



ENDLESS SUMMMER VA
 TRUE FARMS VA
 EARTH-N-EATS PA
 SHENANDOAH VALLEY BEEF CO-OP VA
 SUNPOWER FARMS VA
 HUDSON VALLEY DUCK FARM PA
 BELL & EVANS CHICKEN FARM PA

DINNER

CHILLED OYSTERS* 18 / 34
 With cocktail sauce, mignonette and lemon

GRILLED OYSTERS* 18 / 34
 Parmesan, parsley, butter and garlic breadcrumbs

STARTERS

SHORT RIBS 12
 Ancho chili braised short ribs, creamy grits, crispy shallots

FRIED GREEN TOMATOES 8
 Thick sliced, cornmeal crusted with lemon-basil aioli

MUSSELS* 10
 Hard cider, bacon, blue cheese, caramelized onions with grilled baguette

DEVILED DUCK EGGS 8
 Smoked bacon, chives, pickled onion, Espellete

LOBSTER LETTUCE WRAPS 17
 Butter poached, avocado spread, tarragon aioli, cayenne

VENISON MEATBALLS 11
 Seasoned ground venison with huckleberry gravy

WILD MUSHROOM CROSTINI 8
 Wild mushrooms with herbed goat cheese and a balsamic reduction

STEAK TARTARE* 12
 Diced beef tenderloin with mustard, cornichons, parmesan, shallots and capers, topped with a quail egg

FRIED GOAT CHEESE AND VIRGINIA HAM 14
 Crispy Chevre cheese with Virginia Speck, baby arugula, and honeycomb

SOUPS AND SALADS

Add Grilled Chicken 4, Steak* 6, Shrimp 6, Fried Goat Cheese 4

FRENCH ONION SOUP 8
 Caramelized onions braised with Scotch ale, beef & chicken broth topped with a garlic crouton and gruyere

CREAMY TOMATO SOUP 8
 Plum tomatoes with fresh basil, olive oil and cream

TAVERN SALAD 7 / 12
 Mixed greens with fresh cherry tomatoes, rainbow carrots, watermelon radish and citrus vinaigrette

BABY KALE & ROMAINE CAESAR SALAD* 7 / 12
 Garlic and anchovy dressing, sourdough croutons, shaved parmesan

FARMERS SALAD 7 / 12
 True Farms mixed greens with roasted butternut squash, poach pears, pumpkin seeds, crumbled bleu cheese and balsamic vinaigrette

STEAK AND BRUSSELS SALAD* 18
 Grilled Filet Tips, romaine, baby kale, bleu cheese, chopped bacon, cherry tomatoes, crispy brussels, red onion and herbed buttermilk dressing

A LA CARTE

BERKSHIRE PORK CHOP* 26
 14oz double cut, brined Berkshire pork with ancho-chili rub, apple chutney and roasted pork jus

SPAGHETTI SQUASH 19
 Roasted portabella, red pepper, sun dried tomato, butternut squash and red pesto

RAINBOW TROUT 24
 Parmesan and herb crusted filet over cauliflower puree and mushroom cream sauce

DRY-AGED RIBEYE* 34
 14oz grass fed, with burgundy sauce and hand churned herb butter

BRAISED RABBIT 26
 Carrots, pearl onions, parmesan, hand cut wheat noodles

32OZ SHENANDOAH TOMAHAWK* 69
 Dry aged bone in rib steak entrée for two. Marinated with fresh herbs, cracked black peppercorn crust, red wine demi-glace and grilled ciabatta

BROWN ALE BUTTER CHICKEN 23
 Roasted chicken breast basted with brown ale butter sauce

LAMB RACK* 34
 Braised Shenandoah lamb with cauliflower puree and preserved blackberry

FILET MIGNON* 29
 8oz grass fed, with bourbon and green peppercorn sauce

VENISON STRIP* 34
 8oz grilled hunter's marinade, parsnip puree, balsamic red wine reduction, creamy wild mushroom

PAN SEARED SALMON* 23
 Wester Ross salmon over wild rice, caper butter sauce, leeks, tomatoes and spicy sausage

DUCK BREAST* 33
 Pan roasted Moulard duck with butternut squash puree, braised Swiss chard and pumpkin oil

SHARED SIDES

BRUSSELS SPROUTS 10
 Crispy shallots, Bacon and maple-mustard vinaigrette

SMOKED GOUDA MASHED POTATOES 9
 Whipped with butter, garlic and cream

FIVE CHEESES TRUFFLED MAC 10
 Parsley and smoked panko breadcrumbs

GRILLED ASPARAGUS 8
 With garlic aioli

HOUSE CUT PARSLEY FRITES 6
 With ketchup and truffle aioli

CAULIFLOWER MASHED 14
 Sautéed with butter, lemon garlic and shallots

BROCCOLINI 8
 Sautéed with butter, lemon garlic and shallots

*Consuming raw or undercooked proteins may increase your risk of foodborne illness