

# 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 | brussels 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*

### BAVETTE STEAK FRITES \* 27

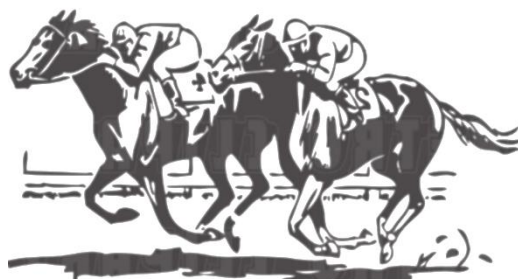
charred scallion and shishito pepper relish  
house-cut french fries

*Pairing: Bodegas Muga | Tempranillo 22*

### RIGATONI AL FORNO 24

house made bolognese | tomato sugo | truffle oil

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



# GOLD CUP

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### WINE BAR

## 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 Violet 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
<b>LaMarca</b>   Prosecco NV <i>Veneto   Italy</i>	12	48	<b>MacMurray Estate Vinyards</b> Pinot Noir   2016   <i>Central Coast   CA</i>	12	48
<b>Moet &amp; Chandon</b>   Imperial   NV <i>Champagne   France</i>	24	105	<b>Dona Paula</b>   Malbec   2016 <i>Valle de Uco   Mendoza   Argentina</i>	11	45
<b>Annalisa</b>   Pinot Grigio   2017 <i>Veneto   Italy</i>	9	38	<b>Tarapaca   Gran Reserva</b>   Carmenere   2015 <i>Maipo Valley   Chile</i>	12	48
<b>Bird Wines   Manu</b>   Sauv. Blanc   2018 <i>Marlborough   New Zealand</i>	11	45	<b>St. Cosme   Cotes Du Rhone</b>   Syrah   2017 <i>Cots du Rone   France</i>	13	52
<b>Schloss Vollards</b>   Reisling Kabinett   2016 <i>Rheingau   Germany</i>	14	55	<b>Ghost Pines</b>   Cabernet Sauvignon   2016 <i>Sonoma   California</i>	15	60
<b>Laguna</b>   Chardonnay   2016 <i>Russian River Valley   California</i>	18	70	<b>Bodegas Muga</b>   Tempranillo   2014 <i>Rioja   Spain</i>	22	85
<b>CrossBarn</b>   Chardonnay   2017 <i>Sanoma Coast   California</i>	15	62	<b>Orin Swift   Papillon</b>   Cabernet Blend   2014 <i>Napa Valley   California</i>	35	135

## LOCAL FLIGHTS

### MIDDLEBURG AVA FLIGHT 16

**Barboursville** | Vermentino | 2015  
*Barboursville | Virginia* Taste 5.5 / Glass 16 / Bottle 64

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

**Boxwood Estate** | Trellis | Red Blend | 2016  
*Middleburg | Virginia* Taste 5.5 / Glass 16 / Bottle 64

### MARCH WINE FLIGHT 35

**RdV Vineyards**  
Friends & Family  
Taste 8.5 | Glass 25 | Bottle 100  
Rendezvous  
Taste 11.5 | Glass 35 | Bottle 140  
Lost Mountain  
Taste 15 | Glass 45 | Bottle 180

## 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  
**Bold Rock** | Cider | Blue Ridge Mountain | VA 7 (GF)  
**Omissions** | Lager | Portland | OR 8 (GF)  
**Stella Artois** | Pilsner | Belgium 8

### ON TAP...

**Escutcheon** | 4<sup>th</sup> and 1 Pilsner | Winchester | VA 9  
**Port City Brewing** | Monumental IPA | 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 juice | mint