



THE CONSERVATORY

AMERICAN ALCHEMY

A modern rebirth of American cocktail culture, American Alchemy celebrates centuries of craft, flavor, and inventive spirit. It honors the timeless classics that shaped our cocktail heritage, while transforming them through today's lens of precision, technique, and refined presentation. Each era - and the cocktails that define it - invites guests on a journey through past and present, blending history and innovation into every sip.

COCKTAILS

COMMUNAL & SOCIAL

Batched and bottled cocktails began as a way to preserve the elegance of a perfectly balanced drink at its peak. Crafted in advance, they ensured every pour carried the same quiet sophistication as the first. Over time, the bottle became a symbol of refinement - an invitation to gather, pour generously or savor personally over time, or share a beautifully made cocktail with the people who matter.

INDIE SPIRIT MILK PUNCH *bottled cocktail for two* 32

sazerac rye, amaro montenegro, reâl mango, chamomile tea, lemon, milk-clarified

PRE-PROHIBITION

CONGRESSIONAL MARTINI 16

aspen vodka, vya dry vermouth, house olive brine, house accoutrements

LADY LIBERTY DAIQUIRI 16

mount gay silver eclipse rum, lemongrass tincture, hand-squeezed lime, sirop de canne

PROHIBITION

BOOTLEGGER'S BOULEVARDIER 16

woodford reserve bourbon, aperol aperitivo, vya sweet vermouth, giffard banane du brésil

250TH COBBLER 15

lustau amontillado sherry, aperol, reâl strawberry, lemon, mint

MID-CENTURY

CONTINENTAL MARGARITA 17

lalo blanco tequila, dos hombres mezcal, combier l'original, guava, lime

ATOMIC AGE 15

tito's handmade vodka, mr black cold brew coffee liqueur, liber & co demerara syrup

MODERN

MILLENNIUM GIMLET 15

aviation gin, luxardo del santo, yellow pepper & cilantro shrub, lime, aromatic cloud

EL CAMINO REAL *n* 17

don julio reposado tequila, combier fruits rouges, liber & co blackberry, bittercube orange bitters, el guapo chicory pecan bitters

NEW AMERICAN ALCHEMY

American Alchemy, continuing to evolve, presenting a curated collection of high-quality spirit-free wines, beers and cocktails - artfully crafted for those who seek depth, character, and the full flavor and feel of experience, all without compromise.

SPIRIT-FREE COCKTAILS

NEW FRONTIER REFRESHER 16

lyre's dry london spirit, evolution fresh tropical passion, lemon, q mixers tropical ginger beer

DRY STATE PALOMA 16

almave blanco blue agave spirit, giffard grapefruit n/a, lime, filthy spicy agave nectar, q mixers club soda

ALCOHOL-FREE WINES

6oz | 9oz | bottle

fre sauvignon blanc 11 | 16 | 44

j. lohr ariel cabernet sauvignon 11 | 17 | 42

NON-ALCOHOLIC BEERS 7

heineken 0.0 lager

athletic brewing co run wild ipa

BEERS

DOMESTIC 6

michelob ultra

coors light

miller lite

bud light

budweiser

IMPORTED 7

corona extra

dos equis lager

heineken

weihenstephaner
hefe weissbier

guinness

modelo especial

CRAFT 8

samuel adams boston lager

new belgium voodoo ranger
juicy haze ipa

blue moon belgian white ale

stella artois

yuengling

CIDER | SELTZER

HARD SELTZER & CIDER 8

potter's petite hard cider

bold rock virginia apple hard cider

topo chico hard seltzer

high noon hard seltzer

N/A BEVERAGES

COFFEE

peet's coffee 4 | 5

espresso 4 | 5

macchiato 5 | 6

cappuccino 5 | 6

americano 5 | 6

cortado 5 | 6

mocha 7 | 8

latte 5 | 6

ICED COFFEE & TEA

latte 5 | 6

macchiato 5 | 6

mocha 7 | 8

mighty leaf hot tea 4 | 5

chai tea latte 7 | 8

BEVERAGES

orange juice, cranberry juice or
apple juice 5

lemonade or arnold palmer 4

soda 4

red bull energy drink 6

red bull sugarfree 6






s.pellegrino sparkling
mineral water 750ml 8

la croix flavored water 12oz 5

smartwater 20oz 7

WHITE WINES

6oz | 9oz | bottle

lunetta prosecco brut (187ml)	-		-		15
laurent-perrier la cuvée brut champagne	-		-		115
renard-barnier brut champagne	-		-		90
king family brut sparkling 	18		24		70
barone fini pinot grigio	12		17		48
dashwood sauvignon blanc	13		19		50
austin hope chardonnay	16		22		59
rose gold rosé	17		24		65
king family viognier 	18		24		70
king family crosé rosé  12oz can	14		-		-
barboursville vermentino 	16		22		62
stinson chardonnay 	17		23		68
joseph mellot la chatellenie sauvignon blanc sancerre	-		-		145

 - local wine

RED WINES

6oz | 9oz | bottle

greenwing pinot noir	15 19 52
alexander valley vineyards red blend	20 29 72
beringer knights valley cabernet sauvignon	17 26 75
old soul zinfandel	14 19 52
king family meritage 	18 24 70
barboursville cabernet franc 	17 23 68
lovingston rotunda red 	16 22 62
oberon cabernet sauvignon	- - 90

