



## LET'S SHARE

### SLIDE AND DRINK FLIGHT - 20

*Pulled Pork Slider- slaw, B&B pickle,  
Virginia BBQ*

*Burger Slider - pickle, thousand island,  
cheddar cheese*

*Salmon Slider - truffle aioli, arugula*

*\* \$12 without beer pairing \**

### CRISPY BRUSSEL SPROUTS - 10 <sup>GF</sup>

*Sweet & spicy sauce*

### GARLIC CHEESE CURDS - 8

*Ranch*

### TOMATO PIE TARTS - 8

*Fresh mozzarella, roasted garlic, chili crisp*

### CRISPY SOUTHERN OYSTERS - 16

*Gulf oysters, collard greens, pickled radish,  
Virginia BBQ*

### TDC WINGS <sup>GF</sup> - 12

*10 wings*

*Buffalo, BBQ, Ghost pepper*

## SIMPLY PREPARED

*All food is seasoned with salt & pepper and  
finished with extra virgin olive oil served with  
basmati rice and seasonal vegetables.*

### SALMON - 21

### 8OZ. FILET MIGNON - 28

### CHICKEN BREAST - 15

### (5) SHRIMP - 19

## SIDES - 5

### FRENCH FRIES

### TOTS

### SWEET POTATO FRIES

### POPPYSEED SLAW

### FOUR BEAN SALAD

### WHIPPED POTATOES

### COLLARD GREENS

### SEASONAL VEGGIES

## GREENS & SIPS

*Add Chicken (6oz) \$7 / Add Filet (4oz) \$12 / Add Shrimp (5each) \$9 / Add Salmon (6oz) \$10*

### ROMAINE HEART SALAD

**SMALL - 5 / ENTRÉE - 10**

*Dehydrated croutons, parmesan, caesar dressing*

### HOUSE SALAD

**SMALL - 5/ ENTRÉE - 10**

*Arcadian greens, heirloom grape tomato, shaved  
carrots, crispy onion, fresh herb mozzarella,  
balsamic vinaigrette*

### THE CHOPPED WEDGE <sup>GF</sup> - 10

*Heirloom grape tomato, applewood smoked  
bacon, avocado, red onion, iceberg,  
blue cheese dressing*

### THE FRIDA K - 10

*Corn salsa, crispy avocado, pickled radish,  
sweet plantain, heirloom grape tomato,  
cotija cheese, agave lime vinaigrette*

### SOUP OF THE DAY

**CUP - 4 / BOWL - 6**

*Chef daily selection*

## CRAFTY FOODS

### NEW BEDFORD SCALLOPS - 32

*Seared, mango BBQ, Anson Mills stone grits,  
pickled watermelon radish, corn succotash*

### SEARED SALMON - 23

*Brown butter pecan yogurt, caramelized leeks,  
four bean basmati rice*

### SHRIMP & GRITS - 18

*Outer Banks shrimp, tasso ham, bell peppers &  
onions, Anson Mills creamed grits,*

### FIRECRACKER CHICKEN PASTA - 17

*Garlic habanero cream, pecorino, roasted  
tomato, blackened chicken, cavatappi noodles*

### 8OZ. BLANCHARD'S COFFEE FILET MIGNON <sup>GF</sup> 29

*Pecan smoked herb butter, whipped potatoes,  
pickled wild mushrooms, seasonal vegetables*

### VEGGIE RICE BOWL <sup>GF</sup> - 14

*Spinach, sun dried tomato pesto, fried egg, seared  
liberty tofu, four bean basmati rice, cilantro crema*

## SAMMIES & BURGERS

*Choice of fries, tots or sweet potato fries. Gluten free buns and wraps available.*

*Substitute crispy tofu or impossible burger for \$1.50*

### TURKEY REUBEN - 12

*Oven roasted turkey, poppyseed coleslaw, gruyere,  
thousand island dressing, toasted marble rye*

### CHEF CRAIG'S "SPICY" BUTTERMILK FRIED CHICKEN SANDWICH - 12

*Open faced, cayenne butter crusted, pickles, AR's  
local hot southern honey, buttermilk biscuit,  
collard greens*

