

SKYLINE

PLATTERS

Charcuterie & Cheese	12.95
<i>Chef's Selection of Salumi and Cheeses served with Olive/Fennel Salad, Oven Roasted Tomato Jam, Whole Grain Mustard, and Toasted Baguette</i>	
Roasted Garlic & White Bean Hummus	10.95
<i>Marinated Mushrooms, Mixed Onion Salad, Cucumber Salad and Flatbread</i>	

APPETIZERS

Brick Oven Roasted Brussels Sprouts	6.95
<i>Bacon Vinaigrette</i>	
Corn and Crab Fritters	9.95
<i>Red Pepper Remoulade</i>	
Bourbon Glazed Pork Belly	11.95
<i>Apple Butter, Celery Salad</i>	
Seared Scallop	12.95
<i>Pea Puree, Crispy Potato and Truffle Oil</i>	
Chickpea Fries	11.50
<i>Oven Dried Tomato Jam, Feta Cheese</i>	
Country Fried Chicken Fingers	10.95
<i>Honey/Whole Grain Mustard Sauce</i>	
Poached Shrimp	9.95
<i>Smoked Tomato Cocktail Sauce</i>	
Roasted Red Pepper, Pancetta and Artichoke Gratin	10.95
<i>Provençal Breadcrumbs, Flatbread</i>	
Deviled Eggs	9.95
<i>Smoked Salmon, Horseradish and Olive Oil Fried Capers</i>	

SALADS

Green Bean, Artichoke and Provençal Shrimp	11.95
<i>Shaved Parmesan and Sherry/Dijon Vinaigrette</i>	
Skyline Wedge	9.95
<i>Tomato, Bacon, Pickled Celery, Avocado, Smoked Mozzarella and Buttermilk Ranch Dressing</i>	
Romaine & Grilled Kale Caesar	9.95
<i>Garlic Croutons, Shaved Pecorino and Anchovy Dressing</i>	
Mediterranean Chopped	10.95
<i>Romaine, Iceberg, Arugula, Tomato, Cucumber, Red Onion, Olives, Chickpeas, Feta, Chopped Egg and Red Wine Vinaigrette</i>	
Baby Spinach	10.95
<i>Marinated Mushroom, Goat Cheese, Crouton and Warm Bacon Vinaigrette</i>	

Add Chicken 4, Shrimp 6, or Salmon 5

ENTREES

Pork Belly Wrapped Cod	17.95
<i>Pea Puree, Crispy Leeks, Fingerling Potatoes and Truffle Vinaigrette</i>	
Goat Cheese Crusted Pork Medallions	18.95
<i>Apple Butter, Roasted Brussels Sprouts and Sweet Onion Sauce</i>	
Sautéed Salmon	20.95
<i>Yellow Squash and Zucchini, Pesto, Chickpea Croutons and Smoked Tomato Cream</i>	
Oven Roasted Chicken Breast	19.95
<i>Asparagus Risotto, Preserved Lemon, Country Ham and Thyme Chicken Jus</i>	
Pan Seared Hanger Steak	23.95
<i>Onion Rings and Wild Mushroom Demi-Glace</i>	

BRICK OVEN BAKED FLATBREADS

Shrimp Scampi	10.95
<i>Garlic Butter, Preserved Lemon, Parsley and Parmesan</i>	
Wild Mushroom	9.95
<i>Sweet Onion Soubise, Fontina and Thyme Cream</i>	
Chicken Confit	8.95
<i>White Bean Purée, Bacon, Havarti, Herb Salad and Extra Virgin Olive Oil</i>	
Margherita	8.95
<i>Oven Dried Tomato, Smoked Mozzarella and Basil Oil</i>	
The View Cheese Bread	7.95
<i>Artichoke Pesto, Mozzarella, Goat Cheese and Shaved Parmesan</i>	

DESSERTS

Chocolate Bourbon Pecan Pie	6.95
<i>Served a la mode with Vanilla Ice Cream and Chocolate Syrup</i>	
Fresh Berry Trifle	6.95
<i>Fresh Berries, Lady Fingers and Lemon Flavored Whipped Cream</i>	
Crème Caramel	5.95
<i>Roasted Peaches</i>	

