

# PIEDMONT'S

## MEATS & CHEESE

Pick One: 6.75, Pick Three: 18.25

### SERRANO

12-16 Month Aged,  
Dry-Cured Spanish Ham

### SPECK

Smoky Taste, Laced with Juniper & Bay Leaves

### MOODY BLUE

Rich & Smoky,  
Subtle Nutty & Tangy Flavor

### LITTLE JOHN CHEDDAR

Firm, Creamy & Sharp  
Aged at Least Six Months

### NOTTINGHAM GOUDA

Mild & Sweet, Notes of Toasted  
Hazelnuts & Butter

## STARTERS

### CALAMARI 14

Parmesan Aioli

### ROASTED GARLIC HUMMUS 13

Artichoke Gremolata, Preserved Lemon

### SHISHITO PEPPERS 12

Lime, Sea Salt

### CHICKEN WINGS 20

Choice of: Honey Sriracha & Buffalo

### BATTERED ONION RINGS 12

Malt Vinegar Aioli

## GREENS

### BURRATA SALAD 15

Arugula, Roasted Tomato  
Vinaigrette, Smoked Bacon

### ROASTED BEETS 12

Arugula, House Ricotta, Toasted Pistachio

### KALE SALAD 14

Herbed Faro, Goat Cheese, Orange  
Poached Currents, Lemon Vinaigrette

### CAESAR SALAD 14

Parmesan Cheese, Rye Crumbs, Caesar Dressing

### HOUSE SALAD 13

Cucumber, Carrot, Tomato, Red Onion  
Mixed Greens Champagne Vinaigrette

## MAINS

### PAN SEARED SALMON 29

Corn Avocado Potato Salad, Lemon Bure Blanc

### SHRIMP & SCALLOP

#### PUTTANESCA 32

Kalamata Olives, Capers, White Anchovies, Mustard  
Greens, Red Wine, Babylon Farm Basil, Angel Hair Pasta

### SEARED AHI TUNA 20

Seaweed Salad, Pickled Ginger, Ponzu Sauce

### SEAFOOD HOTPOT 32

Shrimp, Squid, Szechuan Peppers, Green Onions,  
Mustard Greens, Carrots, Cilantro, Shiitake  
Mushrooms, Ginger, Sesame Soy Sauce

### KOREAN RICE BOWL "BIBIMBAP" 28 (18 VEGAN)

Fried Rice, RDS BBQ Grilled Steak, Over Easy Organic Egg, Glazed  
Shiitake Mushrooms, Garlic Cucumber & Fennel, Red Cabbage,  
Carrots, Mustard Greens, Cilantro Gochuchang Spicy Sauce

### CLUB SANDWICH 14

Roasted Smoked Turkey, Bacon, Mayo, Swiss,  
Lettuce, Tomato, Sourdough Bread

### GRILLED CHICKEN WRAP 13

Organic Chicken, Pico De Gallo, Shredded  
Cheese Blend, Cilantro Jalapeño Sauce

### CHICKEN PARMESAN 25

Panko Crusted, Fennel Marinara, Parmesan Cheese, Fresh  
Mustard Greens, Angel Hair, Babylon Farm Basil

### FRENCH DIP 17

Shaved Beef, Caramelized Onion,  
Horseradish Aioli, Swiss, Au Jus, Ciabatta

### BRASSERIE BURGER\* 17

Cheddar Cheese, Lettuce, Tomato, Onion Jam, Mayo

### STEAK FRITES\* 34

Hand Cut Frites, House-Cut Bistro Steak,  
Truffle Mayo, Chimichurri

### NY STRIP\* 44

Root Vegetables, Mashed Potatoes, Demi Glace

## DESSERTS

### NY STYLE CHEESECAKE 9

Pear Compote, Caramel Sauce

### "THREE LAYERED"

#### CHOCOLATE CAKE 9

Chocolate Mousse, Rich Chocolate Glaze, Vanilla Ice Cream

### WARM APPLE CRISP 8

Sugar & Spice Apples, Crisp Oat Topping, Vanilla Ice Cream

\* Cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

An 18% automatic gratuity is applied to parties of 8 and above.

  
**LANSDOWNE**  
RESORT

# PIEDMONT'S

703-728-1261 | [www.lansdowneresort.com](http://www.lansdowneresort.com)  
Sunday - Thursday: 11am - 9pm | Friday - Saturday: 11am - 10pm

# FROM THE BAR

## COCKTAILS

### SIGNATURE "RDS" MANHATTAN 18

Locally distilled whiskey gives this quintessential cocktail a familiar flavor. Garnished with a twist of orange and Luxardo cherry.

