



ENDLESS SUMMER VA
 TRUE FARMS VA
 EARTH-N-EATS PA
 RAPPAHANNOCK RIVER COMPANY VA
 SHENANDOAH VALLEY BEEF CO-OP VA
 SUNPOWER FARMS VA
 JURGIELEWICZ DUCK FARM PA

DINNER

OYSTERS

CHILLED RAPPAHANNOCK* With cocktail sauce, mignonette and lemon	16 / 32	GRILLED RAPPAHANNOCK* Parmesan, parsley, butter and garlic breadcrumbs	16 / 32
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STARTERS

SHORT RIBS Ancho chili braised short ribs, creamy grits, crispy shallots	12
FRIED GREEN TOMATOES Thick sliced, cornmeal crusted with lemon-basil aioli	8
MUSSELS Hard cider, bacon, blue cheese, caramelized onions with grilled baguette	10
DEVILED DUCK EGGS Smoked bacon, chives, pickled onion, Espellete	8
VENISON MEATBALLS Seasoned ground venison with huckleberry gravy	11
WILD MUSHROOM CROSTINI Wild mushrooms with herbed goat cheese and a balsamic reduction	8
STEAK TARTARE* Diced beef tenderloin with mustard, cornichons, parmesan, shallots and capers, topped with a quail egg	12
FRIED GOAT CHEESE AND VIRGINIA HAM Crispy Chevre cheese with Virginia Speck, baby arugula, and honeycomb	14

SOUPS AND SALADS

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

FRENCH ONION SOUP Caramelized onions braised with Scotch ale, beef & chicken broth topped with a garlic crouton and gruyere	8
GARDEN VEGETABLE SOUP Zucchini, yellow squash, tomatoes, spinach, parmesan	8
TAVERN SALAD Mixed greens with fresh cherry tomatoes, rainbow carrots, watermelon radish and citrus vinaigrette	7 / 12
BABY KALE & ROMAINE CAESAR SALAD Garlic and anchovy dressing, sourdough croutons, shaved parmesan	7 / 12
FARMERS SALAD True Farms mixed greens with yellow peppers, roasted carrots, grilled yellow corn, sunflower seeds, crumbled bleu cheese and balsamic vinaigrette	7 / 12
STEAK AND BRUSSELS SALAD* Grilled Filet Tips, romaine, baby kale, bleu cheese, chopped bacon, cherry tomatoes, crispy brussels, red onion and herbed buttermilk dressing	18

A LA CARTE

BERKSHIRE PORK CHOP* 14oz double cut, brined Berkshire pork with ancho-chili rub, apple chutney and roasted pork jus	26
SPAGHETTI SQUASH Red grape tomatoes, roasted leeks, green peas, parmesan, white wine	19
CHESAPEAKE ROCKFISH Golden quinoa, zucchini, yellow squash, leek caper relish	26
DRY-AGED RIBEYE* 14oz grass fed, with burgundy sauce and hand churned herb butter	34
BRAISED RABBIT Carrots, pearl onions, parmesan, hand cut wheat noodles	26

32OZ SHENANDOAH TOMAHAWK* Dry aged bone in rib steak entrée for two. Marinated with fresh herbs, cracked black peppercorn crust, red wine demi-glace and grilled ciabatta	69
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BROWN ALE BUTTER CHICKEN Roasted chicken breast basted with brown ale butter sauce	23
DUCK BREAST* Pan roasted Moulard duck with cherry compote, garlic pear puree, truffle butter	33
FILET MIGNON* 8oz grass fed, with bourbon and green peppercorn sauce	29
VENISON STRIP* 8oz grilled hunter's marinade, parsnip puree, balsamic red wine reduction, creamy wild mushroom	34
GRILLED SALMON* Grilled Wester Ross salmon with roasted pepper sauce, corn relish	23
ATLANTIC HALIBUT Pan seared, coriander dusted filet, mango relish, caper butter sauce	28

SHARED SIDES

BRUSSELS SPROUTS Crispy shallots, Bacon and maple-mustard vinaigrette	10
SMOKED GOUDA MASHED POTATOES Whipped with butter, garlic and cream	9
FIVE CHEESES TRUFFLED MAC Parsley and smoked panko breadcrumbs	10
GRILLED ASPARAGUS With garlic aioli	8
HOUSE CUT PARSLEY FRITES With ketchup and truffle aioli	6
BROCCOLINI Sautéed with butter, lemon garlic and shallots	8
CUCUMBER SALAD Beefsteak tomatoes, red onions, vinaigrette	6

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