

# 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 | rosette de lyon |  
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 | quinoa | 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  
sautéed old bay shrimp 12  
roasted salmon \* 10

### SOUP OF THE DAY 10

## SOCIAL & SHARING PLATES

### BURRATA 14

compressed stone fruit | prosciutto |  
villa manodori aged balsamic | maché

### 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

parmesan | truffle aioli

### CRISPY SQUASH BLOSSOM 14

house-made ricotta | toasted pistachio | preserved lemon |  
apricot preserve

### CRAB AVOCADO 21

super lump crab | lemon vinaigrette | avocado mousse | crostini

## 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

house ground beef patty | goot essa smoked cheddar |  
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 | remoulade

## ENTRÉES

### SHRIMP & GRITS 26

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

*Pairing: Laguna | Chardonnay 18*

### SKIRT STEAK FRITES \* 28

root beer marinade | house-cut french fries |  
cipollini onion | charred banana pepper

*Pairing: Valenciso | Rioja 23*

### CAMPANELLE AL FORNO 24

house made bolognese | mozzarella | tomato sugo |  
truffle oil

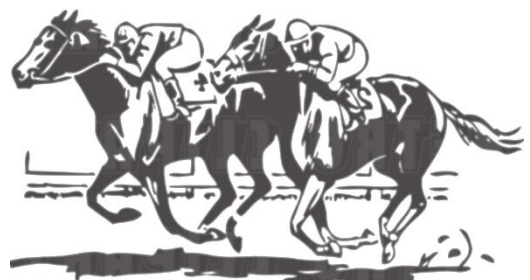
*Pairing: St. Cosme, Cotes du Rhone | Syrah 13*

### SMOKED CHEDDAR MAC'N CHEESE 14

locksley farms fromage blanc | radiatori |  
biscuit crumble

add tasso ham 6 | add truffled crab 8

*Pairing: Daou | Cabernet Sauvignon 15*



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### LIBATIONS

#### PUNCH BOWLS

*\*\*perfect for a table of 4 or more to share on the terrace\*\**

#### Lemon & Berry Pañca 84

*By Mike Barrett*

a delicate blend of citrus and viognier enhanced with aperol and seasonal berries

#### Peach Blossom Fizz 84

*By Nick Filiou*

a southern summertime sip of elegance and country charm | a classic romance between peach and elderflower

### ARTISINAL FAVORITES

#### Sunset Bubbles 16

*By Briana Moss*

the richness of hennessy kissed with house-made chamomile honey syrup finished with Italian bubbles

#### Pineapple Berry Cooler 14

*By Candace Tittle*

control the heat of the summer with frothed pineapple punch with captain morgan and malibu

#### Blood Orange Margarita 14

a refreshing twist on the classic margarita | enhanced by house-made blood orange puree and dehydrated blood oranges

#### The Festive Old Fashioned 14

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

*By Jacob Musyt*

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

#### Stone Fruit Caipirinha 14

*By Daniel Gilbert*

the brazillian classic has been "re-muddled" with fresh turkish apricot and mint | this cocktail will only last as long as the fruit is fresh...so drink up!

#### A Peach of Art 14

*By J Douglas*

freshly squeezed citrus paired with kentucky bird dog whiskey | paint your pallet with the feeling of summertime bliss

### ABSINTHE

#### Classic Absinthe Fountain Drip 18

enjoy the once-illicit absinthe with an old-fashioned absinthe fountain

#### The Violet Hour 18

kissed with violet | enjoy refreshing notes of citrus mixed with mt. defiance absinthe

### 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   2018 <i>Veneto   Italy</i>	9	38	<b>Tarapaca</b>   <b>Carmenere</b>   2017 <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</b>   <b>Cotes Du Rhone</b>   Syrah   2017 <i>Cots du Rone   France</i>	13	52
<b>Laguna</b>   Chardonnay   2016 <i>Russian River Valley   California</i>	18	70	<b>Daou</b>   Cabernet Sauvignon   2017 <i>Paso Robles   California</i>	15	60
<b>CrossBarn</b>   Chardonnay   2017 <i>Sonoma Coast   California</i>	15	62	<b>Valenciso</b>   Reserva   2011 <i>Rioja   Spain</i>	23	90

### LOCAL FLIGHTS

#### VIRGINIA AVA FLIGHT 16

**Barboursville** | Pinot Grigio | 2018  
*Barboursville | Virginia* Taste 3.50 / Glass 10 / Bottle 40

**October 1 Vineyards** | Cabernet Franc | 2017  
*Bluemont | Virginia* Taste 5.50 / Glass 16 / Bottle 64

**Greenhill** | Ontology | 2017  
*Middleburg | Virginia* Taste 9 / Glass 25 / Bottle 85

#### SEPTEMBER WINE FLIGHT 14 50 WEST VINEYARDS

Vidal Blanc 2017  
Taste 3.5 | Glass 11 | Bottle 44

Ashby Gap Red 2018  
Taste 4 | Glass 12 | Bottle 48

Aldie Heights Cuvee  
Taste 6 | Glass 18 | Bottle 72

### CRAFT BEER

#### BY THE BOTTLE...

**Bud Light** | Pilsner | St. Louis | MO 6  
**Old Ox Brewery** | **Alpha Ox** | Session IPA | Ashburn | VA 7  
**Bold Rock** | Cider | Blue Ridge Mountain | VA 7 (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

**Basil-Grapefruit "Mimosa"** – grapefruit soda | basil shrub  
**Blackberry Thyme Lemonade** – house made lemonade | blackberry thyme simple syrup  
**Cucumber Limeade** – cucumber | sweetened lime juice | fresh lime juice | mint