UVA
WINE BAR + KITCHEN

START

House Marinated Olives 7

Grilled Sourdough Bread 8
whipped dirty martini butter

GARDEN

Grilled Caesar Salad 22
romaine hearts, signature house dressing

Burrata 24
confit tomatoes, lemon, oregano, grilled sourdough

SEA

Calamari 22
virgin olive oil, confit tomato sauce

Jumbo Shrimp Cocktail 24
chilled shrimp, Marie Rose sauce

Mussels 24
white wine buttersauce, grilled lemon, sourdough

Cedar Plank Salmon 32
spiced maple sugar glaze

FIELD

Chicken Thigh Skewer *(each)* 9
orange teriyaki glaze

Lamb Chop *(each)* 12
sour cherry cab franc jus

Crispy Chicken Burger 20
confit tomato sauce, aioli, butter lettuce, pickled red onion, milk bun

Pork Tomahawk *(11oz)* 36
brown butter, maple whiskey apple chutney

Steak Frites *(8oz)* 44
aged AAA prime ribeye, shoestring fries, green peppercorn sauce

Ribeye *(16oz)* 86
aged AAA prime ribeye, clarified garlic butter, grilled seasonal vegetables

SIDES

Snap Pea Coleslaw 12

Shoestring Fries 12
truffle oil, grated parmesan

Grilled Seasonal Vegetables 12

Button Mushrooms 12
clarified garlic butter

Creamy Mashed Potatoes 14
cream, butter, cream cheese, horseradish

FINISH

Pavlova 14
rotating white wine fruit

Chocolate Crème Brûlée Cheesecake 14

Apple Crumble 16
Bumbu rum, salted caramel

Everything is made fresh and in-house. Please notify us of any allergies in advance, and we will be happy to adjust our menus accordingly.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. This restaurant uses milk, eggs, fish, crustacean, shellfish, tree nuts, wheat, peanuts, soy, and sesame.