

DINNER MENU

<u>Starters</u>	<u>Salads</u>
<u>Lamb Lollipop</u> \$12	The Piedmont\$6 Side- \$9 Entrée
Mussels of the Day\$12	Romaine and spring mix, tomato, red & yellow peppers, cucumber, flash fried chick peas served with our house vinaigrette dressing and blue cheese crumbles
Crabmeat & Spinach Dip\$12	The Pullman Wedge\$8
Fried Calamari\$10	Hearts of romaine, tomato, bacon & blue cheese crumbles, served with our house vinaigrette dressing.
Fried Pickles\$8	Caesar Salad\$6 Side - \$9 Entrée
Grilled Vegetables W/ Hummus\$8	Add Shrimp, Crab/Lobster cake, Steak or Chicken to any salad \$7

<u>Side T</u>	<u>lishes</u>
<u>Loaded Baked Potato</u> (Cheese/Bacon)\$6	Sautéed Mushrooms and Onions\$6
Baked Potato\$4	Steamed Asparagus\$6
<u>Lyonaisse Potato</u> \$4	Sautéed Spinach \$6
Mashed Potato\$2	<u>Risotto</u> \$4

House Specialty Drinks

<u>Piedmontini</u> Made with Tito's hand made Vodka, Blue Curacao, Simple Syrup, Fresh Lemon\$14	
<u>James Bond "007" Martini</u> Made with Tito's Vodka, Hendricks Gin & Lillet French Aperitif\$14	
Premium Piedmont Margarita A refreshing blend of Patron Silver, Cointreau, Organic Agave Nectar\$14	

Private Parties and Private Dining Room Available

Ask a Manager for details



ENTREES

Piedmont Prime Culs

Filet Mignon, A 10 oz. cut served with a choice of potato and fresh vegetables
Bone In Ribeye, (Owners Cut) A 22 oz. cut served with a choice of potato and fresh vegetables\$39
Ribeye, A 16 oz. cut served with a choice of potato and fresh vegetables
New York Strip, A 14 oz. cut served with a choice of potato and fresh vegetables
Bison of the Day, Fresh Bison from Culpeper's local Chibola Farm, CIBOLA FARMS Market Price
Wild Boar Filet, Wild caught from Texas Sliced Filet served with risotto and fresh vegetables\$32
Grilled Chicken Breast, covered in light herb gravy served with mashed potatoes and fresh vegetables\$22
Add Scallops, Shrimp or a Crab/Lobster Cake to any of the above Entrées \$10
<u> Piedmont Fresh Seafood</u>
Pan Seared Scallops, served with cheesy Risotto and fresh vegetables
House Made Lump Crab/Lobster Cakes, Pan seared & served with cheesy Risotto & vegetables
Char Grilled Shrimp, served with cheesy Risotto, and fresh vegetables \$24
Fish of the Day, Ask your server for detail's
<u> Stalian Specialties</u>
Served on spaghetti pasta
<u>Chicken or Eggplant Parmesan</u> , with provolone cheese, covered in home-made red sauce
Pasta Primavera, fresh cut eggplant, Zucchini, Peppers, Squash
Pasta from Hell, A zesty mix of red pepper flakes, banana peppers and sautéed shrimp cooked in a garlic white wine sauce. \$24

Gratuity of 20% will be added to tables of 6 or larger at the discretion of the restaurant.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs can increase your risk of foodborne illness, especially if you have certain medical conditions.