SMALL PLATES

CHESAPEAKE BAY

CRAB CAKES* *df* 24

lump blue crab, dijon mustard, tarragon, duke's chipotle, heirloom tomato & corn salsa

SOUTHERN SPICE

AHI TUNA* 21

seared tuna, mini savory cone, citrus ponzu, sesame soy, avocado, cilantro microgreens

SEAFOOD CEVICHE* 22

crab, shrimp, chili verde, lime, jalapeño, cilantro

RED CURRY MUSSELS* 18

'nduja sausage, crispy pommes frites, sweet pepper, fresh herbs, lime, coconut milk, charred bread

CHICKEN WINGS 23

garlic herb pommes frites, spicy virginia honey, housemade sweet heat pickles

add shaved truffles 3

ANCHO CHILI SHORT RIB BAO BUNS 19

red cabbage, fresno & green chilis, spring onion, sesame

PORK SHANK PATACONES 19

fried plantains, avocado, pickled red onion, cilantro & lime crème

TORCHED RACLETTE 18

toasted baguette, cornichon pickle, cured onion, mustard seed caviar, grilled seasonal vegetables, cured meats

CHARRED CAULIFLOWER

CEVICHE *gf vg df* 17

lime, fresno chili, cucumber, avocado, plantains

CHEESE & CHARCUTERIE BOARD 18

chef's selection of domestic & imported cheeses, cured meats, marinated olives & peppers, charred bread

Gluten-friendly bread available upon request.

gf Gluten-Friendly *vg* Vegan *n* Contains Nuts/Peanuts *df* Dairy-Free

*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.

SOUPS & FLATBREADS

CHARRED OKRA & TOMATO SOUP *gf vg df*

CUP 7 | BOWL 9

rich tomato stock, garlic,
shallot, white bean

BRUNSWICK STEW *df*

CUP 7 | BOWL 9

pulled chicken, butter beans,
corn, tomato, potato,
chicken stock

MARGHERITA FLATBREAD 15

confit tomatoes, fried basil,
san marzano purée, fresh
mozzarella

FUNGHI FLATBREAD 18

wild mushroom blend,
pickled red onion, arugula,
san marzano purée, leeks,
pecorino, fresh mozzarella

THE CURE FLATBREAD 19

'nduja sausage, finocchiona,
chef's-pick cured meat,
peppadew, garlic crunch,
san marzano purée,
fresh mozzarella, fontina

GREENHOUSE

ALBEMARLE CAESAR 18

romaine, charred broccolini,
roman vinaigrette, torn
sourdough, pork belly lardons,
shaved pecorino

C-VILLE CITY GREEN *gf* 15

spring mix, toy box tomato,
radish, cucumber, roasted
carrots, pickled red onions,
apple cider vinaigrette or
dill buttermilk dressing

JEFFERSON TOMATO *gf* 19

whole milk burrata, confit
heirloom tomato, mesclun,
roasted apple & tomato
vinaigrette, fried basil

PROTEIN

herb salt grilled
chicken breast 8

garlic & wine
sautéed shrimp* 10

prime ribeye cap steak* 13

A LITTLE BIGGER

THYME & BUTTER SEARED SEA BASS* 38

broccoli cream, confit tomato,
fried capers, gremolata, farro

CENTER-CUT RIBEYE* *gf* 35

compound butter, yukon gold
potato whip, red wine jus,
roasted vegetables

CIDER-BRINED PORK LOIN* *gf* 32

bone-in pork ribeye, parsnip
purée, pan jus, white bean
cassoulet, roasted vegetables

CRISPY PORK BELLY 27

béchamel macaroni gratin,
fontina, pecorino,
braised fennel, pearl peppers

ROTUNDA ROYALE BURGER* 19

double wagyu beef smash patty,
caramelized shallot, aioli,
aged cheddar, potato roll,
pommes frites, house pickle

sub black bean burger *vg df* 2

RIVANNA ROOTS *gf vg* 23

charred carrots, bamboo rice,
braised fennel, lentil hummus,
chimichurri, seasonal vegetables

TAVERN ROASTED STATLER CHICKEN *gf df* 29

roasted marble potatoes, chili
honey, roasted heirloom
root vegetables, bitter greens,
bone gravy

DECADENT

VA PEANUT PIE *n* 13

shortbread crust, fresh berries

BRIOCHE BREAD PUDDING *n* 12

almond, butterscotch, golden
raisins, vanilla bourbon caramel

FRESH FRUIT SORBET *df* 11

CORNBREAD TRES LECHES *n* 13

almond, coconut & oat milks,
blackberry compote

AMERICA'S APPLE PIE JAR 13

tillamook caramel swirl, bourbon
caramel, oat streusel



THE CONSERVATORY

Inspired by the comforts, legacy, and bounty of the region. Experience a new restaurant and bar concept, specializing in innovative cocktails and small shareable plates flavored by local cuisine. Guests are encouraged to unwind by the patio firepit, sip drinks at the bar, and socialize at leisure throughout the open concept space.

