

HARVEST

- *Seasonal* -

- *intentional* -

- *Appalachian* -

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SMALL PLATES

Fried Chicken Wings ^{GF} Black Pepper Bourbon Honey Tomato Jam	14
Grilled Guacamole ^{VN DF} Pico de Gallo Lime Sea Salt Tortilla Chips	12
Charcuterie Board Craft Cheeses Cured Meats Dried Fruit Tree Nuts Infused Honey Mustard Crackers	30
Warm Pimento Cheese Dip ^v Heirloom Tomatoes Crackers	12

SOUP | SALAD

Chicken & Wild Rice Soup	14
Soup Of The Day Chef's Seasonal Selection	12
Classic Wedge Salad ^{GF} Iceberg Lettuce Red Onion Tomato Bleu Cheese Crumbles Bleu Cheese Dressing Balsamic Reduction	16
Killed Salad ^{DF} Baby Spinach Hard Boiled Eggs Crispy Red Onion Roasted Mushrooms Warm Bacon Dressing	15
Caesar Salad ^v Chopped Romaine Parmesan Cheese Croutons Caesar Dressing	14
Mountain Cobb ^{GF} Spring Lettuces Grilled Chicken Bacon Red Onion Hard Boiled Egg Avocado Red Wine Vinaigrette	18

Gluten-Free: GF | Dairy-Free: DF | Vegetarian: V | Vegan: VN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

We care about your safety and dining experience. Please inform your server of any allergies or dietary restrictions

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ENTREE

Grilled Pork Chop GF	39
Orange-Tarragon Gremolata Garlic Whipped Potatoes Green Beans Baby Carrots Beet Pureé	
Vegetable Cheddar Grits v	24
Collard Greens Roasted Mushrooms Asparagus Carrots Green Beans Tomatoes	
Filet Mignon 8oz	55
Ribeye 12oz	60
Demi-Glace Garlic Whipped Potatoes Baby Carrots Asparagus Roasted Mushrooms	
BBQ Brisket Mac'n'Cheese	35
Spiral Pasta Sauteed Onions Tomato Bacon Pimento Cheese Cornbread Top	
Glazed Meatloaf	36
Brown Sugar & Tomato Glaze Mashed Potatoes Collard Greens Carrots	
Grilled Salmon DF	40
Apple Gastrique Herbed Barley Roasted Mushrooms Green Beans Gribiche	
Cast Iron Chicken Breast	34
Mustard Jus Cheddar Grits Collard Greens Heirloom Tomato Fresh herbs	
Braised Short Rib	40
Cheddar Grits Collard Greens Carrots Jus Reduction	

SIDES

Cheddar Grits	6	Asparagus	5
Baby Carrots	5	Side Salad	5
Garlic Whipped Potatoes	4	Ranch Bleu Cheese Balsamic Honey Mustard Caesar Red Wine Vinaigrette	

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WINE LIST

SPARKLING

Centorri. Moscato. Pavia, Italy.	10	50
Simonet. Blanc de Blanc. Vin de France.	8	40
Laurent Perrier. La Cuvée Brut. Champagne, France. NV.		120

WHITE WINE

Zenato. Pinot Griggio. Venezia, Italy.	13	65
Ponga. Sauvignon Blanc. Marlborough, New Zealand.	12	60
Heinz Eifel. Auslese. Riesling. Mosel, Germany.	12	60
Mars & Venus. Country Vintner Chardonnay. Spain.	8	40
Oxford Landing. Chardonnay. South Australia.	10	50
Trefethen. Chardonnay. Oak Knoll District of Napa Valley.		80
Frog's Leap. Shale and Stone. Chardonnay. Napa Valley.		95

ROSE WINE

Mirabeau. X. Rosé. Provence, France.	13	65
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RED WINE

Argyle. Pinot Noir. Willamette Valley, Oregon.	14	70
Castello di Bossi. Chianti Classico. Siena, Italy.		50
Zuccardi. Series A. Malbec. Mendoza, Argentina.	14	70
Seghesio. Zinfandel. Sonoma County, California.	16	80
Novelty Hill. Merlot. Columbia Valley, Washington.	15	75
Paxton. Shiraz. McLaren Vale, Australia.		55
Mars & Venus. Country Vintner Cabernet Sauvignon. Spain.	8	40
Textbook. Cabernet Sauvignon. Paso Robles, California.	13	65
Paul Hobbs. Crossbarn. Cabernet Sauvignon. Sonoma, California.		110

BEER LIST

VIRGINIA 7

Damascus | Honey Mango Sour | *Mixed Fermentation Sour Beer* | Damascus, VA
Alewerks | Weekend Lager | *Munich Helles Lager* | Williamsburg, VA
Beale's | Gold Lager | *Munich Helles Lager* | Bedford, VA
Hardywood Park | Great Return | *American IPA* | Richmond, VA.
Blue Mountain | A Hopwork Orange | *American IPA* | Afton, VA.
Alewerks Tavern | Brown Ale | *American Brown Ale* | Williamsburg, VA
Legend | Brown Ale | *American Brown Ale* | Richmond, VA
Blue Mountain | Dark Hollow | *Imperial Stout* | Afton, VA

