



SMALL PLATES

SHORT RIB FRENCH ONION SOUP, 15 ^{GF}

braised short rib, caramelized Vidalia onions, Gruyere, gluten free crostini & dry sherry

FRIED BURRATA, 16

Baby arugula, basil oil, toast

CLASSIC CAESAR, 16 ^{GF}

romaine, gluten free croutons, shaved parmesan
*chicken +7 / shrimp +10 / steak +10

ARTISAN CHEESE BOARD FOR TWO, 22

Chef's choice 3 of artisan cheeses, olives, fig jam, crostini

YELLOWFIN TUNA TARTARE, 20 ^{GF}

chives, fresh mint, Sesame oil, champagne soy, spicy guacamole

FISH TACOS (3), 18 ^{GF}

battered cod, smashed avocado, chipotle aioli, cilantro, pickled onions

MUSSELS, 22 ^{GF}

White wine, shallots(or) Marinara, toasted ciabatta

SHORT RIB STEAMED BUNS (3), 18

black pepper glazed short rib, pickled onions, cucumber, Sriracha aioli

PORK & NAPA CABBAGE DUMPLINGS (5), 18

cilantro, wasabi aioli, sweet chili sauce

VEGETABLE DUMPLINGS (5), 18 ^{VG}

kale, cabbage, carrot, corn, pickled onions, radishes, pesto, micro cilantro

BEET TARTARE, 20 ^{VG/GF}

red & yellow beets, smashed avocado, tajin spiced taro chips

SWEET & SPICY CALAMARI, 21

thai chili

LOLLIPOP CHICKEN WINGS (5), 18 ^{GF}

honey Sriracha, blue cheese

LARGE PLATES

QUINOA WITH ROASTED VEGETABLE BOWL, 24 ^{VG/GF}

roasted carrots, brussels sprouts, string beans, creamy pesto dressing

BAKED WILD SALMON, 32 ^{GF}

creamy dijon sauce, string beans, roasted potatoes

CHICKEN PARM PIZZA FOR TWO, 32

vodka sauce (add pasta \$8)

ROASTED FRENCHED CHICKEN, 29 ^{GF}

bordelaise sauce, carrots

NY STEAK AU POIVRE FRITES, 49 ^{GF}

NY Prime, peppercorn cognac sauce, crispy fries

DOUBLE CUT PORK CHOP, 39 ^{GF}

bone-in chop, cherry peppers, mashed potatoes

FRIED CHICKEN SANDWICH, 21

housemade slaw, chipotle aioli, pickle chips, potato bun, fries / optional: spicy (GF bun available)

THE RICHMOND CHEESEBURGER, 25

Pat LaFrieda double patties, aioli, caramelized onions, lettuce, tomato, potato bun, fries (GF bun available)
choice of: cheddar or gruyere cheese

BLOOM BURGER, 19 ^{VG}

gluten free oats & sunflower seeds, lettuce, tomato, special sauce, potato bun, fries (GF bun available)
ADD: soy free vegan cheese \$3, cheddar or gruyere \$2

PASTAS

SPICY VODKA PACCHERI, 25

roasted tomatoes, shaved parmesan

RIGATONI RAGU, 28

ground sausage & porcini meat sauce, whipped ricotta

CHEESE TORTELLINI, 26

creamy pesto

SHORT RIB MAC & CHEESE, 28

gruyere & cheddar, braised short rib, seasoned bread crumbs

SIDES

FRENCH FRIES, 10

TRUFFLE FRIES, parmesan, 16

MASHED POTATOES, 10

TRUFFLED MASHED, 16

ROASTED POTATOES, 11

CREAMED SPINACH, 12

MAC N CHEESE, 14

ROASTED CARROTS, 10

FRENCH STRING BEANS, 9

ROASTED BRUSSELS SPROUTS, 9

HOUSE SALAD, 8

BANG BANG BROCCOLI, 16

GF = Gluten-Free / VG = Vegan

Please inform your server of any allergies. Consuming raw or undercooked food may increase your risk of food born illness.
20% gratuity will be put on parties of 6 or more.

Due to the high cost of credit card fees, there will be a charge of 3.9% on all credit card purchases.

