

SMALL PLATES

- Asparagus and Spring Onion Soup** 6
Chicken and Black Bean Soup *with Roasted Onions and Cilantro* 6
Mixed Greens Salad *with Crispy Red Onions and Whole Grain Mustard Vinaigrette* 6
Roasted Beet Salad *with Caramont Chevre, Arugula, Oranges and Walnut Dressing* 8
House-made Mozzarella *with Edwards Surryano Ham, Local Greens, and Grilled Bread* 9
Poached Trout and Shrimp Salad *with Marinated Tomatoes and Red Onions, Arugula, and Parmesan* 11
Fried Oysters *with Pickled Slaw & Tartar Sauce* 9
Asparagus Bundles *wrapped in Edward's Ham and Mozzarella, with Hollandaise Sauce* 9
Hand-Cut Sweet Potato Fries *with Spicy Molasses Dip & Virginia Peanut Sauce* 6
Steak Tartar *Hand Cut Raw Beef with a Fried Egg Yolk and Old Bay Potato Chips* 10*
Oysters Rockefeller *with Spinach, Swiss, and Crispy Bacon* 10

ENTRÉE PLATES

- Big Pine Trout** *wrapped in Edwards Bacon with Mashed Potatoes and Creamed Spinach* 20
Steak Cut of the Day *with a Loaded Twice Baked Potato, Fried Onion Rings, and House-made A1* 23*
 ◇ **Chicken Breast** *stuffed with Ricotta, Herbs, and Bacon, served with Au Gratin Potatoes and Roasted Vegetable Salad* 18
 ◇ **Meatloaf:** *Bacon-wrapped with Spicy Steak Sauce, Mashed Potatoes & Seasonal Vegetables* 15
 ◇ **Grilled Scallops** *with Parmesan Polenta, Arugula, Watercress and Shaved Parmesan* 22
 ◇ **Mac & Cheese** *with Oysters, Gruyere, and Kite's Ham* 13
 ◇ **Goat Cheese Ravioli** *House-made Pasta sautéed with Asparagus, Spring Onions, Walnuts and Herb Brown Butter* 16
 ◇ **Gnocchi** *House-made Potato Dumplings Sauteed with Shrimp, Pancetta, and Oyster Mushrooms* 16

SANDWICHES – Served with Choice of French Fries or Seasonal Vegetable

- Classic Beef Burger** *with Lettuce, Onion & House-made A-1 Sauce* 10*
 Add \$1 each for Bacon, Country Ham, Gouda, Swiss, or Sautéed Spinach
 Add \$.50 each for Fried or Caramelized Onion, Mushrooms, or Roasted Peppers
Bacon Swiss Burger *with Fried Onions and House-Made A1* 12*
Vegetable Panini *with Grilled Portobellos, Red Peppers & Onions, & Mozzarella* 9
Cubano Panini *with Roasted Pork, Edward's Ham, Spicy Mustard, and House Made Pickles on Sourdough* 11

PIZZAS – 9 inch

- Spinach and Roasted Garlic** *with Ricotta and Surryano Ham* 10
Mushrooms, Asparagus, & Caramelized Onions *w/ Fresh Mozzarella* 10
Three Cheese & Tomato Sauce 8
Italian Sausage, Roasted Peppers, Parmesan & Spicy Tomato Sauce 10

WE STRIVE TO FEATURE THE freshest ingredients available from family farms and artisan producers in the Shenandoah Valley and Central Virginia.

* Our Burgers are cooked to order upon customer request. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food-borne illnesses. | Parties of 8 or more are subject to a 20% gratuity.

◇ Entrees included in our Wine and Dine Wednesday

EXECUTIVE CHEF

Kevin Church

SOUS CHEF

Paul Johnson