KIDS' MENU

(for kids ten years and younger)

Chicken Nuggets with fries	5.95
Mac & Cheese	4.95
Grilled Cheese	4.95
Mini Hamburger with fries	6.95

*chocolate chip cookie or sugar cookie are included with all kids meals

HOT BEVERAGES

Freshly Brewed Coffee	2.25
Hot Tea	2.25

COLD BEVERAGES

Sodas are in bottles and do not include free refills

Coke	2.25
Diet Coke	1.75
Sprite	2.25
Fanta Orange	2.25
IBC Rootbeer	2.25
Skyline Rosemary Lemonade	3.00
Fever Tree Ginger Ale 500 ml	3.75
Fever Tree Club Soda 500 ml	3.75
Ice Tea (free refills)	2.25

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SKYLINE

By the glass	SPARKLING WHITE WINE	Bottles	SPARKLING WHITE WINE	
Gérard Bertrand "Thomas Jefferson" France Cremant de Limoux Brut '15, <i>Golden yellow color, hints of white flower, honey, green apple and toast, crisp, elegant finish</i>	14/56	Argyle Brut Rosé '13, Oregon	68	
Mont Marcal Cava Brut Reserva '14, Spain <i>Light straw color, light tropical bouquet, light-bodied with grapefruit, lemon, tangerine finish</i>	10/40	Veuve Clicquot Yellow Label Brut N/V, France	120	
WHITE WINE		WHITE WINE		
Ceretto Blange Arneis '16, Italy <i>Medium straw in color, this wine offers aromas of pears, apple blossoms, beeswax, and almonds, palate is soft with round, nutty flavors overlaying subtle minerality</i>	13/52	Frogs Leap Sauvignon Blanc '16, California	54	
Wither Hills Sauvignon Blanc '17, New Zealand <i>Ripe citrus notes, hints of tropical guava on the nose, entwined with freshly cut grass and tart pineapple on the mouthwatering dry, crisp palate</i>	***9/36	Château Graille-Lacoste Graves Blanc, Sauvignon/Semillon '16, France	38	
Fritz Zimmer Riesling '15, Germany <i>Fruity, with bright, crisp flavors of green apple, pear and peach</i>	9/36	Chehalem "Three Vineyard" Pinot Gris '15, Oregon	43	
Laxas Albariño '17, Spain <i>Light color, apple and peach flavors with acidity, finish with lasting stone-fruit and melon notes</i>	12/48	Chrysalis Viognier '15, Virginia	65	
Alois Lageder Pinot Grigio '16, Italy <i>Straw yellow color with green shimmer, aromas of white flower and ripe orchard fruit, creamy palate doles out crisp apple, bartlett pear and a hint of lemon zest</i>	8/32	Tablas Creek Vineyard Patelin de Tablas Blanc, White Rhone Blend '16, California	55	
Kuentz-Baz Blanc '16, Alsace, France <i>Ripe pear nose, spicy pear fruit on the midpalate, dry and fresh, with a slightly lemony finish</i>	***10/40	Domaine Savary Chablis, Chardonnay '15, France	45	
Henri Perrusset Mâcon-Villages Chardonnay '16, France <i>Ripe apple mixes with lemon zest and stony minerality in this dry white, great balance</i>	***13/52	Orin Swift Mannequin Napa Valley White Blend '14, California	70	
Chasing Lions Chardonnay '16, California <i>Flavors of melon, citrus fruit, apples and a slight bit of toasted pineapple</i>	11/44	Truchard Chardonnay '16, California	63	
Around the World White Wine Flight <i>Three 2 oz. glasses of each</i>		12	RED WINE	
ROSÉ WINES		Argyle Pinot Noir '16, Oregon	40	
Mulderbosch Cabernet Sauvignon Rosé '16, South Africa <i>Full bodied rosé, strawberries, cherries and hints of mineral on the palate</i>	8/32	Siduri Pinot Noir '15	75	
