



COCKTAILS

Moscow Mule...Tito's Handmade Vodka, Fever Tree Ginger Beer & fresh muddled lime9.50

Sparkling Sangria...Prosecco, Gilbey's Gin, Apple Jack Brandy, muddled grapes & fresh fruit.....9.50

Carlyle Old Fashioned...Maker's Mark, muddled orange, macerated plums & bitters.....10.75

Classic Manhattan... Bowman Brothers bourbon, Punt E Mes vermouth & a cherry.....11.00

Carlyle 75...Prosecco, Tanqueray gin, muddled cucumber & basil with fresh lemon.....10.50

Sweetwater Perfect Margarita... Hornitos Reposado & Citronge.....9.75

Mango Martini...Malibu Mango Rum, Licor 43 & a splash of pineapple.....9.00

Ozzie's Mojito...Cruzan Rum, Prosecco, fresh muddled mint & lime.....9.75

Bourbon Smash...Maker's Mark, muddled lemon & mint11.25

WINES BY THE GLASS

6 oz | 9 oz

Prosecco, Zardetto, Veneto.....8.25 | -
Riesling, Dr. Loosen, 2018 Dr. L.....8.25 | 12
Pinot Grigio, Stella, 2018.....6.75 | 10
Sauvignon Blanc, Yealands, '18.....8.25 | 12
Sauv. Blanc, Kim Crawford, 2018.....10.75 | 16
Chardonnay, Waterbrook, 2017.....7.75 | 11
Chardonnay, Kendall Jackson, '17.....9.75 | 14
Chardonnay, Sonoma-Cutrer, '1712.25 | 18
Viognier, Horton, 2017, Virginia8.75 | 13

6 oz | 9 oz

Rosé, Chateau St. Jean, 20177.35 | 11
Pinot Noir, Matua, 2017.....9.35 | 14
Pinot Noir, MacMurray Ranch, '16.....10.25 | 15
Pinot Noir, Meiomi, 2017.....10.75 | 16
Merlot, Columbia Crest, 2015.....8.75 | 13
Malbec, Tilia, 2018.....7.35 | 11
Cab. Sauv., Louis Martini, 2017.....8.25 | 12
Cab. Sauv., Chateau Ste. Michelle, '16.....10.25 | 15
Cab. Sauv., Duckhorn, '16 Decoy.....12.75 | 19

WINES BY THE BOTTLE

VIEW OUR EXPANDED WINE LIST ON BACK OF MENU

BEER

Carlyle Pale Ale, tap.....6.25
Carlyle Lager, tap.....6.25
Stella Artois, tap7.00
Solace Partly Cloudy IPA, tap.....6.75
Heavy Seas Loose Cannon, bottle.....6.75

Blue Moon Belgian Ale, bottle.....6.75
Miller Lite, bottle.....6.00
Bud Light, bottle.....6.00
Corona, bottle.....6.75
Allagash White, bottle.....7.25

We card everyone under 26. If we forget, your dessert is free.
 Please tell a manager.

100419-09

Carlyle Pale Ale & Carlyle Lager are brewed for us by Old Dominion Brewing Co.

Carlyle Pale Ale...fruity with a dry hop finish - a complex and very drinkable beer...Great American Beer Festival Bronze Medal Winner.

Carlyle Lager...made using an ale recipe combined with lager brewing techniques to create a unique beer that is more aromatic and herbal with a softer finish than a traditional lager.

Blue Moon Belgian White Ale...a refreshing, unfiltered wheat ale, spiced with fresh coriander and orange peel...Gold Medal Winner at the World Beer Olympics.



