



ON THE RAPPAHANNOCK

Wine

House Wine Glass 5 Bottle 17

Santa Luz Alba Chardonnay

Fruity notes of white peaches, along with mineral hints. Balanced, with a great acidity. Try it with chicken or shellfish dishes.

Annalisa Pinot Grigio

Plump melon and citrus fruits complemented by crisp mineral, light-bodied and refreshing acidity. Great with green salads.

Santa Luz Alba Merlot

Lively, juicy flavors of cherry, plum and dark berry. A versatile wine that pairs with chicken, beef or seafood.

Santa Luz Alba Cabernet Sauvignon

Rich, full bodied with notes of black currants, cherries and toasty oak. Concentrated with soft tannins making for a long, smooth finish. Serve with roasted meats, rich cheeses or savor it on its own.

Cono Sur Pinot Noir

Rich fruit notes of cherry, raspberry, plum and strawberry - a red fruit party! Pure and simple, it's a young and refreshing Pinot. Pair with fish or beef or have it on its own.

Sparkling & Port

Vilarnau Cava

Small and persistent bubbles. Bright pale yellow color with golden reflections. Great with seafood, salads or as an aperitif. 24

Ferreira Ruby Port

Full-bodied and rich, it has a fine balance between its sweetness and its tannin structure, giving it unique characteristics and a fine and attractive long finish. A great after dinner drink. 22

Virginia Wines

Rappahannock Chardonnay

Toasty oak overtones are interwoven with splices of orange peel, and capped with a creamy buttery finish. Barrel aged 8 months in French & Virginia oak. Have with crab, chicken or Ahi Tuna. 23

Rappahannock Cabernet Franc

Rich, round, and a slight sweetness of fruit due to the phenomenal ripeness of the fruit at harvest. Pair with grilled meats. 23

Bottle Selection

In partnership with Specials Wine Seller of Kilmarnock, we offer the bottle selections below.

Whites

Beyond Sauvignon Blanc

Zesty with flavors of passion fruit, melon, grapefruit and lime with herbal notes and a mineral edge. 19

Lageder Pinot Grigio

Aromatic, opulent varietal aroma paired with pronounced mineral notes. Clean, grapey, full-bodied flavor, soft and creamy with a fresh finish. Serve with seafood, white meat and poultry. 25

Qupe Chardonnay

A classic Chardonnay from Santa Barbara, features aromas ranging from flint, mineral and citrus, to vanilla, mango and pear. 29

Elizabeth Spencer Chardonnay

This Chardonnay from Sonoma Coast offers fresh aromas of lime zest and green apple on the nose. The wine has a very bright acidity that matches up with a variety of food. 49

Reds

A to Z Pinot Noir

Elegant and complex aromas of Bing cherries, cranberries, red currants, raspberries and strawberries, a combination of wild flowers and fresh forest berries pairs well with seafood, roast beef. 32

La Flor Malbec

Deep purple-red, with a full nose of ripe red fruit and soft floral tones, accompanied by vanilla notes and tobacco from the oak. 23

Duckhorn Decoy Cabernet Sauvignon

Rich dark fruit aromas underscored by enticing oak-inspired notes of caramel, mocha and baking spices. Spotlights a rich core of blackberry and French plum flavors. Have with Beef and lamb. 38

Ancient Peaks Cabernet Sauvignon

Warm aromas of dusty black cherry and plum with hints of cocoa and anise. Plush tannins layered with black fruit flavors and complex nuances. Fine match for beef or lamb. 29

Fossetti Rosso Toscana

100% Sangiovese fermented in stainless. A deep hearty Tuscan wine with wonderful freshness of fruit. Serve with pasta or chicken. 19

Campus Oaks Zinfandel

Spicy, lush black fruit with briary and raspberry flavors, structure and balance. Try with red sauces, pizza, barbecue, spicy cuisine and a variety of meats. 21

