CIDER MENU

Flights $18
Flight of 5 ciders or wines - your choice or ours!
Claim to 'not be a cider person'? Order the 'Change My Mind' Flight!

Tastings $22
Experience a guided tasting of 8 of our award-winning ciders - your choice or ours! *Includes a stemless glass!*
Ask for availability

	8oz glass | 32oz carafe	TO GO ONLY! Bottle Price
Blends		
CHARRED ORDINARY [2025] DRY—SWEET Our flagship dry; fruity, tart & assertive. A blend of Wickson Crab, Stayman, Golden Russet & York apples. 8% ABV	$7 | $24	$17
Single Varietals		
GOLD DOMINION [2025] DRY—SWEET Made with 100% Goldrush apple cider, this cider presents notes of tropical fruit and golden apple. Balanced acidity with subtle tannin. Straight apple finish! 8% ABV	$7 | $24	N/A
HARRISON [2021] DRY—SWEET Tannic, zippy & dry. The Harrison apple is native to New Jersey and has been a prized cider apple since the 18th century. 8.5% ABV	$9 | $30	$23
DOLGO CRAB [2025] DRY—SWEET A wildly tart cider with subtle notes of tannin & a hint of honey on the nose. 8.5% ABV	$9 | $30	$23
Infusions		
MILL RACE BRAMBLE [2025] DRY—SWEET Infused with local raspberries & blackberries; bright, floral, fruity & tart. The berries were sourced from Agriberry Farms [Hanover, VA] and the apple blend is Wickson Crab, Stayman, Golden Russet & York apples. 8% ABV	$8 | $27	$19
HOPSAP [2024] DRY—SWEET Floral, citrusy, and tart; The cider features a blend of Rhode Island Greening & Golden Delicious apples dry-hopped with Citra & Mosaic hops. 8% ABV	$8 | $27	$12.25 (500ml)
WILD HONEY [2025] DRY—SWEET A cyser [mead/cider co-fermentation] back-sweetened with wildflower honey. Earthy & perfectly semi-sweet. This is a collaboration with Black Heath Meadery! 8% ABV	$9 | $30	$23
SHADY GROVE [2025] *NEW RELEASE!* DRY—SWEET Infused with peach; reminiscent of a peach mimosa. The juicy peach and tropical apple meld together for a delicious experience. 8% ABV	$8 | $27	$19
Fortifed/ Desserts		
HARVEST RATION [2021] DRY—SWEET A barrel aged apple brandy fortified dessert cider boasting with rich notes of butterscotch and warm creme brulee. The custom apple brandy was made by Catoctin Creek Distillery in Purcellville, Va. 18% ABV	$12/4oz glass	$33.25
FIRECRACKER [2025] DRY—SWEET An apple brandy fortified dessert cider aged on fresh local baby ginger [Dogwood Grove Farms] with bright, spicy, tropical notes. The custom apple brandy was made by Catoctin Creek Distillery in Purcellville, Va. 16% ABV	$12/4oz glass	$33.25

