



THE CONSERVATORY

ELEMENTS OF DRINK DESIGN

Much like a well-designed object, a well-crafted cocktail takes into account the contributions of each element and how they play against each other. Balance and tension, comfort and elevation, the nuances of technique and ingredient make each cocktail unique.

SMALL PLATES

Ask about our early or late-night renditions of snacks. They change on a whim.

TUNA TARTAR* 15
wasabi cream, crispy wonton

CRAB CAKES 15
rémoulade, sriracha, lemon

CHEESE BOARD  **16**
meadow creek farm cheeses, preservation society fig spread, garlic seed crackers

GRILLED WINGS  **14**
maple, harissa

SMOKED TROUT TARTINE 12
capers, tarragon, lemon zest, horseradish cream

CHARRED SAUSAGES 18
pickled mustard seed, dijon, grilled bread, pickles

Shares

ROASTED TRUFFLED FINGERLING POTATOES   **11**

GRILLED WILD MUSHROOMS   **12**
tarragon aioli

ROASTED CAULIFLOWER   **10**
olive oil, chimichurri sauce

ROASTED SWEET POTATOES   **10**
local honey

MAC & CHEESE 10
applewood-smoked bacon

Greenhouse

CAESAR 14
romaine, tomatoes, parmesan, croutons, caesar dressing
add chicken 4
add soft-boiled egg 2

AHI TUNA NIÇOISE*  **17**
greens, egg, confit tomato, house vinaigrette, herb potatoes, string beans, olives

A Little Bigger

CHICKEN & WAFFLES 18
nashville hot, house pickles, ranch

GRILLED CHEESE  **16**
fontina cheese, brie, fig spread, arugula, sourdough, fries

PRIME STEAK FRITES*  **32**
chimichurri, tarragon aioli, confit vegetables, fries

SALMON  **30**
roasted fennel, caper beurre blanc

SHRIMP & GRITS  **20**
ham, tomato, cajun spices, parmesan cheese

CONSERVATORY BURGER* **17**
6oz beef patty, pimento cheese, house pickles, challah bun, fries
sub beyond burger 2

Decadent

FLOURLESS CHOCOLATE CAKE  **9**
salted caramel, citrus, berries, chocolate bark

VIRGINIA PIE 12
seasonal selection, served à la mode, serves two-ish

CONSERVATORY CRÈME BRÛLÉE 9
our riff for the day, ask your server

COCKTAILS

Build Your Own Highball 12

Choose your Spirit:

VODKA
Tito's Handmade, Belvedere Organic, Grey Goose

TEQUILA
Herradura Silver, Casamigos Reposado, Milagro Añejo

BOURBON
Bulleit, Maker's Mark, Woodford Reserve

Choose your Mixer:

Q Club Soda, Owen's Rio Red Grapefruit, Owen's American Tonic, Q Ginger Ale, Owen's Ginger Beer

AMERICANO HIGBALL 12
Campari, Antica Formula Sweet Vermouth, Q Club Soda

SOUTHSIDE 14
Hendrick's Gin, Luxardo Maraschino Liqueur, fresh lime, simple syrup

OF ALL THINGS 13
21 Seeds Grapefruit Hibiscus Tequila, Aperol, Barmalade Grapefruit-Elderflower, fresh lime, rhubarb bitters, Lunetta Prosecco

JUNGLE BIRD 14
Appleton Estate Signature Blend Rum, Campari, Liber & Co. Pineapple Gum Syrup, fresh lime, pineapple juice

MARGARITA 13
Patrón Silver Tequila, Italicus Rosolio di Bergamotto, fresh lime, Monin Agave Nectar

Level up with Herradura Reposado 14
Make it spicy with Ancho Reyes Chile Liqueur 14
Try it smoky with Dos Hombres Mezcal 14

CLASSIC MARTINI

DRY / STIRRED 14
The Botanist Gin or Ketel One Vodka, Carpano Dry Vermouth, orange bitters, lemon twist

DIRTY / SHAKEN 14
Tito's Handmade Vodka, Carpano Bianco Vermouth, house brine, Filthy Foods Olive accoutrements

ESPRESSO MARTINI 12
Absolut Vodka, Kahlúa, fresh espresso
Twist it up with Casamigos Reposado Tequila 14

BROWN DERBY 14
Woodford Reserve Bourbon, fresh grapefruit, barrel-aged maple syrup, orange bitters
Spice it up with Ancho Reyes Chile Liqueur 15

MANHATTAN 14
Knob Creek 7 Yr. Rye Whiskey, Antica Formula Sweet Vermouth, Angostura Bitters

OLD FASHIONED 13
High West Bourbon, Liber & Co Demerara Syrup, El Guapo Bitters
Level up with Garrison Brothers Small Batch Bourbon 20
Make it a twist featuring Cincoro Reposado Tequila 14

BALANCED LIBATIONS (NON-ALCOHOLIC)

SEAMLESS 8
Monin Vanilla, Passion Fruit Reàl, fresh lemon, Q Club Soda

SILHOUETTE 8
Seedlip Grove 42, Monin Lemongrass, apple cider vinegar, orange zest

GLUTEN-FRIENDLY



VEGETARIAN

VEGAN

Gluten-friendly bread available upon request.

*Consuming raw or undercooked meats / poultry seafood / shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.

20% gratuity will be automatically added for parties of 6 or more.