Vigilance Pinot Noir Rosé '17, California <i>Violets and red fruit on the nose, crisp flavors of fresh strawberries, raspberries and lemon zest</i>	10/40	Frogs Leap Zinfandel '15, California	45	
Château d'Esclans Whispering Angel Grenache Blend Rosé '17, France <i>Aromas of light strawberry, cherry, and a hint of lemon, a dry and crisp mouth feel, long finish</i>	12/48	Provenance Napa Valley Merlot '14, California	75	
Rosé Flight <i>2 oz. of each rosé wine</i>		11	Clos Saint Anne Pomerol, Bordeaux Merlot blend '14, France	60
RED WINE		COCKTAILS		
Farnese Fantini Sangiovese '17, Italy <i>Garnet color, strawberries and black cherry notes and hints of wood, medium bodied</i>	8/32	Cosmopolitan	9	
Les Volets Pinot Noir '16, France <i>Light red color, ripe cherry, very gentle tannins, silky finish</i>	8/32	<i>Absolut citron vodka, triple sec, lime juice with lime wedge</i>		
Pecchenino San Luigi Dogliani Dolcetto '16, Italy <i>Violet highlights, fruit-forward with notes of currants and prunes, well balanced</i>	***12/48	Hemingway Daiquiri	10	
Familia Montaña Tempranillo '15, Spain <i>Flora and mineral nose, ripe raspberry and blueberry with hints of balsamic plum on the finish</i>	***9/36	<i>Havana club rum, lime, grapefruit, luxardo cherry liqueur, grapefruit peel</i>		
Le Casematte Nero D'Avola '15, Sicily <i>Red garnet color, notes of ripe plum, cherry and blackberry, good acidity on the finish</i>	11/48	Matador	9	
Benegas Estate Malbec '14, Argentina <i>Ripe plums and strawberries, violets and floral notes appear, long lingering finish</i>	***13/52	<i>Montezuma silver tequila, pineapple, lime juice, simple syrup, lime twist</i>		
Cline Merlot '14, California <i>Fruity, spicy aromas and flavors of baked fruits, cocoa butter, spiced nuts, medium bodied</i>	10/40	Mojito	10	
Foxglove Cabernet Sauvignon '16, California <i>Dark, lush red and black fruits intermingled with earth and spice, ripe tannins and great acidity</i>	12/48	<i>Havana club silver rum, lime juice, fresh mint, simple syrup, splash club soda</i>		
Around the World Red Wine Flight <i>Three 2 oz. glasses of each wine indicated with***</i>		10	Skyline Gold Rush	11
		DRAFT BEERS		
		Blue Mountain Kolsch	5.25	
		<i>Afton, VA 5% ABV</i>		
		Wild Wolf Blonde Hunny Ale	6.50	
		<i>Nellys Ford, VA 6.8% ABV</i>		
		Champion Shower Pilsner	5.50	
		<i>Charlottesville, VA 4.5% ABV</i>		
		South Street Virginia Lager	5.75	
		<i>Charlottesville, VA 5% ABV</i>		
		Parkway Get Bent Mountain IPA	5.75	
		<i>Salem, VA 7.2% ABV</i>		
		Ballast Point Grapefruit Sculpin IPA	6.50	
		<i>Daleville, VA 7% ABV</i>		
		Deschutes, Black Butte Porter	5.50	
		<i>Roanoke, VA 6.4% ABV</i>		
		Seven Arrows Irish Red Ale	5.50	
		<i>Waynesboro, VA 5.8% ABV</i>		
		Alltech Brewing Company, Vanilla Cream Ale	6.50	
		<i>Lexington, KY 5.5% ABV</i>		
		Dogfish Head SeaQuench Ale	5.50	
		<i>Milton, DE 4.9% ABV</i>		
		4 Flight Sampler (4 oz.)	10.00	
		BOTTLE AND CAN BEERS		
		Sam Adams 76 (can)	3.50	
		Lagunitas Little Sumpin' Ale	3.75	
		Stella Artois	4.50	
		Michelob Ultra	3.50	
		Miller Lite	3.50	
		Budweiser	3.50	
		Bud Light	3.50	
		Clausthaler non-alcoholic	3.50	
		Stiegl Grapefruit Radler	6.25	
		CIDER		
		Bold Rock Premium Dry (12 oz can)	4.00	
		Bold Rock Rosé	5.00	



VIRGINIAN
— HOTEL —