

# **Cheese**

Three \$11/ Five \$17 / Eight \$26

## **Hooks 3yr Cheddar**

Wisconsin, Cow's Milk, Light Acidity, Sharp Flavor

## **Hooks 5yr Cheddar**

Wisconsin, Cow's Milk, Defined Acidity, Full Sharp Flavor

## **Carr Valley Cave Aged Marisa**

Wisconsin, Sheep's Milk, Aged 6 months, Complex Sweet Earthiness

## **Satori Sarvecchio Parmesan**

Wisconsin, Cow's Milk, Aged 20 months, Sweet Fruity Flavors, Caramel Accents

## **Carr Valley Cocoa Cardona**

Wisconsin, Goats Milk, Cocoa Dusted, Sharp Creamy Flavor

## **Everona Beer Washed Aged**

Virginia, Sheep's Milk, Beer Soaked, Caved Aged 10 months, Light Pepper Flavor

## **Everona Dairy Stony Man**

Virginia, Sheep's Milk, Smooth Dense Texture, Caved Aged 10 months, Sweet Flavor

## **Espresso Dusted Bellavitano**

Wisconsin, Cow's Milk, Espresso Bean Dusted, Creamy Flavor Reminiscent of Cheddar and Parmesan

## **Merlot Bellavitano**

Wisconsin, Cow's Milk, Merlot Soaked, Creamy Flavor Reminiscent of Cheddar and Parmesan

## **Roth Kase Ostenberg Danish Blue**

Wisconsin, Cow's Milk, Cured 60 days, Creamy Texture, Pepper Flavor

## **Hooks Tilston Point Blue**

Wisconsin, Cow's Milk, Wash Rind, Nutty Flavor

## **Carr Valley Aged Gouda**

Wisconsin, Cow's Milk, Firm Cream Body, Rich and Nutty Full Flavor

## Crostini – “little toasts”

Three \$9 / Five \$13

Country Ham Terrine, Green Tomato  
Conserve

Caramelized Blue, Apricot Jam

Fresh Mozzarella, Tomato Tartar, Pesto

Truffled Egg Salad, Shaved Pepato

Herb Aioli, House Bacon, Tomato  
Relish

Hooks Cheddar Pub Cheese,  
Caramelized Apple

Prosciutto Di Parma, Fig Compote,  
Ostenborg Blue

Artichoke Fennel Confit, Olive  
Tapenade

## Chef's Charcuterie Corner

Served with Accompaniments

Three \$15. / Five \$21.

“Surry-ano” Ham

Sweet Soppressetta

Prosciutto Di Parma

Hot Coppa

Sweet Coppa

Salami Finocchiana

Country Ham Terrine

## Artisanal Flatbreads

**Three Cheese** 7.

SarVecchio Parmesan, Fontina, Fresh Mozzarella, Rustic Tomato Bruschetta

**Flatbread Verde** 8.

Spinach, Arugula, Basil, Feta, Serafina Cheese

**Flatbread ala Firenze** 8.

Italian Sausage, Caramelized Onions, Roasted Tomatoes, Mozzarella Cheese

**Chicken Pesto** 8.

Grilled Chicken, Basil Pesto, Goat Cheese, Roasted Tomatoes, Mozzarella

**“Surry-ano” Ham** 9.

Local Cured Country Ham, Fig Compote, Ostenborg Blue Cheese, Fontina

# BAR CLASSICS

## Starters

<b>She Crab Soup</b>	7.5	<b>Hearts of Romaine</b>	8.
<b>Chef's Daily Soup Creation</b>	Market Price	SarVecchio Parmesan, Garlic Croutons, House Caesar	
<b>Chips and Salsa</b>	3.5	<b>Add Grilled Chicken</b>	4.
House Made Tortilla Chips and Salsa Verde		<b>Add Seared Shrimp</b>	5.
<b>Spinach and Arugula Salad</b>	7.	<b>House Salad</b>	8.
Pepato Cheese, Shaved Apple, Citrus Vinaigrette		English Cucumber, Tomato, Parmesan, Croutons, House Vinaigrette	

## Panini's & Sandwiches

All Paninis and Sandwiches are served with your choice of Housemade Potato Chips, French Fries or Fresh Fruit

<b>Chicken Panini</b>	11.
Tomato, Mozzarella, Basil Aioli, Rustic Italian Country Style Bread	
<b>The Italian</b>	11.
Prosciutto Di Parma, Salami Finocchiona, "Surry-ano" Ham, Provolone Cheese, Olive Mayonnaise	
<b>BLT Panini</b>	11.
Applewood Smoked Bacon, Boston Bibb Lettuce, Tomato, Herb Aioli	
<b>Crispy Mushroom Panini</b>	9.
Caramelized Onions, Fontina Cheese, Arugula, Basil Aioli	
<b>Chesapeake Crab Cake Sandwich</b>	12.
Remoulade, Lettuce, Tomato, Ciabatta Roll	
<b>Rockefeller Roast Beef</b>	12.
Thinly Shaved Dipped Beef, Horseradish Sauce, Provolone, Lettuce, Tomato, Sautéed Onion	
<b>Virginian</b>	11.
Fennel-Roasted Pork Loin, Caramelized Onions, Pepperoncini, Spinach Provolone Cheese, Basil Aioli	
<b>The Lodge Burger</b>	11.
Cheddar Cheese, Lettuce, Tomato, Pickle	
Add Bacon	1.
Add Mushroom	.75
Add Onion	.50

# THE FINAL TOUCHES

## DESSERT

<b>Goat Cheese Cheesecake</b> Tomato Conserve, Red Wine Reduction	6.5
<b>Peppermint Ice Cream Cake</b> White Chocolate Bark, Chocolate Sauce	6.5
<b>Limoncello Crème Brule</b> Pistachio Cookie, Fresh Berries	6.5
<b>Zuccotto</b> Lady Fingers, Orange Liquor, Chocolate Cream Filling, Warm Chocolate Sauce	6.5
<b>Lodge Famous Pecan Pie</b> Apple Cider Cinnamon Ice Cream, Caramel Sauce	6.5
<b>Trio of Artisanal Ice Creams</b> Chocolate Brownie, Rum Raisin, and Peanut	6.5

## PORTS

Taylor 10year	10.	Dows 1994	27.
Taylor 20year	18.	Dows 1997	25.
Sandeman	9.	Dows 2003	22.
Founder's Reserve		Charles Krug	10.
Grahams 1980	22.	Zinfandel Port	
		Blandy's Rainwater Madeira	8.

## SHERRY

Harvey's Bristol Cream	6.	Dubonnet	6.
Dry Sack	6.		

## FORTIFIED WINE

Rockbridge Shenandoah Valley Vin D Or	Virginia	375ml	50.
Barboursville Malvaxia Passito	Virginia	375ml	60.