UVA
WINE BAR + KITCHEN

## START

House Marinated Olives *(gf/vg)* 7

Grilled Sourdough Bread *(v)* 8
whipped dirty martini butter

## GARDEN

Grilled Caesar Salad *(vg)* 22
romaine hearts, signature house dressing

Burrata *(v)* 24
confit tomatoes, lemon, oregano, grilled sourdough

## SEA

Calamari *(gf)* 22
virgin olive oil, confit tomato sauce

Jumbo Shrimp Cocktail *(gf)* 24
chilled shrimp, Marie Rose sauce

Mussels *(gf)* 24
white wine buttersauce, grilled lemon, sourdough

Cedar Plank Salmon *(gf)* 32
spiced maple sugar glaze

## FIELD

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

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

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

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

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

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

## SIDES

Snap Pea Coleslaw *(v)* 12

Shoestring Fries *(gf)* 12
truffle oil, grated parmesan

Grilled Seasonal Vegetables *(gf)* 12

Button Mushrooms *(gf)* 12
clarified garlic butter

Creamy Mashed Potatoes *(gf)* 14
cream, butter, cream cheese, horseradish

## FINISH

Pavlova *(v)* 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.