WINE BEER MORE

	8oz glass | 32oz carafe	TO GO ONLY! Bottle Price
White Wine		
PETIT MANSENG [2022] DRY—SWEET A fun & unique take on this popular Virginia grape wine. Boasts aromas of hazelnut but sips bright, fruity, & assertively tart. 14% ABV	**$9 | $35**	**N/A**
VIRGINIA 'FARM' WHITE DRY—SWEET **by Blenheim Vineyards [Charlottesville, VA]** Crisp & bright with lifted aromatics & clean finish. 37% Viognier, 29% Sauvignon Blanc, 18% Chardonnay, & 16% *Grüner* Veltliner. Fermented & aged in 100% stainless steel. 13% ABV	**$10 | N/A**	**$35/750ml**
EXTRA BRUT SPARKLING WHITE DRY—SWEET **by Rosemont Vineyards [La Crosse VA]** Light bubbles with aromas of lemon & candied ginger with crisp acidity. 100% Chardonel. 13% ABV	**N/A**	**$ 35/750ml**
ROSE		
VIRGINIA ROSE DRY—SWEET **by Rosemont Vineyards [La Crosse VA]** A dry, elegant rose with aromas of wild mountain strawberries & grapefruit. 100% Chambourcin 12.3% ABV	**$9 | N/A**	**$30/750ml**
RED WINE		
VIRGINIA RED DRY—SWEET **by Rosemont Vineyards [La Crosse VA]** A classic red table wine that's fruity & dry. 49% Cabernet Franc, 26% Chambourcin, 20% Merlot, 5% Tannat. 13% ABV	**$9 | N/A**	**$30/750ml**
SWEET WINE		
PHILEO DRY—SWEET **by Barboursville Vineyards [Barboursville, VA]** Bright refreshing peach & honeysuckle aromas, gentle sweetness & carefully preserved acidity. 60% Moscato, 30% Vidal, 10% Traminette. Fermented & aged in stainless. 10% ABV	**$8.50 | N/A**	**$28/750ml**

BEER

$3 **MILLER HIGH LIFE PONY** (7oz bottle)
4.6% ABV

$5 **NATTY BOH**
4.5% ABV

$7 **PILSNER**
5% ABV

$8.50 **IPA X**
7% ABV

SLUSHIES!

Ask for this month's flavors!

$10 **CIDER SLUSHIE**

$8 **NON-ALCOHOLIC**

NON-ALCOHOLIC OPTIONS

$3 **APPLE JUICE**

MARTINELLI'S SPARKLING APPLE CIDER

SODA *(Coke, Diet Coke, Ginger Ale)*

$5 **SAN PELLEGRINO**

ARDENT N/A PILSNER

HAPPY HOUR! *(Wed-Fri; 4-6pm)*

$15 **CIDER FLIGHTS**

$1 off **CIDER & WINE GLASSES**

$2 off **BEER** *(excludes Mill High Life Ponies)*

$7 **SMALL BITES**

- **Pimento + Crackers**
- **Herbed Cheese + Crackers**
- **Hummus + GF Crackers**

$40 **DATE NIGHT** *(Wed-Fri; 4-8pm)*
Carafe of select cider, a select small bite & pizza!

FOOD MENU

SMALL BITES

CHARCUTERIE PLATE(GF) — $20
Assorted cheeses & cured meats, dried fruit, pimento stuffed Spanish Queen Olives & multigrain crackers

MEAT PLATE — $14
Assorted cured meat, dried fruit, pimento stuffed Spanish Queen olives & multigrain crackers

CHEESE PLATE — $14
Assorted cheeses, dried fruit, pimento stuffed Spanish Queen olives & multigrain crackers

PIMENTO CHEESE & CRACKERS — $10 | $11 GF

HUMMUS & GF CRACKERS — $10

HERBED SPREADABLE CHEESE & CRACKERS — $10 | $11 GF

POTATO CHIPS (GF) — $2
flavors vary

BILLY PIE PIZZAS

(12" Whole pizzas | Pre-packaged as described | No substitutions)

RED SAUCE:

CHEESE — $14
PEPPERONI — $15
MUSHROOM + CALABRIAN CHILIS — $15

OLIVE OIL & GARLIC:

WHITE — $14
MUSHROOM + RICOTTA — $15
WHITE + CALABRIAN CHILIS — $15

GF OPTIONS:

WHITE (olive oil & garlic) — $15
CHEESE (red) — $15
PEPPERONI (red) — $16

UDDERLESS PIZZAS

(12"Whole pizzas | Pre-packaged as described | No substitutions)

VEGAN CHEESE (red) — $14
VEGAN PEPPERONI (red) — $15

EXTRAS:

AR'S HOT HONEY DRIZZLE — $1.50
PEPPERONI ****add to any pizza!**** — $1.00