



Please join us for our **First Ever** mead dinner!

"Honey Wine" has been in production for over 9,000 years. The Silver Hand Meadery has wonderful new takes on one of the oldest drinks in world - crafted right in Williamsburg!

We will be featuring 5 extraordinary meads along with a 5 course dinner.

\$85++ per person

Sunday May 31st at 5:30PM

Covered Patio - 2nd St Newport News
Pre-purchase required/Shared Seating

Soak Up the Sun - A semi-sweet traditional mead made with orange blossom honey.

Let it Linger - A semi-sweet cyser made with Virginia apple cider, blueberry blossom honey, and cranberries.

Lavender Hill - metheglin made with Appalachian wildflower honey, lavender, and vanilla beans. This is a seasonal favorite served chilled.

Tangerine - a sweet melomel made with orange blossom honey and tangerines. This is fermented with a Munich Classic yeast, which is used to make Hefeweissen wheat beer. Served chilled, this is a delicious warm weather treat!

Sweet Remedy - A semi-sweet melomel made with orange blossom honey, Cara Cara navel oranges, passion fruit, and guava.

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First Ever Mead Dinner



**SILVER HAND
MEADERY**
Williamsburg, Virginia

at 2nd St

Menu



**Shrimp, Crab & Scallop Ceviche / Orange
Avocado / Roasted Tomato / EVOO**

**Herbed Goat Cheese / Berry Jalapeno Chutney
Ciabatta Crostini**

Citrus Roasted Chicken Pot Pie

**Thai Grilled Pork Kabob / Heirloom Tomato / Corn
Coconut Curry**

Vanilla Pana Cotta / Passionfruit Puree