

# CYPRUS GRILLE

## Starters

### Mac & Cheese Spring Rolls

Bacon Marmalade • Gouda Cheese Sauce...10

### Hot Honey Oysters

Boursin Cheese Grits • Collard Greens...10

### Smoked Gouda Cheese Fries

Battered Pickles • Caramelized Onions  
Bacon Marmalade • Smoked Bacon • Chive...10

### Cuban Quesadilla

Jack Cheese • Pickle • Ham • Roast Pork  
Country Mustard...10

### Crab Cake Duet

Saffron Sauce • Beet Strings...14

### Shrimp & Grits <sup>GF</sup>

Surry Sausage • Cajun Cream • Cheese Grits...13

### Cyprus Wings (Boneless or Traditional)

Bourbon Barbeque • Buffalo • Hot Honey  
Cyprus Zing • Chipotle Honey • Hoisin BBQ...13

## Soup & Salad

### She Crab Soup

Flatbread Crackers...7

### Soup of the Day

Flatbread Crackers...5

### Strawberry & Beet Salad

Sunflower Shoots • Mandarin Orange  
Fried Cheese Curd • Tahini Vinaigrette...7

### Caesar Salad

Hearts of Romaine • Cornbread Croutons  
Grape Tomatoes • Parmesan Tuile...7

### Cyprus Salad

House Greens • Tomato • Cucumber  
Cranberry • Boursin Cheese Hushpuppies  
Cornbread Croutons...7

### Salad Additions

Chicken • Oysters • Shrimp • Salmon\*...5

## Sandwiches

*Served with Choice of: French Fries, Sweet Potato Wedges, Cavatappi Pasta Salad or Soup of the Day*

### Nana's Buttermilk Fried Chicken

Hot Honey Sauce • Buttered Brioche ...10

### Breakfast Burger \*

Crispy Pork Belly • Fried Egg • Hash Browns  
American Cheese • House Sauce • Brioche...12

### Patty Melt

Caramelized Mushrooms & Onions • Pastrami  
Provolone • Pickles • Bistro Sauce • Texas Toast...12

### Signature Crab Cake

House Sauce • Kings Hawaiian Roll...15

### Grinder

Turkey • Ham • Salami • Provolone  
Vinaigrette • Italian Roll...11

### Beer Battered Flounder

Cocktail • Dill Tartar • Kings Hawaiian Roll...13

## Street Tacos & Flatbreads

*Served with Choice of: French Fries, Sweet Potato Wedges, Cavatappi Pasta Salad or Soup of the Day*

### Pork Belly or Yellow Fin Tuna\*

Mango Pico de Gallo • Avocado • Chili Threads  
House Slaw • Sesame Seed...12

### Peter Piper Flatbread

Pastrami • Pickles • Cherry Peppers...12

### BBQ Chicken Flatbread

Chicken • Signature BBQ Sauce  
Smoked Bacon • Red Onion • Cilantro • Balsamic...12

### Tuscan Flatbread

Basil Pesto • Mushroom • Tuscan Baby Kale  
Bell Pepper • Onion • Roasted Tomato • Balsamic...12

<sup>GF</sup> Gluten-Free

## Cyprus Lunch Buffet

*Available Monday-Friday*

Enjoy our Chef's Daily Creation of Traditional Salads with Dressings and Condiments,  
Soup of the Day, Selection of Hot Entrees & Desserts

*\*Items May Be Cooked to Your Specification*

*\*Consumption of Raw or Undercooked Food Can Increase the Chance of a Foodborne Illness*

**Executive Chef Kyle Fowlkes**

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## Entrees

 *Chef's Recommended Wine Pairing*


### Sous Vide Pork Chop<sup>GF</sup>

Strawberry Balsamic Jam • Boursin Cheese Grits  
Vegetable Mélange...26

 *Pinot Grigio*


### Lobster Risotto Stuffed Flounder<sup>GF</sup>

Summer Vegetables • Saffron Béchamel...30

 *Pinot Grigio*

### Wasabi Pea Crusted Tuna Saté\*

Coconut Jalapeno Jus • Jasmine Rice  
French Beans...26

 *Pinot Noir*


### Fowlkes' Fowl Play<sup>GF</sup>

Mac & Cheese • Smoked Bacon • Bourbon BBQ  
Boursin Cheese Grits • Collard Greens...25