### APPLE CIDER MULE 12

A seasonal spin on the popular mule. Apple cider with Tito's, ginger beer and a dash of cinnamon.

### CLASSIC SAZERAC 15

A trusty libation built with Bullet Rye and Absinthe mixed with RDS, simple syrup and a twist of lemon.

### BLOOD ORANGE MEZGARITA 17

A smoky, citrusy rendition of the Margarita. Mezcal and tequila over a mix of blood orange, pineapple and lime juice.

### POMEGRANATE MIMOSA 12

Light, refreshing and sweet. Prosecco with fresh pomegranate juice, garnished with a sugar rim and thyme.

### FOGGY DUO 13

Rain or shine, this cocktail fits. Tanqueray Gin and Saint Germaine with fresh lime juice, simple syrup and garnished with Rosemary.

## DRAFT BEER

### MILLER LIGHT 4

### MICHELOB ULTRA 5

### DEVILS BACKBONE VIENNA LAGER 6

### FOUNDERS ALL DAY IPA 6

### BEAR CHASE KOLSCH 6

### STELLA ARTOIS 6

### SHOCK TOP 6

### TUCHER FESTBIER 7

### SOLACE PARTLY CLOUDY IPA 7

### GUINNESS 8

## BEER BOTTLE/CAN

### BUD LIGHT 6

### MILLER LITE (CAN) 6

### BUDWEISER 6

### TRULY (CAN) 6

### MICHELOB ULTRA 6

### BLUE MOON (CAN) 6

### BOLD ROCK 6

### YUENGLING 6

### HEINEKEN 0.0 7

### CORONA 7

### FACE PLANT (CAN) 7

### STELLA (BOTTLE & CAN) 7

## RED WINE

### SEPTIMA 8

Malbec - Argentina

### JOEL GOTT "815" 13

Cabernet Sauvignon - Napa Valley, CA

### ERATH 13

Pinot Noir - Willamette Valley, OR

### CHATEAU STE MICHELLE 15

Merlot - Washington State

### ARSONIST 12

Red Blend - Zamora, CA

## SPARKLING

### MIONETTO "AVANTGARDE" 12

Prosecco - Italy, NV

### MUMM NAPA 14

Brut Prestige - Napa Valley, NV

## WHITE & ROSÉ

### J LOHR "RIVERSTONE" 10

Chardonnay - Central Coast, CA

### SONOMA CUTRER 14

Chardonnay - Russian River, CA

### CHALK HILL 18

Chardonnay - Sonoma, CA

### DELLE VENEZIE 10

Pinot Grigio - Italy

### SEAGLASS 10

Riesling - Monterey, CA

### FLEURS DE PRAIRE 10

Rosé - Provence, France

### KIM CRAWFORD 12

Sauvignon Blanc - New Zealand

## PIEDMONT'S



## OF THE MONTH

# WALSH

## FAMILY WINE

Farming numerous distinctive sites throughout Northern Virginia, Walsh Family Wine strives to produce wines reflective of place. Most of their bottlings are vineyard-designate wines, and in time they hope to continually realize the uniqueness of these sites through thoughtful winegrowing, both in the vineyard and cellar.

## FLIGHTS 14

### 2020 SAUVIGNON BLANC

\$12 GL | \$48 BTL

Bright and expressive aromatics of grapefruit, lemon zest, and freshly cut grass lead into a vibrant, fruit-driven, densely-packed mid-palate. Bright, refreshing acidity with a clean but lingering finish.

### 2019 ESTATE CHARDONNAY

\$15 GL | \$58 BTL

Fresh, fresh, fresh. The 2018 Chardonnay shows expressive aromatics of green apple and melon on top of a light oak toast. Lean and precise in the finish, this wine lingers with a complex spice.

### 2017 EN PASSANT

\$13 GL | \$52 BTL

Big and brooding, with aromatics of dark cherry, cocoa, licorice, and nice open spices. This is a dense wine, with hearty tannins built both by ripe fruit and by oak.



## RESPIRATORY DETOX SUPPLEMENT 14

The Respiratory Detox Supplement is a patent-pending formula of 8 natural herbs plus honeycomb and elderberry that boost immunity & wellness.