

## OYSTERS

HALF DOZEN 18 | DOZEN 34

### CHILLED\*

cocktail sauce, horseradish, mignonette, lemon

### GRILLED

parmesan, parsley, butter, garlic breadcrumbs

## STARTERS

### SHORT RIBS 14

slow braised beef, apple parsnip puree, crispy shaved parsnip

### STEAK TARTARE\* 12

diced beef tenderloin, mustard, cornichons, shallots, capers, quail egg

### BAKED BRIE 14

crispy phyllo dough, cranberry compote, apples, grapes, honeycomb, poached pear, toasted almonds, grilled baguette

### CRAB DEVILED EGGS 16

farm fresh eggs, blue crab, candied maple bacon

### FRIED GREEN TOMATOES 12

thick sliced, corn-meal crusted, pimento cheese

### FRIED GOAT CHEESE & JALAPEÑO HONEY 14

panko bread crumbs, jalapeño infused honey

### MUSSELS 12

hard cider, bacon, blue cheese, caramelized onions, grilled baguette

### VENISON MEATBALLS 14

lingonberry gravy

### SALMON TOAST\* 14

house cured, whipped dill cream cheese, toasted pumpernickel, pickled onion, shaved cucumber, caper berries

## SALADS & SOUPS

add ons: fried goat cheese 6, chicken 8, shrimp 8, steak\* 10, salmon\* 10

### TAVERN SALAD 12

mixed greens, cherry tomatoes, rainbow carrots, watermelon radish, citrus vinaigrette

### FARMER'S SALAD 12

local mixed greens, roasted fall squash, toasted spiced pepitas, crispy chickpeas, radish, shaved red onion, dried cranberries, house-made herb farmers cheese, cider vinaigrette

### BABY KALE & ROMAINE CAESAR 12

roasted garlic caesar dressing, sourdough croutons, shaved grana padana, baked parmesan crisp

### STEAK & BRUSSELS SALAD\* 23

grilled filet tips, romaine, baby kale, blue cheese, bacon, heirloom tomatoes, crispy brussels leaves, red onion, herbed buttermilk dressing

### SALMON SALAD\* 21

baby spinach, local arugula, grilled Atlantic salmon, poached pear, candied walnuts, crumbled goat cheese, champagne pear vinaigrette

### FRENCH ONION SOUP 8

braised caramelized onions, house ale, beef and chicken broth, garlic croutons, gruyere cheese

### VENISON CHILI 10

ground venison, beans, sour cream, cheddar cheese, green onion

## A LA CARTE

### RIBEYE\* 44

grilled 14 oz 1855 black angus ribeye, porcini butter, bordelaise sauce, beer butter mushrooms

### FILET MIGNON\* 7oz 35 | 10oz 42

cast iron seared, herb butter, bourbon green peppercorn sauce, beer butter mushrooms

### 32oz SHENANDOAH TOMAHAWK\* 86

32oz aged bone in ribeye for two, fresh cracked pepper and sea salt crust, house steak sauce, herb oil baguette

### VIRGINIA WAGYU 48

12oz grilled drunken Ovoka Farms beef, whiskey marinade, garlic herb oil

### VENISON\* 36

grilled red wine and herb marinated tenderloin, roasted apple parsnip puree, hunters sauce

### BROWN ALE BUTTER CHICKEN 25

roasted chicken breast, brown ale butter sauce

### PORK CHOP\* 31

14oz double cut duroc pork, apple chutney, espagnole sauce

### BRAISED RABBIT 26

carrots, pearl onions, mushrooms, parmesan, hand-cut wheat noodles

### DUCK TWO WAYS\* 38

seared breast, leg confit, potato gnocchi, port wine cherry sauce

### SEARED SCALLOPS & BRAISED PORK BELLY\* 37

pan deared diver scallops, cider glazed pork belly, balsamic reduction

### ATLANTIC SALMON\* 26

quinoa, grilled corn relish, roasted three pepper puree

## SHARED SIDES

### BRUSSEL SPROUTS 12

crispy shallots, bacon, maple-mustard vinaigrette

### SMOKED GOUDA MASHED POTATOES 10

butter, garlic, cream

### FIVE-CHEESE TRUFFLED MAC 14

five cheese sauce, toasted garlic, panko breadcrumbs

### FALL SQUASH 12

oven roasted, maple and cider glazed, dry cranberries, crumbled goat cheese, spiced pepitas

### GRILLED CORN SUCCOTASH 10

local sweet corn, heirloom tomato, bell pepper, fava beans, fresh herbs

### ASPARAGUS 9

garlic aioli

### HOUSE-CUT PARSLEY FRITES 6

truffle aioli