



SUNPOWER FARM VA
 ENDLESS SUMMMER 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

GLUTEN FREE

OYSTERS

CHILLED RAPPAHANNOCK * 14 / 28
 With cocktail, mignonette and lemon

STARTERS

SHORT RIBS* 12
 Ancho Chili braised short ribs over creamy grits

MUSSELS 10
 Hard cider, bacon, bleu cheese, caramelized onion

STEAK TARTARE* 12
 Chopped filet of beef with mustard, garlic, cornichons, shallot and capers topped with a quail egg

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

SALADS

Add Grilled Chicken 4, Steak* 6, Shrimp 6

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

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

FARMERS SALAD 7 / 12
 True Farms mixed greens with poached pears, butternut squash, pomegranate seeds, pumpkin seeds, crumbled bleu cheese and pomegranate-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 PROTEINS

OSSABAW PORK CHOP* 29
 14oz double cut, brined Ossabaw pork with ancho-chili rub, and apple chutney

SPRING SPAGHETTI SQUASH 17
 Roasted heirloom pumpkin, wild mushrooms, fresh thyme and porcini sauce

ROCKFISH 26
 Local pan seared rockfish and grilled lemon

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

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

FARM RAISED BUTTER CHICKEN 22
 Roasted airline chicken

FILET MIGNON* 29
 8oz grass fed, butter poached with bourbon and green peppercorn cream

PAN SEARED SALMON 25
 Grilled Wester ross salmon with Carolina barbecue, con relish and salsa verde

SCALLOPS 28
 Cast Iron Seared Scallops, sweet yellow corn puree, lemon brown butter, and smoked trout roe

SHARED SIDES

HOUSE GARLIC PARSLEY FRITES* 6
 With ketchup and truffle aioli

GRILLED ASPARAGUS 8
 With garlic aioli

SAUTEED BROCCOLINI 8

SMOKED GOUDA MASHED POTATOES 9

FRIED BRUSSELS SPROUTS* 10
 Bacon and maple-mustard vinaigrette

EXECUTIVE CHEF JAMES DUKE

*Fried items share fryer with non gluten free items

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