

GOLD CUP

Gold Cup
WINE BAR

CHEESE & CHARCUTERIE

1 FOR 6 | 3 FOR 17 | 5 FOR 25

CHEESE

Cabra la Mancha | Midnight Moon | Monocacy Ash |
Tumble Weed | Pleasant Ridge Reserve |
Firefly Black & Blue | Lamb Chopper

U.S. CHARCUTERIE

Prosciutto | Chorizo | Stagberry | Piemontese |
Duck Saucisson | Norcino

*served with house made jam | candied hazelnuts |
whole grain mustard pickled veggie | crostini*

SALADS & SOUP

SALAMANDER CAESAR 12

baby gem lettuce | parmesan | anchovies |
rustic breadcrumbs | anchovy vinaigrette

SALT ROASTED BEETS 13

watercress | pistachio yogurt | mint

ANCIENT GRAINS 13

anson mills farro | brussel sprouts | goat cheese |
spicy mustard vinaigrette

FRISÉE AND ARUGULA SALAD 13

radish | shaved parmesan | toasted pistachio |
truffle vinaigrette

SESAME GINGER TUNA SALAD 26

napa cabbage | asian pear | daikon radish |
ginger shoyu vinaigrette

SALAD ADDITIONS:

grilled chicken 7

shrimp 9

roasted salmon 10

SOUP OF THE DAY 10

SOCIAL & SHARING PLATES

BURRATA TOAST 14

shoemaker hazelnuts | villa manodori balsamic |
sea salt

CRISPY CALAMARI 12

lemon wedge | marinara

WINGS EMPOWERED 14

seo's korean bbq sauce | tempura | toasted sesame

CRISPY SESAME CAULIFLOWER (V) 14

jasmine rice | sweet soy ginger glaze | coconut

SEARED AHI TUNA 17

grilled pineapple relish | toasted pepitas |
chamoy salsa

GROWN-UP GRILLED CHEESE 14

camembert cheese | salamander honey butter |
smoked apple jam | candied hazelnuts | frisee

HOUSE-CUT TRUFFLE FRIES 8

roasted garlic | truffle aioli

*Consumer warning: eating raw or undercooked meats/
poultry | seafood | shellfish or eggs may increase your
risk of foodborne illness*

SANDWICHES

all sandwiches are served with kettle chips substitute french fries or side salad 3

PHT PANINI 15

house made pancetta | havarti | tomato |
villa manodori | dijon mustard | basil

THE MIDDLEBURGER 18

dry aged ground beef patty | pleasant ridge reserve |
spicy garlic aioli | caramelized onions | avocado |
roasted mushrooms

OLD FASHIONED FRIED CHICKEN 16

bibb lettuce | black pepper aioli | brioche bun

SALAMANDER BURGER 16

house ground beef patty | cheddar | nueske's bacon |
house made pickles | dijonaise

CRAB CAKE BLT 22

lump crab meat | bibb lettuce | garden tomato |
thick cut bacon | crab louie

ENTRÉES

BUCATINI ALL' AMATRICIANA 19

smoked prosciutto | san marzano tomatoes |
grana padano

*Pairing: **Tarapaca** | Gran Reserva Carmenere 12*

SHRIMP & GRITS 21

byrd mills grits | tasso ham pan gravy |
charred scallion and tomato

*Pairing: **Laguna** | Chardonnay 18*

RIGATONI AL FORNO 24

house made bolognese | tomato sugo | truffle oil

*Pairing: **St. Cosme, Cotes du Rhone** | Syrah 13*

HARRIMANS BUTCHER'S BLOCK

RUSTIC CORNBREAD 12

shoemaker hazelnuts | salamander honey butter

ROASTED BRANZINO 39

cara cara orange salad | fennel pollen | salé

BLACKENED BONE-IN ORA KING SALMON 39

pickled mustard seed | salmon roe

COWBOY CUT 57

22 oz. prime bone-in ribeye | smoked pancetta pesto

BONE-IN FILET 55

shallot marmalade | cracked black pepper |
cognac sauce

KANSAS CITY STRIP 58

20 oz. prime strip | house made salé |
charred rosemary

VEAL PORTERHOUSE 44

toasted garlic | anchovy | caper | brown butter

MIXED SEAFOOD GRILL MKT

petite lobster tail | diver scallop | tiger prawn |
spanish octopus

BUTCHER'S ENHANCEMENTS

Petite Lobster Tail 26 | Foie Gras 15 | Grits 6

Beets & Chard 7 | Duck Fat Potatoes 7

Smashed Mashed 6 | Buttermilk Biscuits 7

A 20% gratuity will be added to groups of six or more

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LIBATIONS

ARTISINAL FAVORITES

Gin-Ger Tonic 14

the classic cocktail with a twist featuring ginger infused gin and housemade tonic | finished with dehydrated ginger and lemon

Blood Orange Margarita 14

nostalgic in nature this drink takes you back to your younger days drinking citrusy drinks with a hard twist named tequila

