

HARVEST

- Seasonal -

- Intentional -

- Appalachian -

HARVEST

- Seasonal -

- Intentional -

- Appalachian -

SMALL PLATES

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

SOUP | SALAD

Chicken & Wild Rice Soup *	14
Soup Of The Day	12
Chef's Seasonal Selection	
Classic Wedge Salad GF	16
Iceberg Lettuce Red Onion Tomato Bleu Cheese Crumbles Bleu Cheese Dressing Balsamic Reduction	
Kill't Salad DF	15
Baby Spinach Hard Boiled Eggs Crispy Red Onion Roasted Mushrooms Warm Bacon Dressing	
Caesar Salad v	14
Chopped Romaine Parmesan Cheese Croutons Caesar Dressing	
Mountain Cobb GF	18
Spring Lettuces Grilled Chicken Bacon Red Onion Hard Boiled Egg Avocado Red Wine Vinaigrette	

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.

* Sodium content higher than daily recommended limit (2,300 mg). High sodium intake can increase blood pressure and risk of heart disease and stroke.

HARVEST

- Seasonal - - Intentional - - Appalachian -

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	
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	

SIDES

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

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.

* Sodium content higher than daily recommended limit (2,300 mg). High sodium intake can increase blood pressure and risk of heart disease and stroke.

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
Veuve Clicquot. Brut Rosé . Champagne, France. NV.		150
Veuve Clicquot. Brut Yellow Label . Champagne, France. NV.		200

WHITE WINE

Zenato. Pinot Grigio. Venezie, Italy.	13	65
Ponga. Sauvignon Blanc. Marlborough, New Zealand.	12	60
Heinz Eifel. Auslese. Riesling. Mosel, Germany.	12	60
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
--------------------------------------	----	----

RED WINE

Le Charmel. Pinot Noir. IGT. France.	10	50
Castello di Bossi. Chianti Classico. Sienna, 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

Our Daily Pils | Basic City | *Pilsner* | Waynesboro, VA.
Weekend Lager | Alewerks | *Munich Helles Lager* | Williamsburg, VA.
Gold Lager | Beale's | *Munich Helles Lager* | Bedford, VA.
Vienna Lager | Devil's Backbone | *Vienna-Style Lager* | Roseland, VA.
Full Nelson | Blue Mountain | *Pale Ale* | Arrington, VA.
Sheep Mullet | Hardywood Park | *Juicy IPA* | Richmond, VA.
Great Return | Hardywood Park | *American IPA* | Richmond, VA.
Tavern Brown Ale | Alewerks | *American Brown Ale* | Williamsburg, VA.
Dark Hollow | Blue Mountain | *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*
Bell's Two Hearted | *American IPA*
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! 7**

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

Taylor

Blue Ridge Reserve

18

Mt. Gay Rum | Planteray 5yr Rum | Pineapple Olio | Saline
Barrel-aged | Lemon Expression

Victor

Garden Party

14

Limoncello | Lemongrass-Thyme Honey | Hibiscus-Basil Tisane
Meyer Lemon Juice | White Pepper Tincture | Prosecco

Athena

Studio 540

18

Sinking Creek Vodka | Yellow Chartreuse | Rhubarb Syrup
Lemon Juice

Victor

Sicilian Sour

16

Sazerac Rye 6yr | Blood Orange Simple | Lemon Juice
Chianti Float

Taylor

Mountain Meadow

16

Hendricks Gin | Sumac Infused Chambord | Meyer Lemon Juice
Vanilla | Egg White | Sassafras

Athena

Margherita Vibes

15

Jose Cuervo Esp. Silver | Aperol | Basil Simple | Lime Juice

Chelsea

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