 *Pinot Noir*


### Chipotle Honey Glazed Salmon<sup>GF</sup>

Charred Peach Salsa • Jasmine Rice  
Vegetable Mélange...25

 *Vouvray*

### Seared Sea Scallops<sup>GF</sup>

Saffron Béchamel • Sweet Pea Risotto  
Crispy Beet...28

 *Vouvray*

### Hickory Grilled Rib-Eye\*<sup>GF</sup>

Rosemary Demi Glace • Sherry Mushrooms  
Yukon Gold Whipped Potatoes • French Beans...30

 *Cabernet Sauvignon*


### Nana's Buttermilk Fried Chicken

Pepper Milk Thyme Gravy • Collard Greens  
Yukon Gold Whipped Potatoes...24

 *Chardonnay*

### Oyster Orecchiette Carbonara

VA Smoked Sausage • Wild Mushroom  
Sweet Pea • Duck Egg...25

 *Chardonnay*

<sup>GF</sup> **Gluten-Free**

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## Desserts

### Fruity Pebble Pie <sup>GF</sup>

Vanilla Ice Cream • Strawberry Melba...8

### Peanut Butter Tart

Salted Caramel • VA Peanuts • Chantilly Cream...8

### Chocolate Indulgence

Toffee Chunk Mousse • Chocolate Cheesecake...9

### Cinnamon Toast Crunch Bread Pudding

House-Spun Ice Cream • Caramel Corn...8

### Vanilla Bean Crème Brûlée <sup>GF</sup>

French Macaron • Fresh Berries...7

## Wine By The Glass

Please see our featured wine list for additional options by the bottle.

### Sparkling

La Marca Prosecco (split) 7.5

### Rose

Beringer White Zinfandel 8

Williamsburg Winery Plantation Blush 8

### White

Canyon Road Chardonnay 7.5

Clois Du Gaimont Vouvray 8

Dr. Loosen Riesling 8

Ecco-Domani Pinot Grigio 8

Honig Sauvignon Blanc 8

Mirassou Chardonnay 8

Mirassou Moscato 8

### Red

Alamos Malbec 8

Canyon Road Cabernet 7.5

Canyon Road Merlot 7.5

Mirassou Cabernet 8

Mirassou Pinot Noir 8

## Specialty Drinks

### Southern Tea

Vodka • Sweet Tea • Mint • Lemon...9

### Peach Margarita

Tequila • Triple Sec • Peach Schnapps...10

### Strawberry Mojito

Rum • Strawberry • Sugar Cane • Mint...10

### Blackberry Peach Lemonade

Vodka • Peach Schnapps • Blackberry Jam • Sour...10

### Moscow Mule

Vodka • Ginger Beer...10

### Whiskey Smash

Whiskey • Fresh Squeezed Lemon • Mint • Simple...10

### White Berry Sangria

La Marca Prosecco • Apricot Brandy  
Peach Schnapps • Splash of Sprite...10

### Orange Crush

Vodka • Fresh Squeezed OJ • Simple...8

### Key Lime Pie Martini

Whipped Vodka • Simple • Graham Crumb...12

### Pineapple Upside Down Cake Martini

Disaronno Amaretto • Absolut Vanilla  
Pineapple Juice • Grenadine • Pineapple Brûlée...12

### Bourbon Jam

Bourbon • Blackberry Jam • Honey  
Fresh Squeezed Lemon...10

### Mango Delight

Malibu Rum • Cranberry • Fresh Mango...10

### Strawberry Limeade

Vodka • Strawberry  
Fresh Squeezed Lime • Simple...10

### Blackberry Gin Fizz

Gin • Blackberry Jam • Basil • Fresh Squeezed Lime...9

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