



Not quite a bar and not quite a restaurant. Offering a casual-meets refined atmosphere that welcomes beer drinkers and wine snobs, non-fussy eaters and foodies alike!

### NIBBLES

#### DEVILED EGGS

Shallots/Capers/Candied  
Bacon

\$5

#### SOFT PRETZELS

Spicy Cheese Sauce

\$7

#### PAD THAI POPCORN

Pad Thai Sauce/Peanut  
Sauce/Roasted Peanuts

\$7

#### DUCK FAT POMMES FRITES

Assorted Dipping Sauces

\$8

### TREATS

#### THE BLUES

Housemade Potato Chips/Blue Cheese Sauce

\$10

#### JIMBO'S FRESH PEI MUSSELS-(Choose From)

THAI BASIL BROTH-Lemongrass/Ginger/Coconut Milk/Thai Basil/Sriracha

or

SPICY BEER BROTH-Beer/Andouille Sausage/Shallots/Garlic/Red Pepper

Flakes/Caramel

\$14

#### DICK'S AHI TUNA TOSTADA

Fresh Ahi Tuna/Corn Relish/Huancaína Sauce/Pea Shoots/Diced Jalapeño

Fresh Avocado/Crispy Flour Tortilla

\$15

#### POUTINE

Duck Fat Pommes Frites/Bison Short Ribs/Braised Pork Belly

Wild Mushroom Gravy/Cheese Curds

\$15

### SALADS

#### AHI SALAD

Blackened Ahi Tuna/Spring Mix/Shaved Fennel/Red Onion/Basil Tomatoes

Mustard Vinaigrette/Avocado Crème

\$18

#### THE LANDING CHOPPED SALAD

Fresh Romaine Lettuce/Baby Arugula/Fresh Corn/Basil Tomatoes

Grilled Chicken/Avocado/Lardon/Quail Egg/Fried Chili Onions/Buttermilk Herb Dressing

Grilled Naan Bread

\$16

#### ROASTED GOLDEN & RED BEET SALAD

Fresh Mixed Greens/Shaved Red Onions/Grape Tomatoes

Balsamic Vinaigrette/Warm Goat Cheese Pearls

\$12

#### CLASSIC CAESAR

Romaine Hearts/Caesar Dressing/Pecorino Romano/Crostini

Small \$8

Entrée \$12

#### BRUNO'S MIXED GREENS

Field Greens/Basil Tomatoes/Corn/Spicy Pecans/Medjool Dates/Citrus Vinaigrette

Small \$8

Entrée \$12

Add Crumbled Blue Cheese or Goat Cheese \$1

\*Add Grilled Chicken \$6/Grilled Steak \$7/Grilled Shrimp \$8/Crabcake or Seared Ahi \$12



## **BETWEEN THE BUNS**

### **PORK BELLY CUBANO**

Braised Pork Belly/Smoked Ham/Havarti  
Cheese/Pickled Onions/Cuban Sauce  
Cha Cha Sauce/Cuban Bread  
Housemade Chips  
\$12

### **MIKE'S SLOPPY JOE**

Kobe Beef/Ground Veal/Potato Crisps  
Brioche Bun/Housemade Chips  
\$13

**HEART ATTACK (Grilled Cheese Sandwich)**  
Orzo Mac & Cheese/Lardon/Cheddar  
Cheese/Braised Pork Belly/Pickled Onions  
Housemade Potato Chips  
\$13

### **AHI TUNA SLIDERS**

Ahi Tuna Tartare/Asian Slaw/Brioche  
Bun/Ginger Mayo/Mixed Green Salad  
\$14

### **BRUNO'S GASTROPUB BURGER**

6oz CAB Chuck/Sirloin/Brisket  
Cheddar Cheese/ Fried Chili Onions  
Apple Smoked Bacon/Lettuce/Tomato  
Russian Herb Sauce/Pretzel Bun  
Pommes Frites  
\$15

## **BIG BITES**

### **BEEF TENDERLOIN ANTICUCHO**

Peruvian Style BBQ Tenderloin Tips  
South American Roasted Cream Corn  
\$14

### **BANGERS & MASH**

Local Pork Sausages/Mashed Potatoes  
Sofritto/Champagne Tarragon Gravy  
\$14

### **BRUNO'S FISH & CHIPS**

Fresh Cod/Pommes Frites/Cole Slaw  
\$15

### **ST LOUIS STYLE BBQ RIBS**

Blood Orange BBQ Sauce/Pommes Frites  
Cole Slaw  
\$17

### **CHICKEN SALTIMBOCCA**

Spinach/Sundried Tomatoes/Asparagus  
Pine Nuts/Ham Speck/Fresh Mozzarella  
Champagne Tarragon Crème Sauce  
Baby Arugula & Basil Tomato Salad  
\$18

### **BRUNO'S BOLOGNESE**

Kobe Beef/Veal/Italian Sausage Ragout  
Fresh Pappardelle Pasta/Pecorino Romano  
\$18

### **MOULES FRITES**

P.E.I. Mussels/Duck Fat Pommes Frites  
\$18

\*Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness\*

Bruno M. Silva, Owner/Executive Chef   Tiffany J. Silva, Owner/General Manager  
Michael Havlik, Chef de Cuisine  
Zoe S. Silva, The Boss

**THE LANDING RESTAURANT**

773 Ashmeade Road, Moneta, VA 24121  
540-721-3028