

PIEDMONT'S

*From the
Chef*

Our culinary team is dedicated to providing a harmonious Wellness lifestyle menu using ingredients represented each season & their 5 Elements. Our Winter season menu focuses on salty & sweet flavors, & earthy warm foods such as root vegetables, apples, grapes, tangerines that replenish & nourish our body.

SOUPS

Lentil Chili with Grilled Naan \$10 (V)
green lentils, tomatoes, onion, carrots,
celery, zucchini, yellow squash

Chesapeake Crab & Corn Chowder \$16
blend of maryland blue crab, corn, cream,
potatoes, carrots, celery, peppers

HANDHELDS

Fish & Chips \$18
beer battered seasonal fish, fried potatoes, remoulade

BALT \$17
(Bacon, Avocado, Lettuce, Tomato)
thick-cut smoked bacon, fresh avocado,
iceberg lettuce, local vine ripe tomatoes,
mayo, toasted whole grain bread

Pickle Brined Fried Chicken Sliders \$15
southern fried chicken, coleslaw, pickles

Chicken Caprese \$16
herb grilled chicken, local mozzarella,
tomato, arugula, balsamic, ciabatta

Piedmont's Burger \$18
aged short rib & brisket blend,
topped w/cheddar, LTO on toasted brioche

Korean BBQ Tacos \$15
marinated bulgogi steak, cabbage slaw,
avocado lime crème, sriracha aioli
(corn tortilla for gluten-free)

NOTE: (GF) = Gluten Free Item
(V) = Vegan Item

SALADS

Field Green Salad \$14 (GF)
pickled beets, feta, radish, carrot, clementine,
almond, honey vinaigrette

Classic Caesar \$13
romaine hearts, white anchovies, parmesan
reggiano, ciabatta croutons

Local Peach & Burrata Salad \$15
local peaches, burrata cheese, organic
arugula, evoo, balsamic molasses, basil

Add a Protein:
grilled chicken \$6, steak \$8 or salmon \$7

SHAREABLES

Brie & Artichoke Dip \$13
warm pita bread

Chimichurri Grilled or Traditional
Buffalo Style Chicken Wings \$18 (GF)
salsa roja, buttermilk ranch, crudité

Mediterranean Hummus \$15 (GF)
basil oil, pomegranate, crudité, grilled naan

Piedmont's Charcuterie \$19
Manchego, cured ham, marcona almonds, red
onion jam, orange roasted olives, ciabatta

Chicken & Lemongrass Pot Stickers \$12
dipping sauce duo, pickled vegetables

Kung Pao Cauliflower \$12 (GF)
ginger, garlic, red chilies, szechuan
peppers, green onions, peanuts

MAINS


Chicken & Mushroom Paillard \$25
whipped potatoes, charred broccolini,
mushroom fricassee, madeira sauce


Chimichurri Grilled Steak \$42 (GF)
baby "smashed" potatoes, asparagus,
roasted mushroom medley

Braised Beef Short Ribs \$39
pappardelle, brussel sprouts, red wine sauce


Saikyo Yaki Miso Marinated Seabass \$39
shrimp fried rice, wok seared seasonal vegetables

Crispy Skin Pomegranate
Glazed Salmon \$30
wild rice, braised swiss chard, carrots

SWEETS

Lemon Meringue Tartlet \$9
lemon curd, milk chocolate layer, buttery
short crust dough, torched meringue
raspberry coulis, whipped cream

Chocolate Lava Cake \$9
warm chocolate cake, molten chocolate ganache,
seasonal berries, vanilla bean ice cream

Strawberry Shortcake \$9
vanilla cake, fresh whipped cream, strawberry compote

Chocolate Chip Cookie
Ice Cream Sandwich \$9
vanilla ice cream, m&m's, almonds,
raspberries, whipped cream


LANSDOWNE
RESORT

PIEDMONT'S

703-728-1261 | www.lansdowneresort.com

FROM THE BAR

COCKTAILS

Smoked Maple Old Fashion \$15
Local bourbon laced with house-made maple syrup and RDS bitters. Comfort in a glass.

Summer Spritzer \$13
Bubbly prosecco infused with diced strawberries and watermelon garnished with fresh basil.

Lavender Lemonade Mimosa \$13
A refreshing creation designed for brunch or relaxing on the terrace.

Cucumber Basil Cooler \$13
Herbal and enticing, this gin-based cocktail is meant to be sipped in the summer.

Dark & Stormy \$13
Contrary to the name, it's smooth-sailing with this cocktail featuring local rum paired with crisp ginger beer.

Margaritini \$13
A slight twist on the classic margarita, this libation brings elements of cherry and grapefruit to your salted glass.

Summer Refresher \$13
Elderflower is the elixir for summer heat. St. Germain stirred on ice with local vodka, lemon and RDS bitters.

DRAFT BEER

Miller Light \$5

Michelob Ultra \$6

Founders All Day IPA \$6

Bear Chase (Seasonal Rotation) \$7

Stella Artois \$6

Solace Partly Cloudy IPA \$7

Allagash White \$8

Guinness \$8

Truly \$8

BEER BOTTLE/CAN

Bud Light \$6

Miller Lite (Can) \$5

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 \$15
Chardonnay - Russian River, CA

Chalk Hill \$18
Chardonnay - Sonoma, CA

Delle Venezie \$10
Pinot Grigio - Italy

Chateau Ste Michelle \$10
Riesling - Washington State

Fleurs de Prairie \$10
Rosé - Provence, France

Kim Crawford \$13
Sauvignon Blanc - New Zealand

PIEDMONT'S



OF THE MONTH

LOCATIONS WINE™

In the world of wine there are compelling Locations that exist where soil, climate and vines interact to produce grapes that uniquely express their Location through wine. Our love of wine recognizes the nuances of time and place that combine and interact to represent location. These Locations exist individually within appellations of the new and old world, but are seldom combined across appellation, in the art of blending due to laws and restrictions that make it near impossible to express true winemaking freedom.

FLIGHTS \$14



California Red Blend

\$13 GL | \$46 BTL

A diverse set of aromas – blueberry compote, maraschino cherries, brambly raspberry and a touch of licorice and tomato leaf. The palate is silky smooth, bursting with ripe strawberry, red plum, kirsch and graham cracker.



French Red Blend

\$13 GL | \$46 BTL

A dominant nose of red raspberries and wild strawberries, which leads into notes of cranberry, cherry, and rhubarb compote. The wine is fresh and lively with bright acidity, smooth texture and chewy tannins.



New Zealand Sauvignon Blanc

\$13 GL | \$46 BTL

Crisp and romantic with notes of luscious grapefruit, gooseberries, freshly cut grass, and ripe tropical fruit. The wine has a bright and fresh entry followed by balanced fruit and acidity for a clean mineral finish.



RESPIRATORY DETOX SUPPLEMENT 14

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