

ATRIA'S

Mother's Day

STARTERS

Pot Roast Nachos 14
Atria's Famous Pot Roast, Cheddar Jack, Sour Cream, Jalapeños, Scallion, Tomato

Bruschetta 10.5
Toasted Baguette, Fresh Tomatoes, Basil, Balsamic Drizzle

Quattro Fromage 12.5
Four Cheese Blend, Fried Pita

Firecracker Shrimp 12
Tempura Shrimp, Sweet & Spicy Chili Glaze, Cucumber Salad



SOUPS & SALADS

Sherry Crab Bisque C 5.5 B 7.5

Wedding Soup C 5 B 7

Chopped Salad 5
Mixed Greens, Fresh Vegetables, Garlic Vinaigrette, Crumbled Blue Cheese

House Salad 5
Mixed Greens, Bacon, Onion, Egg, Cheddar Jack Cheese, Tomatoes, Homemade Croutons

Spring Salad 6
Mixed Greens With Goat Cheese, Dried Cranberries, Candied Pecans, Granny Smith Apples, Balsamic Vinaigrette



DESSERT

Towering Carrot Cake 10
Turtle Brownie Sundae 8
Limoncello Cake 7
Broadway Style Cheesecake 7.5

FEATURES & FAVORITES



Bananas Foster French Toast 14 *Available Until 2pm*
Breadworks Egg Braid French Toast, Caramelized Bananas, Whipped Cream, Candied Pecans, Crisp Bacon

Pot Roast Hash 15 *Available Until 2pm*
Hand-Pulled Pot Roast, Peppers, Mushrooms, Onions, Potato Pancakes, Cheddar Jack Cheese, 2 Sunny Side Up Eggs, Toast

Crab Cake Florentine 19
Spinach Quiche, Rosemary Roasted Redskin Potatoes

Spring Salad
Greens, Goat Cheese, Dried Cranberries, Candied Pecans, Granny Smith Apples, Balsamic Vinaigrette
With Chicken 15 **With Salmon** 16

Chicken Picatta 18
Pan-Seared Chicken, Lemon Beurre Blanc, Smashed Redskins, Grilled Asparagus

Chicken Parmesan 18
Hand-Breaded Chicken, Mozzarella, Imported Linguine, Marinara

Bourbon Maple Glazed Pot Roast 18
Bourbon-Glazed, Smashed Redskins, Vegetable Gravy



STEAKS & SEAFOOD

Shrimp Quinoa Bowl 19
Soy-Ginger Stir Fried Vegetables, Fried Lo Mein, Roasted Cashews

Virginia Spots 24
Rosemary Roasted Redskins, Grilled Asparagus

Crab Stuffed Salmon 28
Salmon, Jumbo Lump Crab Meat, Quinoa, Grilled Asparagus, Lemon Beurre Blanc

Baked Parmesan Cod 17.5
Lemon Beurre Blanc, Vegetable Quinoa, Garlic Broccoli

8 oz Center Cut Filet 32
Premium Angus Filet, Smashed Redskins, Grilled Asparagus

Jumbo Lump Crab Cakes 26
Chipotle Remoulade, Garlic Broccoli, Quinoa

Twin Filet & Crab Cake 32
Grilled Twin Filets, Cabernet Demi-Glace, Mini Crab Cakes, Lemon Beurre Blanc, Smashed Redskins

12 oz. Angus Prime Rib 30
Burgundy Mushrooms, Horseradish Sauce, Smashed Redskins, au Jus. Offered After 4pm. Limited Availability

FEATURED MARTINIS

RASPBERRY PEACH MOMOSA \$10

SPICED PEAR \$10

Vanilla Vodka, Cinnamon, Pear

ATRIA'S ROSE \$11

New Amsterdam Berry Vodka, Chambord, House Sours

MINT LEMON DROP \$10

Smirnoff Citrus Vodka, Triple Sec, Lemon Juice, Fresh Mint, Mint Infused Simple Syrup, Sugar Rim

