

STARTERS

CHARCUTERIE Terra di Siena cured meats, chef's curated selection of sheep, goat and cow milk cheese, ABC bread (shareable)	24
MUSSELS local 'nduja, shallots, garlic, white wine, parsley, grilled baguette	18
ZUPPA white bean and chard soup, tomato and vegetable broth, garlic sourdough crouton (V)	14
ARUGULA & ENDIVE SALAD red apple, bosc pears, danish blue cheese, cashews sherry viniagrette (V)	14
BONE MARROW* roasted bone marrow, beef tartare*, ABC apple cider bread	17

MAIN

OXTAIL AND PORK CHEEK RAGOUT house-made campanelle, manchego	30
DAILY CATCH Sweet potato puree, sauteed greens, confit tomatoes, rustic salsa verde	MP
VEGAN CARBONARA cavatelli, mushrooms, roasted garlic, cashew and oat milk sauce (VE)	24
SEARED DUCK BREAST carnaroli risotto, confit duck, wild mushrooms, local greens, madeira	34
STRIPLOIN* 8 oz. new york steak, whipped potatoes, roasted broccolini, pearl-onion agrodolce	39
TRUFFLE BURGER* 7 oz. patty, truffle aioli, warm brie cheese, lettuce, heirloom tomato, smoked bacon, sesame bun	23
GRILLED SALMON black rice, roasted broccolini, gremolata butter	29

SIDES

BRUSSELS SPROUTS pan roasted, Terra di Siena pancetta	10
POMME PUREE whipped potatoes, sweet cream butter	9

SWEETS

VANILLA CARAMEL BRULEE CAKE Sponge cake, caramel mousse, toasted graham	12
CHOCOLATE CHERRY BOMBE chocolate and cherry mousse, ganache, fresh berries	12
RASPBERRY SORBET house made sorbet and fresh berries	10

COCKTAILS

PINK GROUSE Cirrus vodka, lemon, Quirk house grenadine, sparkling wine	13
NEW YORK SOUR Bulliet Rye, lemon, simple syrup, egg white, red wine float	14
SEVILLA GIN SLING Tanqueray Sevilla Orange, Ramazotti Amaro, simple syrup, bitters	15
OAXACA OLD FASHIONED Lunazul Reposado, Vida Mezcal, 1821 Japanese Lime/Chili Bitters, agave	15
SEASONAL SHRUB Seasonal fruit, herbs, spice, vinegar, soda Choice of Vodka or Rum	12

Checks cannot be split more than 4 ways

20% service charge will be applied to all parties of 6 or more.

*Indicates item may be served undercooked. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk



SPARKLING BY THE GLASS

JEIO | PROSECCO | VENETO, IT NV 12 | 44

WHITE BY THE GLASS

CHARDONNAY | RAEBURN | RUSSIAN RIVER | CA 14 | 52

VIOGNIER | QUIRK HOTEL | BARBOURSVILLE, VA 12 | 44

PINOT GRIGIO | BARBOURSVILLE VINEYARDS, BARBOURSVILLE, VA 12 | 44

GRENACHE BLANC | M. CHAPOUTIER | COTES DU RHONE, FR 13 | 48

SAUVIGNON BLANC | DASHWOOD | MARLBOROUGH, NZ 12 | 44

RIESLING | GENTIL "HUGEL" | ALSACE, FR 15 | 56

ROSE BY THE GLASS

GRENACHE/SYRAH | PEYRASSOL | PROVENCE. FR 12 | 44

GRENACHE/CINSULT/ROLLE | WHISPERING ANGEL | PROVENCE. FR 16 | 60

RED BY THE GLASS

MALBEC | ZUCCARDI | Q | VALLE DE UCO 12 | 44

MERLOT BLEND | LOVINGSTON | ROTUNDA | LOVINGSTON, VA 12 | 44

RED BLEND | NOBLE HOUSE | DR. PAULY-BERGWEILER | GER 13 | 48

PINOT NOIR | ERATH | OR 13 | 48

NEBBIOLO | OCHETTI | LANGHE | PIEMONTE, IT 15 | 56

BARBERA D'ASTI | RATTI | BATTAGLIONE | PIEMONTE, IT 12 | 44

CABERNET FRANC | QUIRK HOTEL | BARBOURSVILLE, VA 14 | 52

CABERNET SAUVIGNON | TRIBUTE | CALIFORNIA, CA 14 | 52

BEER

DRAUGHT

OBERON WHEAT ALE | BELL'S BREWERY 7

HAZY IPA | GRAPEFRUIT MOSAIC | RANDOM ROW BREWING CO 9

DOMINGA | MIMOSA SOUR | NEW BELGIUM 8

6TH LORD IPA | BASIC CITY BEER COMPANY 8

OUR DAILY PILS | BASIC CITY BEER COMPANY 7

IPA | MINUTE MAN | THREE NOTCH'D BREWING CO. 9

AMERICAN BROWN ALE | TAVERN BROWN | ALEWERKS BREWING CO. 9.

HARD CIDER | FARMHOUSE DRY | POTTER'S CRAFT CIDER 8

BOTTLES & CANS

BELGIAN LAGER | STELLA ARTOIS 8

MEXICAN LAGER | CORONA EXTRA 8

PALE ALE | SIERRA NEVADA 8

IPA | 8 POINT | DEVILS BACKBONE BREWING COMPANY 9

PILSNER | QUIRK 10

HARD CIDER | BOLD ROCK 8

