


# RESTORATION BAR

## Bar Menu

### Appetizers

#### CHARCUTERIE AND CHEESE 29 | GF

Chapel Hill Farms Beef Pâté, Terra di Sienna Finocchiona and Lonzino  
Firefly Farm's Black and Blue, St. Angel Brie  
Ewephoria Sheep's Milk Gouda, Honeycomb  
Olive Relish, Grilled Sourdough Focaccia  
*Berryville, Virginia | Amelia Court House, Virginia* 

#### FIVE ONION BISQUE 12 | GF, VEG. V

Caramelized Onion Powder, Crispy Prosciutto, Roasted Garlic Oil  
Parmesan Croutons

#### SHRIMP COCKTAIL 19 | GF

Poached Jumbo Shrimp, Fresh Lemon,  
Bloody Mary Cocktail Sauce, Ciroc Vodka

#### CRISPY BRUSSELS SPROUTS 15 | GF, V, VEG

Cinnamon Sweet Potato Puree, Caramelized Apple Gastrique

### Bar Mains

#### GRILLED CAESAR 15 | GF

Baby Gem Lettuce, Bitter Greens, White Anchovy  
Focaccia Croutons, Caesar Dressing  
Add Joyce Farms Chicken Breast 15 | GF  
Add Grilled Loch Duart Salmon\* 22 | GF

#### SEVEN HILLS BRISKET AND SHORT RIB BURGER\* 30 | GF

St. Angel Brie, Braised Balsamic Onions, Sour Cherry Chutney  
Arugula, Pretzel Bun  
Enhance to Truffle Parmesan Fries with "Beer-naise" 5

V = Available vegan VEG = Available vegetarian

GF = Can be prepared gluten free N = Contains nuts

\*Item indicated are cooked to order, consuming raw or undercooked beef, pork and salmon may lead to foodborne illnesses, especially if you have certain medical conditions.