Winter Solstice 14

feel like you're sitting fireside with a winter time mixture of grand marnier, brandy and rosemary herb infused pear nectar

The Autumn Old Fashioned 14

fall sophistication plays out with plump rehydrated poire williams tart cherries and bosc pears muddled delicately | add a dash of angostura bitters and citrus to finish it off

Age & Smoke Manhattan 18

high society visits with our house aged manhattan with vanilla and espresso beans | mixed with woodford rye and kissed with chocolate bitters | embellished with a housemade pear brandy cherry

WELLNESS COCKTAILS

A Beautiful Beet 14

nothing makes you feel better about drinking than fresh beet juice mixed with ancient arak | refreshing lemon and mint, boost the flavors to make you think you're being healthy

Kumquat Smash 14

refresh with a citrusy blend of kumquats, lemons and sweet luxardo | mixed with plymouth gin to give you a nice kick in the pants

ABSINTHE

Classic Absinthe Fountain Drip 18

enjoy the once-illicit absinthe in an old-fashioned absinthe drip

The Violette Hour 18

light and airy with a kiss of violet | experience refreshing notes of citrus mixed with mt. defiance absinthe

Death in the Afternoon 18

"Pour one jigger absinthe into a champagne glass. add iced champagne until it attains the proper opalescent milkiness. drink three to five of these slowly." - Hemingway

WINES BY THE GLASS OR BOTTLE

	GLASS	BTL		GLASS	BTL
LaMarca Prosecco NV <i>Veneto Italy</i>	12	48	MacMurray Estate Vineyards Pinot Noir 2015 <i>Central Coast CA</i>	12	48
Moet & Chandon Imperial NV <i>Champagne France</i>	24	105	Dona Paula Malbec 2015 <i>Valle de Uco Mendoza Argentina</i>	11	45
Annalisa Pinot Grigio 2017 <i>Veneto Italy</i>	9	38	Tarapaca Gran Reserva Carmenere 2015 <i>Maipo Valley Chile</i>	12	48
Bird Wines Manu Sauv. Blanc 2018 <i>Marlborough New Zealand</i>	11	45	St. Cosme Cotes Du Rhone Syrah 2016 <i>Cots du Rone France</i>	13	52
Schloss Vollards Reisling Kabinett 2016 <i>Rheingau Germany</i>	14	55	Ghost Pines Cabernet Sauvignon 2015 <i>Sonoma California</i>	15	60
Laguna Chardonnay 2015 <i>Russian River Valley California</i>	18	70	L'Ecole Vineyards Merlot 2013 <i>Columbia Valley Washington</i>	16	68
CrossBarn Chardonnay 2016 <i>Sonoma Coast California</i>	15	62	Orin Swift Papillon Cabernet Blend 2014 <i>Napa Valley California</i>	40	155

LOCAL FLIGHTS

MIDDLEBURG AVA FLIGHT 20

Greenhill Vineyards | Viognier | 2016
Middleburg | Virginia Taste 7.5 / Glass 22 / Bottle 90

Boxwood Estate | Topiary | Cabernet Franc/ Merlot | 2015
Middleburg | Virginia Taste 7 / Glass 20 / Bottle 80

October 1 Vineyards | Merlot | 2015
Bluemont | Virginia Taste 5 / Glass 15.50 / Bottle 62

NOVEMBER WINE FLIGHT 19

Narmada

Mom Vidal Blac Blend
Taste 5 | Glass 15 | Bottle 60

Reflection Chambourcin Blend
Taste 7 | Glass 18 | Bottle 72

Cabernet Franc
Taste 7 | Glass 20 | Bottle 80

CRAFT BEER

BY THE BOTTLE...

Bud Light | Pilsner | St. Louis | MO 6
Old Bust Head | Chukker | Czech Pilsner | Warrenton | VA 7
Port City | Optimal Whit | Alexandria | VA 8
Old Ox Brewery | Alpha Ox | Session IPA | Ashburn | VA 7
Dogfish Head | 90min | Double IPA | Milton | DE 11
Bold Rock | Cider | Blue Ridge Mountain | VA 7 (GF)
Omissions | Lager | Portland | OR 8 (GF)

ON TAP...

Escutcheon | 4th and 1 Pilsner | Winchester | VA 9
Port City Brewing | Monumental | Alexandria | VA 9
Mustang Sally Brewing | Lager | Chantilly | VA 9
Seasonal Rotation 9

SALAMANDER MOCKTAILS 8

Shirley Temple Who? – lemon-lime soda | raspberry shrub | grenadine | fresh strawberry | fresh mint

Ginger-Grapefruit "Mimosa" – ginger beer | grapefruit-basil shrub

Lavender Lemonade – house made lemonade | lavender simple syrup

Cucumber Limeade – cucumber | sweetened lime juice | fresh lime juic Proudly Serving Coca-Cola Products