



LUNCH MENU

ROMAINE SALAD Parmigiano-Reggiano, Caesar dressing, garlic croutons <i>add grilled chicken</i>	7.50 4.50	HOUSE BRAISED BARBECUE SANDWICH apple cider pork barbecue, Brussels sprout walnut slaw, beer-battered onion rings	13.50
STRAWBERRY SALAD maple pecan praline bacon, Anson Mills cheesy grit croutons, Meyer lemon pepper vinaigrette	13.50	IRIS BURGER 🍷 local grass-fed beef, lettuce, Shenandoah Peaks white cheddar, green peppercorn chive sauce, choice of greens or sweet potato fries <i>substitute vegetarian</i>	14.50
FRUITS DE MER SALAD 🍷 shrimp, scallops, calamari, roasted artichokes, pumpkin seeds, arugula, Dijon tarragon vinaigrette	16.50	HOPPIN' JOHN BURGER	12.50
CURRIED CHICKEN SALAD 🍷 field greens, herb shallot vinaigrette, seasonal fruit and vegetables	13.50	SEARED SCALLOPS AND RED CURRY LEMONGRASS BROTH 🍷 coconut milk, fresh ginger, shiitakes, sesame seeds, forbidden black rice	16.50
CURRIED CHICKEN SALAD SANDWICH choice of greens or sweet potato fries	13.50	SHRIMP AND GRITS herb-roasted shrimp, cheesy Anson Mills heritage grits, rosemary speck pan gravy	16.50

ART IN BLOOM SPECIALS

ASPARAGUS BISQUE 🍷	CUP 6 BOWL 9	SEAFOOD BOUILLABAISSÉ 🍷	CUP 6 BOWL 9
GARDEN RISOTTO 🍷 asparagus, leeks, peas, broccolini, Manchego, and fresh herbs	14.50	FLOWERED CHÈVRE 🍷 ON FIELD GREENS pecans, golden beets, blood orange hibiscus vinaigrette	13.50
TURKEY AND ROSE PETAL JAM SANDWICH smoked turkey, camembert, rose petal jam, grilled ciabatta, choice of greens or sweet potato fries	14.50	FENNEL POLLEN SEARED SALMON 🍷	16.50



BEVERAGES

ICED TEA		
COKE		
CHERRY COKE		
DIET COKE		
SPRITE		
CLUB SODA		
LEMONADE		
GINGER ALE		
CRANBERRY JUICE COCKTAIL		
V-8 JUICE		
STILL SPRING WATER		
<i>all beverages listed above 2 ea.</i>		
IZZE SPARKLING SODA		2. ⁵⁰
blackberry, clementine		
ORANGE JUICE		2. ⁵⁰
SAN PELLEGRINO		4
JOE VAN GOGH COFFEE		3
regular or decaf		
CAPPUCCINO		3. ⁵⁰
ESPRESSO		2. ⁵⁰
CAFÉ AU LAIT		4
CAFÉ LATTE		4. ⁵⁰
SERENDIPITEA HOT TEAS		3
English breakfast blend, Earl Grey, China green, Masala chai		
DECAFFEINATED TEAS: strictly strawberry, peppermint, chamomile, rooibos “coco-loco-nut” (vanilla, chocolate, and coconut flavored)		

DRINKS SPECIALS

ROSE SANGRIA	8
PEACHES AND PETALS COCKTAIL	9
JASMINE LIME ICED TEA	3. ⁵⁰
<i>see wine list for wines by the glass</i>	

EXECUTIVE CHEF: Andy Hicks
SOUS CHEF: Steve Walawender

18% gratuity is added for parties of 5 or greater

If you will be receiving the NCMA member discount, please inform your server **when you place your order.**

- 🍷 Items with this designation can be cooked to order: rare to well done.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have allergies, please inform your server when you place your order.

🍷 Items with this designation are *gluten free.*