COCKTAILS \$16

SPIKED LEMONADE

sweet tea vodka, lemonade, thyme

GREEN WITH ENVY

cucumber vodka, elderflower liqueur, mint, lime

ITALIAN MARGARITA

tequila blanco, aperol, grapefruit, mezcal

THE RICHMOND

bourbon, aperol, amaro, antica formula

MOSCOW MULE

vodka, ginger beer, mint

MODERN LOVE

Empress 1908 gin, elderflower, lavender liqueur, lemon

SPICY GINGER MARGARITA

tequila blanco, ginger liqueur, pineapple, cilantro, jalapeno, lime

RICHMOND SHANDY

grapefruit beer, elderflower liqueur, pink grapefruit vodka

REFRESHERS \$10

PALMER

sweet tea, lemonade, thyme

CUCUMBER

cucumber, club, elderflower, mint, lime

GINGER

ginger beer, club, mint

LAVENDER LOVE

lavender, seltzer, simple, lime

SPICY GINGER

ginger, pineapple, cilantro, jalapeño, seltzer, simple, lime

WINES

BY THE GLASS + BOTTLE

WHITES

| | |
|---|-------|
| Zenato - Pinot Grigio, 2021 (Tuscany, Italy) | 13/49 |
| Bisacye Baie- Sauvignon Blanc, 2022 (France) | 13/49 |
| Louis Latour Ardece - Chardonnay, 2019 (France) | 12/46 |
| Clean Slate - Riesling, 2021 (Mosel, Germany) | 13/49 |
| Licia - Albariño, 2022 (Spain) | 14/52 |
| Conti Speroni - Gavi di Gavi, 2022 (Piedmont) | 14/52 |
| Sake - Little Sumo Junmai Genshu (180mL) | 15 |

REDS

| | |
|--|-------|
| Black's Station Cabernet Sauvignon, 2019 (Napa Valley, CA) | 13/49 |
| Cellier des Dauphins Reserve Cotes Du Rhone 2019 (France) | 14/52 |
| Lapostolle Merlot, 2019 (Chile) | 12/46 |
| Crios Malbec, 2020 (Argentina) | 13/49 |
| Comtesse Marion Pinot Noir, 2022 (France) | 13/49 |
| Cadetto Montepulciano, 2017 (Italy) | 13/49 |
| Siglo Saco, Tempranillo Rioja (Spain) | 13/49 |

ROSE or SPARKLING

| | |
|--|-------|
| San Marzano Tramari Rose, 2021 (Italy) | 13/49 |
| La Marca Prosecco (Italy) | 13/49 |

BY THE BOTTLE

WHITES

| | |
|--|----|
| Stags Leap, Hands of Time - Chardonnay, 2019 (Napa Valley) | 70 |
| Duckhorn - Chardonnay, 2018 (Napa Valley) | 75 |
| Les Vignes Silex - Sancerre, 2021 (France) | 68 |

REDS

| | |
|---|-----|
| Obsidian Ridge - Cabernet Sauvignon, 2019 (California) | 75 |
| Jordan - Cabernet Sauvignon, 2015 (Sonoma) | 145 |
| Sequoia Grove - Cabernet Sauvignon, 2018 (Napa Valley) | 125 |
| Campogiovanni - Brunello di Montalcino, 2016 (Italy) | 125 |
| Chateau Le Couronne - Saint-Emilion Gran Cru, 2018 (France) | 62 |
| Zeni Amarone della Valpolicella Classico, 2018 (Italy) | 92 |
| Coppo - Barolo, 2019 (Italy) | 78 |
| Coppo - Camp du Rouss, Barbera d'Asti DOCG 2020 (Italy) | 58 |
| Coppo - L'Avvocata Barbera d'Asti, 2021 (Italy) | 48 |

CHAMPAGNE or ROSE

| | |
|--|-----|
| Veuve Cliquot "Yellow Label" - Champagne (France) | 125 |
| Moet & Chandon - Champagne (France) | 125 |
| Whispering Angel Cotes de Provence - Rose, 2022 (France) | 65 |

BEERS

| | | | |
|---|---|---|---|
| Blue Moon, ABV 5.4% | 8 | Cider - Original Sin, ABV 6.5% | 7 |
| Coors Light, ABV 4.2% | 6 | Corona, ABV 4.6% | 7 |
| Hofbräu Hefe Weizen, ABV 5.4% | 9 | Flagship Blood Orange IPA, ABV 6.9% | 9 |
| Kills Boro Heavy Handed Foeder Aged Schwarzbier, ABV 5% | 8 | Heineken, ABV 5% | 7 |
| New Belgium Voodoo Ranger IPA, ABV 7% | 9 | Heineken 0.0 (Nonalcoholic) | 7 |
| Peroni, ABV 5.1% | 8 | Lagunitas IPA, ABV 6.2% | 8 |
| | | Schöfferhofer Grapefruit Hefeweizen, ABV 2.5% | 9 |

WEEKLY SPECIALS

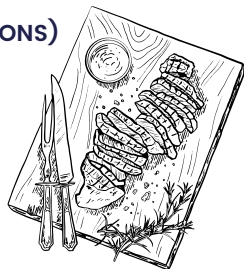
\$39 STEAK FRITES + MARTINI NIGHT

(WEDNESDAY - FRIDAY / NO SUBSTITUTIONS)



\$1 OYSTERS

(WEDNESDAY - FRIDAY: 5PM TO 7PM)



WEDNESDAY WINE NIGHT

(1/2 PRICE SELECT BOTTLES OF WINE)



THURSDAY TOMAHAWK NIGHT

(COMPLETE STEAK DINNER FOR 2 INCLUDING WINE & DESSERT - \$145)



SUNDAY PARM DINNER FOR 2

(CHICKEN PARM PIZZA DINNER FOR 2 INCLUDING WINE & DESSERT - \$60)

SUNDAY BUBBLY BRUNCH

(SUNDAYS: \$29 BOTTOMLESS CHAMPAGNE COCKTAILS)