STARTERS

BABY CAKE SLIDERS...sautéed crab & shrimp cakes with Asian slaw on brioche buns.....three for 12, two for 9

DEILED EGGS WITH SPICED PECANS & SUGAR CURED BACON.....9

TEX MEX EGGROLLS...smoked chicken, corn & black beans wrapped in a cheddar tortilla...served with avocado dipping sauce10

BLUE CRAB & SHRIMP FRITTERS...grilled corn salsa & lobster ginger sauce11

HOT SPINACH & ARTICHOKE DIP...with Reggiano parmesan, jack cheese & warm corn tortilla chips12

CRISPY POINT JUDITH CALAMARI...roast tomato & garlic butter sauces13

LOBSTER BISQUE7

CRAB & CORN CHOWDER.....7

SALADS

FIELD GREENS...red grape tomatoes, sun dried cranberries, dates, pine nuts, garlic croutons, champagne vinaigrette & spiced pecans... blue or Laura Chenel goat cheese, add \$1.....7

CAESAR...hearts of romaine, baby greens & Reggiano parmesan.....8

CHOPPED SALAD...mixed greens, fresh corn off the cob, tomato, scallions, Cabot aged white cheddar, garlic croutons & buttermilk herb dressing8

WARM GOAT CHEESE & SPICED PECANS...field greens, sun dried cranberries, pine nuts, garlic croutons, dates, tomatoes & champagne vinaigrette9

MANGO CHICKEN & SPICED PECANS...mixed greens, grapes, mint, toasted almonds & sun dried cranberries w. ginger vinaigrette16

ROAST CHICKEN...field greens, fresh corn, grape tomatoes, sun dried cranberries, dates, pine nuts, Laura Chenel goat cheese & champagne vinaigrette.....16

CRISPY TWO NOODLE SHRIMP SALAD...salt & pepper fried shrimp w. mixed greens, fresh mango, toasted almonds, ginger vinaigrette & spicy peanut sauce17

SHORT SMOKED GRILLED SALMON SALAD*...arugula, baby greens, thin green beans, black olives, egg, tomatoes & sherry dijon vinaigrette... Laura Chenel goat cheese, add \$1.....20

SESAME CRUSTED TUNA SALAD*...field greens, red grape tomatoes, sticky rice, sesame flatbread & soy lime vinaigrette20

LOBSTER CLUB SALAD...lobster salad from a fresh Maine lobster... with field greens, red grape tomatoes, avocado, fresh corn off the cob, smoked bacon, egg & champagne vinaigrette.....market

SANDWICHES

COASTAL LOBSTER ROLL...lobster salad from a fresh Maine lobster on a grilled roll w. fries & grilled corn on the cob...while it lastsmarket

CHICKEN GRILL...havarti, sun dried tomatoes & lemon basil mayo on grilled ice box bread with fries14

CHEDDAR CHEESEBURGER*...Certified Angus Beef®, Tillamook, ketchup, pickles, Dijon mayo & fries.....14

HICKORY BBQ BURGER...CAB®, Tillamook cheddar, Havarti, hickory bbq sauce & fries.....14

BACON CHEESEBURGER*...Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fries15

SLOW ROASTED FRENCH DIP...thinly sliced prime rib on a Best Buns butter roll with mayo, fries & au jus.....21

Reservations now available at CarlyleVA.com or please phone ahead.

* May contain raw or undercooked ingredients.

Written information is available upon request regarding these items.

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FROM THE PAN

SAUTEED JUMBO LUMP CRAB CAKES ...with remoulade sauce, fries & slaw	market
PENNE PRIMAVERA ..broccolini, mushrooms, asparagus, tomatoes, baby greens, basil, garlic, olive oil & Reggiano parmesan... add chicken...\$3, add shrimp...\$4, add both...\$6.....	16
NEW ORLEANS SHRIMP & CREAMY GRIT CAKES ...sauteed shrimp with Smithfield ham, roasted corn, asparagus, peppers, sweet onion & cajun cream.....	19
PECAN CRUSTED TROUT ...with the original chardonnay citrus sauce & grilled broccolini	21
JAMBALAYA ...sauteed gulf shrimp & chicken with crispy andouille sausage and penne pasta in a spicy Creole sauce	22
SLOW ROASTED BEEF SHORT RIB ...red wine reduction, asparagus, mashed potatoes & crispy fried onions.....	24