CIDER/ SELTZER 6

Bold Rock | Apple | *Cider* | Nellysford, VA
Bold Rock | Seasonal | *Cider* | Nellysford, VA
White Claw | Peach - Black Cherry - Mango | *Seltzer*

DOMESTIC/ IMPORTED 5

Michelob Ultra | *Superior Lite Lager*
Miller Lite | *Pilsner*
Coors Lite | *Lite Lager*
Bud Lite | *Lite Lager*
Budweiser | *Lite Lager*
Corona Extra | *Pilsner-Style Mexican Lager*
Heineken | *Pale Lager*
Sam Adams | *Boston Lager*
Yuengling | *Traditional Lager*
Guinness | *Stout*

NON-ALCOHOLIC 6

Sierra Nevada | Trail Pass | *West Coast Style IPA*
Athletic Brewing | Run Wild | *IPA*

**Please inquire about our VIRGINIA-ONLY draft selections! 6

ORIGINAL COCKTAILS

Thoughtfully crafted by the bartenders that serve them

Sakura-Style Old Fashion	17
Woodford Reserve Vanilla Syrup Cherry Blossom Spritz Cherry Bitters Caramelized Sugar Rim	
<i>Taylor</i>	
Blue Ridge Reserve	18
Mt. Gay Rum Planteray 5yr Rum Pineapple Olio Saline Barrel-aged Lemon Expression	
<i>Victor</i>	
Garden Party	14
Limoncello Lemongrass-Thyme Honey Hibiscus-Basil Tisane Meyer Lemon Juice White Pepper Tincture Prosecco	
<i>Athena</i>	
Studio 540	18
Sinking Creek Vodka Yellow Chartreuse Rhubarb Syrup Lemon Juice	
<i>Victor</i>	
Sicilian Sour	16
Sazerac Rye 6yr Blood Orange Simple Lemon Juice Chianti Float	
<i>Taylor</i>	
Mountain Meadow	16
Hendricks Gin Sumac Infused Chambord Meyer Lemon Juice Vanilla Egg White Sassafras	
<i>Athena</i>	
Margherita Vibes	15
Jose Cuervo Esp. Silver Aperol Basil Simple Lime Juice	
<i>Chelsea</i>	

INVENTIVE MOCKTAILS

Thoughtfully crafted by the bartenders that serve them

The Nettle 10

Stinging Nettle Tisane | Thyme- Simple | Lychee Juice | Lemon Juice
Saline | Club Soda

Athena

Notting Hill Fizz 9

Apricot Nectar | Honey Simple | Lemon Juice | Ginger Ale

Taylor

Tea & Cookies 8

Earl Grey Tea | Vanilla | Lime Juice

Chelsea

The 6/7 10

Honeysuckle-Mint Syrup | White Verjus | Cucumber | Lime
Soda Water

Victor

Lavender Fields Forever 9

Lavender-White Chocolate Syrup | Butterfly Blossom Tea
Lemonade

Chelsea

LIQUOR SELECTIONS

WHISKEY

BOURBON

1792
Angel's Envy
Baker's 107
Basil Hayden
Bernheim Wheated
Bib & Tucker
Bowman Brothers
Buffalo Trace
Bulleit
Elijah Craig
Filibuster
Four Roses
J.H. Bard
Jefferson Reserve
Jim Beam
Knob Creek
Larceny
Maker's Mark
Old Forester
Wild Tukey 101
Woodford Reserve

RYE

Bulleit Rye
High West Double Rye
JH Bard Rye
Knob Creek Rye
Sazerac Rye 6
Templeton Rye
Woodford Rye

IRISH

Bushmills
Jameson
The Quiet Man

CANADIAN

Canadian Club 1858
Crown Royal

SCOTCH

Ardbeg 10
Chivas Regal 10
Dewars White
Glen Morangie 10
Glenlivet 10
Glenfiddich 10
Johnny Walker Black
Johnny Walker Red
Laphroaig 10
Macallan 12

AMERICAN

Copperfox
Knob Creek Smoked Maple
Jack Daniels No 7
Jack Danies Fire
Jack Daniels Honey
Jack Daniels Single Barrel
Seagrams Seven

VODKA

Absolut
Belvedere
Chopin
Cirrus
Effen
Grey Goose
Ketel One
Sinking Creek
Stolichnaya
Stolichnaya ELIT
Titos
Van Gogh

GIN

Beefeater
Bombay Dry
Bombay Saffire
Botanist
Empress 1908
Hendrick's
Tanqueray

TEQUILA

1800 Blanco
1800 Reposado
Casamigos
Del Maguey Vida Mezcal
Jose Cuervo Esp. Blanco
Jose Cuervo Esp. Reposado
Patron Blanco
Patron Añejo
Tanteo Jalapeño

RUM

Bacardi Silver
Bumbu
Captain Morgan
Diplomatico Planas
Gosling's
Kill Devil Honey Pecan
Leblon Cachaça
Malibu
Myer's Dark
Planteray Stiggins Fancy
Ron Zacapa Sistema Solera