Provolone, Grilled Onions & Mayonnaise on a Roll.

CRISPY ATLANTIC SALMON* — \$27

8 oz. Center Cut Norwegian Salmon Served with Spiced Jasmine Rice & White Asparagus.

PRIME RIBEYE FRENCH DIP* — \$16

USDA 8 oz. Prime Ribeye Smoked to Rare & Thinly Sliced with Melted Provolone and a Side of Wagyu Au Jus.

GRILLED CHICKEN CLUB — \$13

Lemon-Brined Chicken Breast, Served with a Toasted Brioche Bun with Nueske's Bacon, Lettuce, Tomato, Avocado & Spicy Mayo.

SPICY FRIED CHICKEN SANDWICH — \$13

Buttermilk Fried Chicken Thigh with Lettuce, Tomato & Spicy Aioli on a Brioche Bun.

DOMINION BURGER — \$14

Two 3.5 oz. Pat LaFrieda Burger Patties with Cabot Cheddar, Red Onion, Pickle & House Sauce on a Brioche Bun.

*Items are served raw, or under cooked, or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.