EARL GREY \$10

Bombay Gin, Earl Grey Simple Syrup, Lemon Juice

SIGNATURE DRINKS

CADILLAC MARGARITA \$10

Hornitos Tequila, Grand Marnier, House Sours

SPICED RED SANGRIA \$9.5

Red Wine, Spiced Rum, Pear, Apple, Cinnamon, Vanilla Bean, Clove

APPLE CINNAMON WHISKEY SOUR \$10

Jim Beam Apple, Apple Cider, Lemon, Angostura Orange Bitters

CLASSIC MOSCOW MULE \$9.5

Tito's Vodka, Ginger Beer, Fresh Squeezed Lime

VANILLA BEAN OLD FASHIONED \$10

Jim Beam Black, Vanilla Bean, Angostura Orange Bitters

TRIPLE SMOKED MANHATTAN \$12

Corsair Triple Smoked Whiskey, Carpano Classico Vermouth, Bada-Bing Cherries

NEGRONI \$11

Corsair Barrel Aged Gin, Carpano Classico Vermouth, Cappelletti, Torched Orange Peel

CRAFT BEER BOTTLES

Sweet Water 420 Pale Ale	Southern Tier 2XX IPA
Dog Fish 60 Minute IPA	Great Lakes Elliot Ness
Bell's Two Hearted Ale	Omission Lager
Victory Golden Monkey	Breckenridge Oatmeal Stout
Rogue Dead Guy Ale	Lindeman's Framboise
Angry Orchard Hard Cider	Sierra Nevada Pale Ale

WINES BY THE GLASS

House Selections:

Cabernet, Merlot, Chardonnay, Pinot Grigio, Riesling

WHITES

Lamarca Prosecco <i>Italy</i>	9(split)	
Stanford Sparkling <i>California</i>	8	30
Rare Rose <i>California</i>	11	42
Vigna Sasso Moscato <i>Italy</i>	9	34
Vigna Sasso Pinot Grigio <i>Italy</i>	8	30
Acrobat Pinot Gris <i>Oregon</i>	11	42
Bridgeview "Blue Moon" Riesling <i>Oregon</i>	10	38
CK Mondavi Sauvignon Blanc <i>California</i>	8	30
Fernlands Sauvignon Blanc <i>Marlborough</i>	12	46
Castle Rock Chardonnay <i>Central Coast</i>	10	38
Rodney Strong Chardonnay <i>Sonoma</i>	13	52

REDS

Howling Moon Pinot Noir <i>Monterey</i>	11	42
Parker Station Pinot Noir <i>Central Coast</i>	12	46
Tiziano Chianti <i>Italy</i>	9	34
Scotto Zinfandel <i>Lodi</i>	10	38
Santa Julia Malbec <i>Argentina</i>	10	38
Black Ridge Red Blend <i>California</i>	11	42
Cedar Brook Merlot <i>California</i>	9	34
Castle Rock Cabernet <i>Paso Robles</i>	10	38
Louis M Martini Cabernet <i>California</i>	13	50

BY THE BOTTLE

WHITES

Veuve Clicquot Champagne <i>France</i>	90
Santa Margherita Pinot Grigio <i>Italy</i>	44
Chateau Ste Michelle Riesling <i>Washington</i>	34
Can Fexies White Blend <i>Spain</i>	46
Cakebread Sauvignon Blanc <i>Napa Valley</i>	60
Merryvale Chardonnay <i>Carneros</i>	65
Fess Parker Estate Chardonnay <i>Santa Barbara</i>	62

REDS

Montinore Reserve Pinot Noir <i>Willamette Valley</i>	59
Adelsheim Pinot Noir <i>Willamette Valley</i>	70
Car Men Air Carmenere <i>Chile</i>	40
Can Fexies Tempranillo <i>Spain</i>	36
Ferrari Carano "Siena" Red Blend <i>Sonoma</i>	54
Flora Springs Merlot <i>Napa Valley</i>	45
Kunde Cabernet <i>Sonoma</i>	48
Elizabeth Spencer Cabernet <i>Napa Valley</i>	70
Duckhorn Cabernet <i>Napa Valley</i>	110