### SMOKED PASTRAMI - 14

*House smoked, kimchi aioli, seared halloumi cheese,  
caramelized onions, marbled rye bread*

### NOT SO PHILLY CHEESESTEAK - 14

*Shaved short rib, applewood smoked bacon,  
caramelized onion & bell peppers, smoked gouda,  
garlic mayonnaise, toasted hoagie*

### SOUTHERN TOFU - 10

*Crispy brined local tofu, poppyseed coleslaw,  
Virginia BBQ, fresh horseradish,  
toasted english muffin*

### THE RICHMOND HIPSTER - 14

*8 oz. patty, bacon, charred halloumi cheese, salted  
avocado, roasted tomato, AR's whiskey barrel  
honey aioli, toasted brioche*

### TDC SMASH BURGER - 12

*Two 4-ounce patties, american cheese, lettuce, tomato, onion,  
pickle, thousand island, toasted brioche*

*\*18% service charge included*

*\*consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical condition*



DESSERT

S'MORES ALA MODE - 10

Heath bar cake, graham cracker, toasted marshmallow, vanilla ice cream, chocolate drizzle

FLOURLESS CHOCOLATE TORTE<sup>GF</sup> - 7

Fresh strawberry, chocolate drizzle

MRS. SHELIA'S BOURBON BREAD PUDDING - 7

Golden raisin, Jim Beam crème anglaise

SEASONAL BERRY COBBLER - 9

Blueberry and pink lady apple, crunchy streusel, vanilla ice cream, caramel drizzle

WINE

RED

MARK WEST

Pinot Noir, CA / Glass \$8

NOBLE VINES 181

Merlot, CA / Glass \$8

BOGLE TWENTY ACRES

Cabernet Sauvignon, CA / Glass \$8

AUSTIN BY AUSTIN HOPE

Cabernet Sauvignon, CA / Glass \$15

DISENO

Malbec, Argentina / Glass \$12

LEVIATHAN

Red Blend, CA / Glass \$18

HIGH NOTE

Red Blend, Argentina / Glass \$8

WHITE / ROSÉ

NOBLE VINES 152

Pinot Grigio, CA / Glass \$8

CASTELLO BANFI

Pinot Grigio, Italy / Glass \$10

ELK COVE

Pinot Noir Rosé, OR / Glass \$10

NOBLE VINES 515

Dry Rosé, CA / Glass \$8

NOBLE VINES 446

Chardonnay, CA / Glass \$8

CHALK HILL

Chardonnay, Sonoma Coast / Glass \$12

TWOMEY SAUVIGNON BLANC CA

Sauvignon, CA / Glass \$15

NOBILO

Sauvignon Blanc, New Zealand / Glass \$8

CRAFT COCKTAILS

ELI'S OLD FASHIONED

Old Forester Bourbon, Angostura bitters, orange bitters, simple syrup, orange peel

THE DOMINION DAIQUIRI

Virago Four Port Rum, lime juice, simple syrup, dehydrated lime

COPPER TEE FIZZ

Hendrick's Gin, lemon juice, Cointreau, orange bitters, egg white

RVA SOUR

Old Forester Bourbon, lemon juice, egg white, Angostura bitters, simple syrup

TEE BREEZE

Grapefruit infused Deep Eddy Vodka, Solerno orange liqueur, cranberry juice, lime juice, dehydrated lime, sea salt

RANCH WATER

Lunazul Blanco Tequila, lime juice, Topo Chico, fresh lime wedge

DRAFT BEERS

MILLER LITE

MICHELOB ULTRA

STELLA ARTOIS

MODELO

HAZY LITTLE THING

BOLD ROCK APPLE CIDER

ARDENT X IPA

HARDYWOOD RICHMOND LAGER

ALEWERKS SUPERB

CANON & DRAW ORANGE N'CREAM IPA

ISLEY PLAIN JANE BLUEBERRY

LEGEND BROWN ALE