FROM THE GRILL

FRESH GRILLED FISH ...the best available, hand cut daily	market
GRILLED CHICKEN ...with thin green beans, cremini mushrooms & brown butter on angel hair	17
OZZIE'S BRICK CHICKEN ...Bell & Evans boneless half chicken with lemon rosemary sauce, mashed potatoes & grilled broccolini.....	19
SHORT SMOKED SALMON FILET* ...creamy mashed cauliflower, asparagus & Pommery mustard sauce	23
HANGER STEAK* ...marinated Certified Angus Beef®, mashed potatoes & crispy Brussels sprouts with bacon & spiced pecans.....	24
FILET MIGNON* ...cremini mushrooms & mashed potatoes.....	8 oz...29, 6 oz...25
BLACK ANGUS RIB EYE STEAK* ...5 Star® Reserve...rubbed in sea salt, extra virgin olive oil & fresh herbs...cremini mushrooms & mashed potatoes.....	29
CRAB CAKE & FILET MIGNON* ...with mashed potatoes & cremini mushrooms	8 oz...35, 5 oz...28

CARLYLE KIDS UNDER 12 ...served with fountain soda, milk, juice or lemonade

PENNE PASTA ...with red sauce.....	5
CAB® CHEESEBURGER ...choice of fries, unsweetened applesauce or carrots.....	6
CHICKEN FINGERS ...with choice of fries, unsweetened applesauce or carrots.....	6
GRILLED SHORT SMOKED SALMON ...choice of fries, applesauce or carrots.....	8
TENDERLOIN STEAK ...cremini mushrooms & choice of fries, unsweetened applesauce or carrots...while it lasts	11

SIDES

GRILLED BROCCOLINI	4	MASHED POTATOES	4
SWEET POTATO FRIES	5	CREAMY MASHED CAULIFLOWER	4
CRISPY BRUSSELS SPROUTS W. BACON & SPICED PECANS			
5			

SWEETS

KEY LIME PIE	8
DEEP DISH APPLE PECAN PIE ...vanilla ice cream.....	8
WARM FLOURLESS CHOCOLATE MACADAMIA NUT WAFFLE ...vanilla ice cream.....	8
WARM WHITE CHOCOLATE BREAD PUDDING ...bourbon custard sauce, vanilla ice cream & caramel.....	8
BEST BUNS DOG BISCUIT ...carry out only...fiber for the faithful	1.25

Our breads are baked next door in our bakery **BEST BUNS BREAD COMPANY**

32219-09D2ndFL



Our wines by the glass are available in 6 oz and 9 oz pours.

PINOT GRIGIO

STELLA , 2017, UMBRIA	6.75 10 25
ATTEMS , 2016, VENEZIA, 90WS	39
CHEHALEM , 2015, WILLAMETTE VALLEY, 91W&S	47

SAUVIGNON BLANC

YEALANDS , 2017, NEW ZEALAND	8.25 12 42
KIM CRAWFORD , '17, MARLBOROUGH	10.75 16 42
Craggy Range , 2017, MARLBOROUGH, 90WS	44
DUCKHORN , 2016, NAPA VALLEY	49
CLOUDY BAY , 2017, MARLBOROUGH, 92W&S	52

CHARDONNAY

WATERBROOK , 2017, COLUMBIA VY	7.75 11 29
CHATEAU STE. MICHELLE , '16, COLUMBIA VY	30
KENDALL JACKSON , '17, CALIFORNIA, 90WE	9.75 14 37
SONOMA-CUTRER , 2016, RUSSIAN RIVER	12.25 18 45
FERRARI CARANO , '15, ALEXANDER VY	45
NEYERS , 2017, SONOMA, 91WE	46
PATZ & HALL , 2015 DUTTON RANCH, NAPA, 90WA	57
CAKEBREAD , 2016, NAPA	59
SHAFER , '15 RED SHOULDER RANCH, CARNEROS, 94WE	72

EXCITING WHITES & ROSÉ

RIESLING , DR. LOOSEN, '17 DR. L, GERMANY	8.25 12 31
RIESLING , CH. STE. MICHELLE, '14 EROICA, 91WA	42
COTES DU RHONE BLANC , ST. COSME, '16, FRANCE	44
CONUNDRUM , CAYMUS, 2015, CALIFORNIA	39
CHENIN BLANC , KEN FORRESTER, '17, S. AFRICA, 90V	36
VIOGNIER , HORTON, 2017, VIRGINIA	8.75 13 33
VIOGNIER , FESS PARKER, '15, SANTA BARBARA, 91WE	41
ROSÉ , LOCATIONS, NV, FRANCE	7.35 11 27

