



BOILER ROOM

PETERSBURG, VIRGINIA

10
DOLLARS

VEGETARIAN PRETZEL BITES

Twelve warm, soft pretzel bites served with a side of cheese dipping sauce

BRUSSELS SPROUTS **8**

CRISPY - VEGAN

Crispy Brussels sprouts tossed with ginger, apple, and cranberry chutney

CAST-IRON SMOKED GOUDA

MACARONI & CHEESE **\$14**

VEGETARIAN

Cavatappi pasta tossed in a rich smoked Gouda cheese sauce, baked in a cast-iron skillet and finished with shaved Parmesan and a crisp Parmesan tuile

FISH TACOS

Crispy, pan-seared fish served

\$14

on warm corn tortillas with whipped avocado, spring greens, house-pickled red onions and heep's milk feta

\$17 MARGHERITA SKILLET PIZZA

Skillet pizza topped with vine-ripened tomato coulis, artisanal mozzarella & sweet basil, finished with cold-pressed extra virgin olive oil and Maldon sea salt. Served with an arugula salad.

GARLIC PARMESAN

BAKED POTATO STEAK FRIES

Crisp, deep-fried potato wedges tossed with roasted garlic, Parmesan cheese, and fresh herbs.

\$11 GF VEGETARIAN

LOLLIPOP LAMB CHOPS

\$18

Za'atar-dusted lamb chops served with a red wine demi-glace & pickled onions.

DESSERTS

WARM BLACKBERRY-PEACH CRISP

\$12

Warm, summer-harvested blackberries and ripe peaches baked under a delicate short-bread-oat crumb, paired with artisanal Madagascar vanilla bean ice cream

STICKY TOFFEE PUDDING

Moist Medjool date sponge drenched in rich warm toffee, crowned with spiced candied pecans, powdered sugar, and smooth vanilla bean ice cream [CONTAINS NUTS]

\$12

LEMON SHORTBREAD SKILLET

\$10

Golden, buttery shortbread sablé baked in a cast-iron skillet, served warm with a silky limoncello sweet cream infusion

DARK CHOCOLATE MOUSSE CAKE **\$12**

Decadent dark chocolate sponge layered with airy, single-origin chocolate mousse, finished with a dark cocoa glaze & a touch of flaky sea salt **GF**

BISCOFF CHEESECAKE

\$14

Velvety, spiced Lotus Biscoff cookie butter cheesecake set on a buttery Speculoos crust, topped w/ warm cookie butter drizzle & a delicate dollop of whipped cream

VANILLA BEAN ICE CREAM **\$4**

LEMON SORBET **\$5**

**Items marked with an asterisk may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please note, we are a cashless bar & restaurant*

090126

COCKTAILS

LEFT HAND

A rich, spirit-forward cocktail

featuring bourbon, Campari, sweet

\$18

vermouth, and a dash of chocolate bitters

BOURBON GOLD RUSH

A rich pour of bourbon brightened with fresh lemon juice and

balanced with agave

\$16

CADILLAC MARGARITA

Reposado tequila, fresh lime juice, Cointreau, and a touch of agave-honey syrup, finished with a smooth Grand Marnier float

OLD TOWNE RUM

\$15

Captain Morgan spiced rum, apple cider and ginger beer built in a highball glass & served over ice

BOWMAN'S OLD FASHION

Local Bowman Brothers Bourbon, simple syrup, and

your choice of bitters: traditional, black walnut, cocoa, or cherry

BEER

BOTTLED BEER

Heineken8
Michelob Ultra8
Modelo Negra9
Modelo Especial8
Corona Extra8
Yuengling7
Dos Equis8
Miller Lite7

CANNED BEER

Hardwood Great
Return IPA9
Hardwood Richmond
Lager8

DRAFT BEER

Stella Artois9
Hazy Little Thing IPA9
Bold Rock Apple Cider (Local)8
DB Vienna Lager (Local)8
Hardwood German Pilsner (Local)8
Shock Top Belgian White9
Pacifico9
Guinness (Boiler Room Exclusive)10
Kona Big Wave9
Triple Crossing Falcon Smash
IPA (Local)10

NON-ALCOHOL BEER

Ginger Beer7
Michelob Ultra 0.0%8
Stella Artois 0.0%8
Bold Rock Apple 0.0%8

SYCAMORE ESPRESSO MARTINI

A bold blend of coffee

\$17

liqueur, Tito's Vodka, and a fresh espresso

shot, finished with a dusting of nutmeg

WINE

ROSE

2023 Fleur de Mer Rose 14 / 54

SPARKLING

NV William Wycliff, Brut, California 10 / 40
NV Cavicchioli U. & Figli 1928, Prosecco 15 / 56
Duval-Leroy Grand Brut 100

WHITES

2023 Proverb Chardonnay 12 / 46
2023 Saint Clair Sauvignon Blanc 14 / 54
2022 Saracco Moscato D'Asti 14 / 54
2024 Charles Smith Kung Fu Girl Riesling 11 / 48
2023 Kali Hart Chardonnay 14 / 54
2023 Ecco Domani Pinot Grigio 13 / 50
2024 Chateau La Graviere, White Bordeaux 15 / 56

REDS

2021 Caso Santos Lima Red Blend 13 / 50
2024 Ruta 22 Malbec, Mendoza, Argentina 14 / 54
2022 Martis Cabernet Sauvignon 16 / 60
2022 Penfolds Shiraz Cabernet 14 / 54
2023 Six Stack Cabernet Sauvignon 16 / 60
2022 Sterling Merlot 12 / 46
2022 Battlecreek Pinot Noir 16 / 60

DESSERT WINE

Penfolds Port Club 13 / 50

BY THE BOTTLE

2021 Flowers Pinot Noir 115
2022 Stags Leap Cabernet Sauvignon 115
2019 Grgich Hills Cabernet Sauvignon CA 165
2021 Groth Cabernet Sauvignon 155
2021 Groth Cabernet Sauvignon Reserve 275
2022 Orin Swift Mercury Head
Cabernet Sauvignon 285
2023 Pascal Jolivet Sancerre 90
Duval-Leroy Grand Brut 100

COFFEE

Regular/Decaf Coffee 4

ESPRESSO

1 oz. single shot \$4
Doppio (double shot) \$6

AFFOGATO-\$6 Vanilla bean ice cream drenched in a shot of rich espresso

CAPPUCCINO-\$5 Rich espresso blended with steamed milk, topped with frothed milk