

Food Menu



Each of our savory sharable boards and sweet treats are portioned for two. Pair yours with a bottle of our carefully curated wines or craft beers.

Cheese & Dried Fruit Board **V** **GFO** \$20

Manchego (Spain), Cheddar (England) & Blue Cheese (Denmark),
Dried Fruits, Honey & Breads

Charcuterie Board **DF** **GFO** \$27

Sweet Coppa, Chorizo, Prosciutto & Ararat Salami, Olives & Breads

Hummus & Veggies Board **V** **DF** **GFO** \$17

Hummus Served with Rainbow Cauliflower, Carrots, Sweet Peppers,
Radishes, Yellow Squash & Breads

Chocolate Truffles **V** \$13

Bavarian, Coconut, DC Salted Caramel, Mocha, Raspberry & Champagne

French Macarons **V** **GFO** \$13

Chocolate, Vanilla, Coffee, Pistachio, Raspberry & Lemon

V Vegetarian **DF** Dairy Free **GFO** Gluten Free (Optional)

We're as passionate about the food as you are about the music, so please no substitutions

Kitchen closes at 9pm for 8pm performances

All prices include sales tax

All food and beverage handled by

ridgewells
CATERING

Drink Menu



Bottled Beer

\$8

Amstel Light
Bud Light
Guinness
Heineken
Stella Artois
Angry Orchard Hard Cider

Draft Beer

\$9/glass, \$23/pitcher

Sam Adams
DC Brau
Blue Moon

Wine

\$10/glass, \$37/bottle

Santa Julia Cabernet Sauvignon
Le Charmel Pinot Noir
Oxford Landing Sauvignon Blanc
Oxford Landing Chardonnay

Non-Alcoholic

| | |
|--------------|-----|
| Coffee | \$3 |
| Soda | \$3 |
| Iced tea | \$3 |
| Heineken 0.0 | \$8 |

Also enjoy our large selection of spirits.