SPARKLING

PROSECCO , ZARDETTO, BRUT CONEGLIANO, VENETO	8.25 31
SPARKLING , MUMM, BRUT, NAPA, 90W&S	42
SPARKLING , ROEDERER ESTATE, BRUT, CA, 92WS	47
CHAMPAGNE , PERRIER-JOUËT, GRAND BRUT, FR, 90WS	64
CHAMPAGNE , MOËT & CHANDON BRUT, GRAND, 93WS	94

WINES ARE GROUPED BY GRAPE FROM Milder AND SWEETER TO Drier AND MORE INTENSE.

WE CARD EVERYONE UNDER 26. IT'S A GREAT IDEA & IT'S THE LAW. IF WE FORGET, PLEASE ASK FOR A MANAGER.

Leigh Kirchner, Managing Partner
Jason Kaufman, Executive Chef
031519-09

PINOT NOIR

MATUA , 2016, MARLBOROUGH	9.35 14 35
MACMURRAY RANCH , '16, CENTRAL COAST	10.25 15 39
MEIOMI , '16, MONTEREY-SONOMA	10.75 16 42
LANDMARK , 2015 OVERLOOK, SONOMA, 91WE	42
LA CREMA , 2016, SONOMA, 90WS	46
PAUL HOBBS , 2016 CROSSBARN, SONOMA, 91WA	49
CRISTOM , 2016 MT. JEFFERSON, WILLAMETTE, 93WA	56

SHIRAZ/SYRAH

WATERBROOK , 2014, COLUMBIA VY	34
YANGARRA , 2016, S.E. AUSTRALIA	38
ELDERTON , 2014, BAROSSA	46

ZINFANDEL

CAROL SHELTON , '14 WILD THING, MENDOCINO	42
SEGHESEO , 2015, SONOMA, 93WS	44
FROG'S LEAP , 2016, NAPA	49

CABERNET SAUVIGNON

LOUIS MARTINI , 2016, CALIFORNIA	8.25 12 31
STERLING , 2016, CENTRAL COAST	34
CHATEAU STE. MICHELLE , '16, COLUMBIA VY	10.25 15 39
CATENA , 2015, MENDOZA	42
RAYMOND , 2016, NAPA	44
DUCKHORN , 2016 DECOY, SONOMA	12.75 19 46
OBERON , 2016, NAPA	49
GIRARD , 2016, NAPA, 90WA	52
ST. SUPERY , 2015, NAPA	57
STONESTREET , '13 MONUMENT RIDGE, ALEX. VY, 91V	59
L'ECOLE NO. 41 , 2013, WALLA WALLA, 92WS	64
HESS COLLECTION , 2013, MT. VEEDER, 94WA	72
STAGS' LEAP , 2014, NAPA, 90WA	77
FAUST , 2016, NAPA, 92WA	87
CAYMUS , 2016, NAPA, 92WS	110
SHAFER , 2015 ONE POINT FIVE, NAPA, 97WE	130

EXCITING REDS

MERLOT , COLUMBIA CREST, '14, WASH	8.75 13 33
MERLOT , MARKHAM, 2015, NAPA	46
COTES DU RHONE , CHAPOUTIER, '16 BELLERUCHE	30
CHIANTI CLASSICO , D'ALBOLA, 2014, TUSCANY	39
DOURO , CHURCHILL, '13 ESTATE, PORTUGAL	39
MALBEC , TILIA, '17, MENDOZA	7.35 11 27
MALBEC , ALAMOS, 2017, MENDOZA	29
MALBEC , DON MIGUEL GASCON, '15 RESERVA	47
ZINFANDEL-CABERNET , THE PRISONER, '17, NAPA	66

95-100 Extraordinary | 90-94 Outstanding
Wine Advocate (WA), Wine Spectator (WS), Vinous (V), Wine & Spirits (W&S), Wine Enthusiast (WE)