

SUNDAY SUPPER

STARTERS

- Squash Soup** *with Cider Braised Pork* 5
Chili *with Black Eyed Peas and ground local Pork and Beef, served with Sweet Cornbread* 6
Roasted Beet Salad *with Fall Lettuces, Walnut Dressing & Fried Goat Cheese* 8
Duck Confit Salad *with Grilled Endive and Radicchio, Poached Pear, Candied Pecans, Blue Cheese* 8
Mac & Cheese *with Bacon and Leeks* 8
Mussels *with a Tomato Saffron Stew, served with Grilled Bread* 10
Baked Oysters *with Gruyere Cheese, Spinach & Garlic* 9

MAIN COURSE

- Duck Breast** *with Cheesy Grits and an Onion Jam* 18
Braised Beef *with a Potato Cake and Cabbage* 16
Meatloaf: *Bacon-wrapped with Spicy Steak Sauce, Mashed Potatoes & Seasonal Vegetables* 14
Sweet Potato Ravioli *with Braised Cabbage, Walnuts, Cranberries, and a Brown Butter Sauce* 15

DESSERT

- Apple Upside-Down Cake** *with Walnut Ice Cream and Walnut Brittle* 6
Maple Cheesecake *with Cookie Crust & Blueberry Compote* 6
Chocolate Chocolate Chip Gelato *with a House-made Fudge Brownie* 6

BEVERAGES

- Locally-Roasted Coffee:** *Fair trade organic coffee from Grains of Sense* 2
Hot Tea 2
Soda 2

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

Parties of 8 or more are subject to a 20% gratuity.

EXECUTIVE CHEF -- *Lee Gregory*

SOUS-CHEF -- *Kevin Church*