BEER

DOMESTIC 6

Michelob Ultra
Coors Light
Miller Lite
Bud Light
Budweiser

IMPORTED 7

Corona Extra
Dos Equis Lager
Heineken
Peroni
Stella Artois
Guinness
Modelo Especial

CRAFT 8

Samuel Adams Boston Lager
New Belgium Fat Tire Ale
New Belgium Voodoo Ranger Juicy Haze IPA
Blue Moon Belgian White Ale
Devils Backbone 8 Point IPA
Blue Mountain Full Nelson Virginia Pale Ale
Yuengling

DRAFT 7.5

Samuel Adams Seasonal
Devils Backbone Vienna Lager
Basic City Our Daily Pils Pilsner
Three Notch'd Seasonal IPA
Starr Hill Northern Lights IPA
Brothers Skyline Falls Hazy IPA

NON-ALCOHOLIC 7

Heineken 0.0 NA Lager
Athletic Brewing Co Run Wild NA IPA

CIDER | SELTZERS

HARD SELTZERS & CIDERS 7

Potter's Petite Hard Cider
Bold Rock Virginia Apple Hard Cider
White Claw Mango Hard Seltzer
White Claw Black Cherry Hard Seltzer
Truly Wild Berry Hard Seltzer
High Noon Lemon Vodka Hard Seltzer

NA BEVERAGES

HOT COFFEE & TEA

Stance Coffee 3/4
Numi Hot Tea 3/4
Chai Tea Latte 5/6
Espresso 3/4
Macchiato 4/5
Cappuccino 4/5
Americano 4/5
Cortado 4/5
Mocha 5/6
Latte 4/5

ICED COFFEE & TEA

Latte 4/5
Macchiato 4/5
Mocha 5/6
Chai Tea Latte 5/6

OTHER BEVERAGES

Fresh-Squeezed Orange Juice or Lemonade 4
Soda 3

FIZZ

Red Bull Energy Drink 5
S.Pellegrino Sparkling Mineral Water 500ML 5
Red Bull Sugarfree 5
S.Pellegrino Essenza Assorted 4

FLAT

Acqua Panna 500ML 5

INTENSITY



White Wine

				6oz	9oz	BTL
●	○	●	LUNETTA PROSECCO BRUT, Veneto, Italy (187mL)	-	-	14
●	○	○	CHANDON SPARKLING ROSÉ, California (187mL)	-	-	19
●	○	●	MOËT & CHANDON IMPÉRIAL BRUT, France (750mL)	-	-	105
●	○	●	BARBOURSVILLE VINEYARDS BRUT CUVÉE 1814, Barboursville, Virginia	-	-	65
○	○	●	MOËT & CHANDON IMPÉRIAL BRUT ROSÉ CHAMPAGNE, France (187mL)	-	-	35
●	○	○	CHATEAU STE. MICHELLE RIESLING, Columbia Valley, Washington	10	15	40
●	○	○	CONUNDRUM WHITE BLEND, California	10	14	39
○	○	●	ZENATO PINOT GRIGIO, delle Venezie, Italy	10	14	37
○	○	●	SANTA MARGHERITA PINOT GRIGIO, Valdadige, Veneto, Italy	17	23	64
○	○	●	CHÂTEAU D'ESCLANS WHISPERING ANGEL ROSÉ, Côtes de Provence, France	17	24	65
○	○	●	ROSE GOLD ROSÉ, Côtes de Provence, France	12	18	48
○	○	○	DECOY BY DUCKHORN SAUVIGNON BLANC, California	16	22	62
○	○	○	MERRYVALE SAUVIGNON BLANC, Napa Valley, California	20	28	77
○	○	○	MOHUA SAUVIGNON BLANC, Marlborough, New Zealand	11	16	44
●	○	○	STINSON SAUVIGNON BLANC, Crozet, Virginia	16	22	62
●	○	○	PINE RIDGE CHENIN BLANC/VIOGNIER, California	10	14	39
●	○	○	POLLAK VIOGNIER, Greenwood, Virginia	17	24	66
○	○	○	BARBOURSVILLE VINEYARDS VERMENTINO RESERVE, Barboursville, Virginia	16	22	62
○	○	○	WENTE VINEYARDS ESTATE GROWN CHARDONNAY, Central Coast, California	11	16	44
○	○	○	KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY, California	12	17	46
○	○	○	ORIN SWIFT MANNEQUIN CHARDONNAY, California	20	27	75

Red Wine

				6oz	9oz	BTL
●	○	○	MEIOMI PINOT NOIR, California	12	18	43
○	○	○	ELOUAN PINOT NOIR, Oregon	12	18	43
○	○	○	BELLE GLOS CLARK & TELEPHONE PINOT NOIR, California	18	26	70
○	○	○	BANFI CHIANTI CLASSICO, Tuscany, Italy	12	17	45
○	○	○	BENZIGER MERLOT, Sonoma County, California	11	15	42
○	○	○	DECOY BY DUCKHORN MERLOT, Sonoma County, California	16	22	62
○	○	○	CATENA VISTA FLORES MALBEC, Mendoza, Argentina	12	16	45
○	○	○	POLLAK DURANT RED, Greenwood, Virginia	13	18	50
○	○	○	STINSON CABERNET FRANC, Crozet, Virginia	18	25	70
○	○	○	BARBOURSVILLE VINEYARDS BARBERA RESERVE, Barboursville, Virginia	16	22	62
○	○	○	TRIBUTE CABERNET SAUVIGNON, California	11	16	44
○	○	○	LIBERTY SCHOOL CABERNET SAUVIGNON, Paso Robles, California	12	18	48
○	○	○	FRANCISCAN ESTATE CORNERSTONE CABERNET SAUVIGNON, California	10	14	39
○	○	○	JOEL GOTT RED BLEND, Columbia Valley, Washington	11	16	44
○	○	○	J. LOHR PURE PASO RED BLEND, Paso Robles, California	16	22	60
○	○	○	THE PRISONER WINE COMPANY UNSHACKLED CABERNET SAUVIGNON, California	14	20	55
○	○	○	DAOU CABERNET SAUVIGNON, Paso Robles, California	14	20	55

