



# THREE WHISTLES

## DINNER MENU

### SMALL PLATES



<b>CALABRIAN CHILI HUMMUS</b> Olive oil, parsley, pita 	8
<b>MARINATED OLIVES</b> Roasted almond, pita 	7.5
<b>CRISPY BRUSSELS SPROUTS</b> Apple, chili maple, raisin 	9.5
<b>1000 LAYER POTATOES</b> Coconut crème fraîche, paprika 	8.5
<b>GRILLED ASPARAGUS</b> Lemon Tahini, dukkah 	11
<b>GRILLED TRUFFLED FOLD</b> Truffle-shitake puree, manchego, arugula 	12.5
<b>CRISPY CAULIFLOWER</b> Caper aioli, parsley, almond parmesan 	10
<b>WARM SPINACH &amp; ARTICHOKE DIP</b> Drunken goat crème, pita 	8.5
<b>TRUFFLE FRENCH FRIES</b> Manchego, parsley, garlic aioli 	9
<b>WHIPPED GOAT CHEESE</b> Strawberry compote, pistachio, pita 	10
<b>DEVEILED EGGS</b> Crispy tortilla, arugula, paprika	8.5
<b>SHRIMP SKEWERS</b> Garlic, chili, olive oil, lemon, parsley	12
<b>SALMON CRUDO*</b> Preserved-lemon mignonette, dill	14
<b>CRISPY CALAMARI</b> Remoulade, dill salt, lemon	12
<b>CRISPY CHICKEN TENDERS</b> Sweet chili, ranch	9.5
<b>WAGYU BEEF SLIDERS*</b> Bacon, cheddar, tomato jam, beer mustard	15

### CHARCUTERIE & CHEESE BOARDS

<b>APERITIVO*</b> Manchego, gouda, prosciutto, soppressata, truffle fries, olives, cornichon, roasted almonds, jam	22
<b>PROBIOTIC*</b> Drunken goat, gouda, prosciutto, finocchio, yogurt, cornichon, olives, roasted pistachio, croissant, jam	22

### SALADS

Chicken +7 | Shrimp +8 | Steak +11

<b>GREEK</b> Olives, romaine, tomato, cucumber, onion, feta, malt vinaigrette 	13
<b>CAESAR</b> Romaine, croutons, manchego, artichoke dressing 	12

### LARGE PLATES

<b>PAN-SEARED SALMON*</b> Cauliflower puree, olives, roasted pepper, beurre blanc	25.5
<b>GRILLED PORK CHOP</b> Polenta, chili maple, apples slaw	21.5
<b>PAN-ROASTED AIRLINE CHICKEN</b> Fregola pasta, wilted spinach, cherry pepper, chicken jus	23.5
<b>GRILLED FLANK STEAK FRITES*</b> Tarragon fries, sabayon sauce, arugula salad	27

### DESSERTS

<b>NUTTELLA BANANA CRÊPES</b> Hazelnuts, chocolate sauce	9.5
<b>DULCE DE LECHE CRÊPES</b> Espresso mascarpone, chocolate pearls	11
<b>WINE AFFROGATO</b> Gelato, dehydrated plum, house red wine	10



Please inform your service staff of any dietary restrictions.  
\*Served raw or undercooked or may be ordered undercooked. The Virginia Department of Health warns you that raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.



## DRINKS MENU

### WINES BY THE GLASS

**Sparkling · Bianco Frizzante** 10  
Prosecco  
Veneto, Italy

**Sparkling · Casas del Mar** 11/42  
Cava Blanc de Blanc  
Catalonia, Spain

**Rosé · Dal Maso** 10/38  
Tai Rosso Rosato  
Veneto, Italy

**Rosé · Toll Gate Farm** 12/44  
Cabernet Franc  
Virginia, USA

**White · Pietrame** 10/38  
Pinot Grigio  
Abruzzo, Italy

**White · Lucashof** 12/44  
Riesling  
Pfalz, Germany

**White · Di Lenardo Monovitigno** 11/42  
Chardonnay  
Venezia Giulia, Italy

**Red · Pietrame** 12/44  
Montepulciano  
Abruzzo, Italy

**Red · Cabries** 13/48  
Pinot Noir  
Pays d'Oc IGP, France

**Red · Toll Gate Farm** 14/52  
Cabernet Franc  
Virginia, USA

### SANGRIA

**Red Sangria** 11  
Cranberry Infused Dark Rum, Red Wine,  
Orange, Pineapple, Lemon

**Tinto De Verano** 11  
Red Wine, Lemon S.Pellegrino, Orange

### SPRITZ

**Aperol** 12  
Aperol, Prosecco, Orange

**Hugo**  
Elderflower, Prosecco, Mint, Lemon

**Limoncello**  
Limoncello, Prosecco, Lemon

### COCKTAILS

**Paloma Provençale** 14  
Tequila, Red Bull, Grapefruit, Lime,  
Elderflower

**Wild Fresa** 14  
Strawberry-Infused Mezcal, Mint, Lime

**Agua De Valencia** 13  
Orange, Cava, Gin, Vodka

**Clarendon Lemonade** 13  
Bourbon, Nigella Salt, Thyme, Lemon

**Alice In Netherlands** 14  
Empress Gin, Chamomile, Lemon, Egg  
White

**Rose Gold Negroni** 14  
Gin, Rose Vermouth, Aperol

**La Caférita** 13  
Tequila, Coffee, Lime, Cocoa Salt

### MARTINIS

**Grey Lady No.3** 13  
Gin, Earl Gray, Lemon

**Espresso** 14  
Espresso, Coffee Liquor, Vodka

**Hot & Dirty** 13  
Vodka, Cherry Pepper, Olive Brine

### BOTTLES & CANS

**Peroni** 8  
Italian Lager, 5.1% ABV

**Heineken** 8  
Dutch Lager, 5.0% ABV

**Pilsner Urquell** 8  
Czech Pilsner, 4.4% ABV

**Weihenstephaner Hefeweissbier** 8  
German Hefeweizen, 5.4% ABV

**Guinness Draught** 8  
Irish Stout, 4.2% ABV

**Surfside** 8  
Vodka, Ice Tea 4.5% ABV

**Finnish Long Drink** 8  
Gin, Grapefruit, Juniper Berry 5.5% ABV

**Red Bull** 5  
Peach, Regular, Sugar Free

### DRAFT BEER, WHATS ON TAP?

Our draft beer lineup changes often with fresh, local and seasonal picks. Swing by the bar, chat with your bartender.

**HAPPY HOUR WEEKDAYS 4PM - 7PM**