

# a.lounge+bar

HAPPY HOUR 5-7 PM DAILY

## DRINKS

\$2 off Signature Cocktails

\$6 Beer

\$9 House Red Wine

\$9 House White Wine

## BITES

Truffle Parmesan Fries · 9

Mix of Pickled Veggies · 11

Puff Pastry Cheese Sticks · 10

Chili Citrus Olives · 9

Meat or Cheese Side · 8

Roasted Shishito Peppers · 8

## BAR MENU

### House Flatbread Service · 9

Warm Rosemary Flatbread | Whipped Butter | EVOO

### White Truffle Flatbread · 16

Truffle Sauce | Roasted Butternut | Mozzarella | Parmesan | Arugula

### Charcuterie Board · 22

Edward Smoked Ham | Prosciutto | Mortadella | Smoked Duck Breast | Sun Dried Tomatoes | Cheese Puff Stick | Pepperoncini

### Cheese Board · 22

Cave Aged Cheddar | Cana de Cabra | Brie | Gorgonzola | Fig Jam | Puff Pastry Sticks | Grape | Walnuts

### Rappahannock Oysters (Half Dozen) · 22 (GF) (L)

Seaweed Cucumber Mignonette | Cocktail Sauce | Black Tobiko

### Wood-Roasted Winter Tomatoes · 14 (GF) (V) (L)

Basil Oil | Smoked Sea Salt | Warm Flatbread | Roasted Garlic

### Stuffed Roasted Mushrooms · 16 (GF)

Wild Mushrooms | Herb Cheese | Toasted Walnuts | Chili Aioli

### Jumbo Lump Crab Cake · 25 (GF)

Lemon Aioli | Winter Herb Slaw

### Fire Grilled Artichoke · 14

Garlic-Herb Aioli | Roasted Shallots | Lemon | Sun Dried Tomatoes

### Sliders Platter (Choose up to 3) · 19

- Mushroom | Truffle Aioli | Arugula | Onions
- Beef | Cheddar | Carmelized Onions | Smoked Peppers Aioli
- Crab Cake | Arugula | Thyme Sauce | Pickled Onions