

SMALLS & SHAREABLES

BLISTERED SHISHITO PEPPERS

soy sauce, lime, toasted sesame seeds (VV) 8.00

OLIVES & ALMONDS

gin-marinated olives, smoked almonds (GF/VV/N) 10.00

DEVILED EGG TOAST

deviled egg spread, crushed hard-boiled egg, everything seasoning, dill, smoked paprika, toasted whole-grain artisan bread (V) 8.00

BAKED PIMENTO CHEESE DIP

smoked gouda, cheddar and fontina cheeses, fire-roasted peppers, with butter crackers and celery (V) 9.00
add pepperoni 2.00

CREAMY SMOKED TOMATO SOUP

gruyère-garlic cheese crisp
cup 5.00 bowl 7.00

PICKY PLATTER

salami, prosciutto, today's cheese, smoked almonds, gin-marinated olives, fruit preserves, toasted baguette (N) 14.00

GARLIC PARMESAN FRIES

garlic, parmesan cheese, parsley, sea salt, cracked pepper (V) 6.00

WINGS YOUR WAY

choice of classic buffalo hot sauce, whiskey-soy bbq sauce or sweet chili-sesame sauce
6 pcs 8.00 9 pcs 10.00 12 pcs 12.00

GREENS

any salad may be topped with grilled chicken 5.00, grilled salmon 6.00 or seared steak 8.00

AVOCADO ICEBERG SLAB SALAD

iceberg lettuce, avocado, tomato, red onion, applewood bacon bits, fried onions, blue cheese crumbles and dressing
small 8.00 large 10.00

WILTED SPINACH & BEET SALAD

baby spinach, roasted beets, hard-boiled egg, goat cheese, warm bacon-mustard dressing (GF) 10.00

E'TERIE CAESAR SALAD

choice of classic romaine lettuce or tuscan kale, parmesan cheese, garlic-chili breadcrumbs, caesar dressing
small 6.00 large 9.00

HOUSE GARDEN SALAD

tomatoes, cucumbers, carrots, red onion, lettuce, asiago ciabatta croutons, choice of dressing (V) 6.00

ON A CRUST

MUSHROOM-KALE FLATBREAD

roasted garlic cream sauce, tuscan kale, mushrooms, parmesan & fontina cheeses, fresno chiles 10.00
add egg 1.50

BBQ CHICKEN FLATBREAD

whiskey-soy bbq sauce, chicken, red onion, smoked gouda cheese, scallions 11.00

CARNE ASADA FLATBREAD*

chipotle red sauce, seared steak, shishito peppers, fire-roasted red peppers, fontina cheese, cilantro 12.00
add avocado 1.50

TRADITIONAL-STYLE PIZZA

Select from the classics, made to order, available as a 12-inch or 16-inch pie

DELUXE

san marzano tomato sauce, mozzarella, parmesan, applewood bacon bits, pepperoni, roasted red peppers, sautéed mushrooms, red onion 12" 16.00 16" 20.00

MARGHERITA

roasted garlic oil, fresh mozzarella, fresh tomato, basil 12" 14.00 16" 18.00

PEPPERONI

san marzano tomato sauce, mozzarella, sliced pepperoni 12" 14.00 16" 18.00

EXTRA CHEESE PLEASE

fresh mozzarella, fontina, parmesan & smoked gouda cheeses (V) 12" 14.00 16" 18.00
add pepperoni 2.00

HANDHELDS

served with choice of side caesar salad, side house salad, mac & cheese or french fries

E'TERIE BURGER*

angus beef patty, special sauce, lto, sesame bun, choice of cheese 10.00
add applewood bacon 2.00
add avocado 1.50
add sautéed mushrooms 1.00

CRISPY CHICKEN SANDWICH

crispy-fried chicken breast, pimento cheese, lto 10.00

DOUBLE OINK BURGER*

angus beef patty, bbq shredded pork, applewood bacon, whiskey-soy bbq sauce, cheddar cheese, chipotle mayo, crispy onions, lto 14.00

E'TERIE CUBAN SANDWICH

shredded pork shoulder, prosciutto, gruyère cheese, apple mustard, mojo-pickled red onion and apples, griddled bread 11.00

OPEN-FACED CAPRESE

toasted artisan ciabatta bread, fresh mozzarella cheese, roasted cherry tomatoes, fresh basil, balsamic glaze, olive oil (V) 9.00

MAINS

CITRUS GRILLED SALMON BOWL*

tomato-braised tuscan kale, fire-roasted peppers, chickpeas, quinoa, grilled lemon, smoked yogurt (GF) 22.00

SLICED SIRLOIN STEAK PLATTER*

6 oz. top sirloin, korean bbq mixed grains, choice of french fries or mac & cheese, choice of small house or caesar salad 24.00

CHICKEN-PEPPERONI CARBONARA

cavatappi, grilled chicken, pepperoni, roasted-garlic cream sauce, parmesan cheese, sweet peas 16.00

SWEETS

SKILLET EVERYTHING COOKIE

chocolate chunks, pretzels, toasted peanuts, butterscotch chips, vanilla ice cream (N) 8.00

MASON JAR CHOCOLATE FUDGE CAKE

layers of rich chocolate cake, chocolate mousse, topped with whipped cream, caramel sauce 8.00

(V) Vegetarian (VV) Vegan (GF) Gluten-Free (N) Contains Nuts

BEER

LEGEND BROWN ALE 5.00

BUSKEY RVA CIDER 5.00

ARDENT IPA 5.00

CENTER OF THE UNIVERSE CHIN

MUSIC AMBER LAGER 5.00

CHAMPION MISSILE IPA 5.00

WILD WOLF BLONDE HUNNY 5.00

SPARKLING

LA MARCA PROSECCO

BTG 9.00 | BTB 40.00

WHITE

STORYPOINT CHARDONNAY

BTG 9.00 | BTB 36.00

TALBOTT KALI HART CHARDONNAY

BTG 11.00 | BTB 45.00

J VINEYARDS PINOT GRIS

BTG 9.00 | BTB 36.00

WHITEHAVEN SAUVIGNON BLANC

BTG 10.00 | BTB 40.00

RED

STORYPOINT CABERNET SAUVIGNON

BTG 9.00 | BTB 36.00

LOUIS MARTINI CABERNET SAUVIGNON

BTG 9.00 | BTB 36.00

CHÂTEAU SOUVERAIN MERLOT

BTG 9.00 | BTB 36.00

MACMURRAY RANCH PINOT NOIR

BTG 10.00 | BTB 40.00

DON MIGUEL GASCÓN MALBEC

BTG 9.00 | BTB 36.00

SIGNATURE COCKTAILS

CANNON BALL 10.00

captain morgan's spiced rum, ginger beer, fresh lime juice, fresh mint

THE DERBY 11.00

basil haden's bourbon, fresh mint, house-made simple syrup, crushed ice

CUCUMBER FRESCO 11.00

hendrick's gin, st germain elderflower liqueur, fresh citrus, cucumber slices

RASPBERRY BÉRET 12.00

grey goose vodka, chambord raspberry liqueur, pineapple juice



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions