

WINES

SPARKLING

| | |
|--|----|
| Cava Brut, Roger d'Anoia, Brut, NV <i>Catalonia</i> | 13 |
| Prosecco, Jeio, NV <i>Veneto</i> | 15 |
| Riesling, Red Tail Ridge, 'Pétillant Naturel' 2017 <i>Finger Lakes</i> | 17 |

WHITE

| | |
|--|----|
| Reisling, August Kessler, R Kabinett, 2017, <i>Germany</i> | 14 |
| Pinot Grigio, Terlato, 'Friuli', 2017 <i>Friuli Colli</i> | 15 |
| Rose, Matua, 2017, <i>New Zealand</i> | 15 |
| Chardonnay, Calera, 2016 <i>California</i> | 16 |
| Sauvignon Blanc, Honig, 2017 <i>California</i> | 16 |
| Sauvignon Blanc, Lauerjat, 2017 <i>Sancerre</i> | 18 |
| Roero Arneis, Malabaila, 2016 <i>Italy</i> | 15 |

RED

| | |
|--|----|
| Cabernet Sauvignon, Uppercut, <i>Sonoma</i> | 13 |
| Tempranillo, Vaza, 2015 <i>Rioja</i> | 13 |
| Malbec, La Posta, Angel Paulucci, <i>Mendoza</i> | 14 |
| Nebbiolo, Vajra, 2016 <i>Langhe</i> | 16 |
| Zinfandel, Hendry, 'HRW', 2015 <i>Napa Valley</i> | 16 |
| Le Saint André Red, Figuière, 2017 <i>Columbia Valley</i> | 16 |
| Barbera, Ruvei Marchesi di Barol, 2016 <i>Italy</i> | 17 |
| Cabernet Blend, Chappellet, 'Mountain Cuvee' 2016 <i>Napa Valley</i> | 20 |

CHILLABLE REDS

| | |
|--|----|
| Elena Walch, Schiava, 2018 <i>Trentino-Alto Adige</i> | 14 |
| Sangiovese, Stolpman, 'Love You Bunches', 2018 <i>Ballard Canyon</i> | 17 |

COCKTAILS

NICK & NORA MARTINI

choice of gin or vodka

8

NICK & NORA MANHATTAN

choice of bourbon or rye, dolin rouge

8

APEROL SPRITZ

aperol, sparkling wine & soda

8

VIRGINIA SLIM

gin, aperol, sparkling rose, lemon

13

RIGGSBY BLOODY MARY

vodka, tomato, horseradish, house pickle

10

BEERS

DRAFT

| | |
|--|---|
| Crooked Run, Cruise Control, New Zealand Pilsner <i>VA</i> | 8 |
| DC Brau, The Corruption, IPA <i>DC</i> | 8 |
| Lost Rhino, Rhino Chaser, Pilsner <i>VA</i> | 8 |
| Alewerks, Weekend Lager, <i>VA</i> | 8 |
| Port City, Optimal Wit <i>VA</i> | 8 |
| Red Bear, Mystic Storm, IPA <i>VA</i> | 9 |

BOTTLES & CANS

| | |
|--|---|
| Bells Two-Hearted, IPA <i>MI</i> | 7 |
| Schloss Eggenberg, Pilsner <i>Austria</i> | 7 |
| Amstel Light, Light Lager <i>Netherlands</i> | 7 |
| 3 Stars, Peppercorn Saison <i>DC</i> | 8 |

HALF BOTTLES

SPARKLING

| | |
|--------------------------------------|----|
| Gruet, Brut Rose, NV <i>NM</i> | 28 |
| Laurent Perrier, NV <i>Champagne</i> | 40 |

WHITE

| | |
|--|----|
| Domaine Hubert Brochard, Sancerre, 2017 <i>Loire</i> | 30 |
| Honig, Sauvignon Blanc, 2016 <i>Napa Valley</i> | 32 |
| Rombauer, Chardonnay, 2015 <i>Carneros</i> | 48 |

RED

| | |
|---|----|
| Hendry, Zinfandel, 2012 <i>Napa</i> | |
| Faust, Cabernet Sauvignon, 2015 <i>Rutherford</i> | 55 |
| Lopez de Heredia, Tondonia, 2004 <i>Rioja</i> | 58 |
| Vieux Telegramme, Chateauneuf du Pape, 2013 <i>Rhone Valley</i> | 73 |

MOCKTAILS

RIGGSBY LEMONADE

fresh lemon & cucumber basil syrup

7

MINTED ARNOLD PALMER

fresh lemon, iced tea & mint

7

POMEGRANATE SPRITZER

fresh lime, POM pomegranate juice & soda

7

FIRST COURSES

SQUASH SOUP toasted squash seeds & chili oil 10

HALF DOZEN OYSTERS* spicy cucumber mignonette 18

COLOSSAL SHRIMP COCKTAIL seriously spicy cocktail sauce 17

JIMMY'S SPECIAL CHOPPED HOUSE SALAD bacon & thousand island dressing 14

LIGHTLY SMOKED TROUT beet, horseradish & petite greens 14

THE RIGGSBY BEEF CARPACCIO truffle, parmigiano & mushrooms 16

RHODE ISLAND STYLE CALAMARI roasted garlic aioli & pickled fresnos 16

ENTREES

CLASSIC CHICKEN CAESAR SALAD anchovies & shaved parmesan 16

TUNA NICOISE lemon & chive vinaigrette 18

MUSSELS A LA NORMANDIE bacon, cider, & calvados 18

SPAGHETTI san marzano tomato, guanciale & pecorino 19

CRISPY CHICKEN SANDWICH avocado, bacon & chipotle 14

DEVEILED EGG SALAD TARTINE petite salad & fries 13

THE SCHLOW BURGER crispy onions, horseradish sauce, cheddar & fries 17

STEAK FRITES bearnaise, sauteed spinach & fries 26