

hotel aka.

DINNER

SNACKS

Feta & Olives rosemary, radish · 12.

Hummus grapes, herbs, olive oil · 11.

Artichoke Spread parmesan, olive oil · 12.

Roasted Cauliflower tomatillo, pumpkin seed · 14.

Burrata chutney, sourdough · 14.

Mini Pepper and Tuna Confit spicy mango chutney · 13.

Confit Tomato baby tomato, balsamic, parmesan, basil · 12.

C&C Board honeycomb, grain mustard, sourdough · 34 (4) /42 (6).

Charcuterie:

prosciutto · salami · bresaola · hot sopresata · coppa · pate de campagne

Cheese:

smoked gouda · aged cheddar · idiazabal · manchego · comte · brie

SMALL & LARGE PLATES

Lentil and Chorizo Soup · 13

Field Greens Salad red watercress, alfalfa sprouts, red bound radishes, citrus dressing · 12.

Gem lettuce Salad avocado cream dressing and black radish rounds · 12

Hamachi Ceviche satsuma mandarin, citrus vinaigrette · 19

Traditional Quiche emmental, salad · 12.

AKA Club organic chicken, BLT, avocado, pain de mie · 18.

Poached Octopus napa cabbage, chimichurri sauce · 28

Prawns Al Ajillo black garlic puree, za'atar naan · 34.

Roasted Branzino spaghetti squash, gremolata · 32.

Roasted Chicken Breast grilled radicchio, roasted red pepper sauce · 28.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.*

COCKTAILS

The Posey · 20.

Brown Butter infused Michter's US-1 Bourbon,
Turbinado Sugar, Aromatic Bitters

If King Street Could Talk · 18.

Plymouth Gin, Pistachio infused Tito's Vodka,
Cocchi Americano, Lemongrass Bitters

Rooted · 15.

Toasted Rice infused Flor de Cana 4 Year Rum,
Rice Syrup, Manotsuru Crane Junmai Sake, Lime

Delia & Eve · 15.

Beefeater Gin, Gran Gala Orange Liqueur,
Fernet Branca, Grapefruit, Lime

The Alice I See · 19.

Earl Grey infused Lunazul Reposado
Tequila, Nixta Corn Liqueur, Lemon,
Serrano Honey, Grenadine, Aquafaba

Fire Zouaves · 18.

Siete Misterios Mezcal, Ancho Chili Liqueur,
Grenadine, Lime, Angostura Bitters,
Coconut Oil, Macallan 12 Essence

Ol' Time Sake · 17.

Sagamore Rye, Manotsuru Crane Junmai Sake,
Domaine de Canton, Umami Bitters, Sesame Oil

No Words Needed · 17.

Jameson Irish Whiskey, Ancho Chili Liqueur,
Dolin Genepy, Maraschino Liqueur, Lemon

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HAPPY HOUR FROM 5 – 7 PM

WINE · 8.

Le Contesse Prosecco

Vita Colte Sauvignon Blanc

Chateau Bianca Pinot Noir

BEER · 6.

Birra Antonina Italiana Light Lager

Flower Hill Hazy IPA

COCKTAIL · 12.

Little Perfect Negroni

Beefeater Gin, Antica Sweet Vermouth,
Fino Sherry, Campari

BEER

Devils Backbone Vienna Lager · 8.
Roseland, VA

Starr Hill, Big Red Roostarr Stout · 9.
Charlottesville, Virginia

Dogfish Head Blue Hen Pilsner · 8.
Milton, Delaware

Loose Cannon IPA · 8.
Halethorpe, Maryland

Port City Optimal Wit Wheat · 8.
Alexandria, Virginia

Flower Hill Hazy IPA · 12.

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WINES BY THE GLASS

SPARKLING

Le Contesse Prosecco Brut · 14.
Veneto, Italy

Deveaux Champagne NV · 25.
Champagne, France

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WHITE

Maison Lispaul · Sauv Blanc · 16.
Pouille-Fume, Loire Valley

Brotherhood Winery 2019 · Riesling · 14.
New York, United States

Himan Vineyards · Pinot Gris 2021 · 16.
Williamette Valley, Oregon

Lost Soul · Chardonnay · 14.
Lodi, California

Domaine De Chantemerle ·
Chablis 1er Cru Fourchaume 2021 · 21.
Burgundy, France

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RED

Chateau Bianca 2022, Pinot Noir · 16.
Williamette Valley, Oregon

Optum 2021, Tempranillo · 14.
Rioja, Spain

The Williamsburg Winery,
Cabernet Franc, 2019 · 19.
Williamsburg, Virginia

Chateau les Vieilles Pierres, 2019 · 18.
Lussac St. Emilion, France

Lost Soul Cabernet Sauvignon · 14.
Lodi, California

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ROSE

Le Haut Plateaux Alps de Provence · 16.
Provence, France