

Southern-style

THE BLACK TWIG

ft. Virginia Grown

Breakfast Classics

BRUNCH MENU

For the Table

SAUSAGE GRAVY BISCUIT \$9.50
Breakfast Sausage Gravy with Whiffletree Farm
Pork Spooned over House Biscuit
+ADD AN EGG* FOR \$2

BUTTERMILK PANCAKES \$11
5 Stack Served with Maple Syrup or Seasonal
Fruit Syrup | Whipped Cream

THE VIRGINIAN^M \$14
2 eggs* | Hash Browns or Grits | Wheat Toast or
Biscuit | Choice of Breakfast Sausage, Hickory
Smoked Virginia Bacon or Virginia Ham

CHICKEN & WAFFLES \$14
Buttermilk Fried Chicken from Whiffletree Farm
Waffle | Powdered Sugar | Local Honey Butter
Hot Sauce

Breakfast Sandos

EGG & CHEESE BISCUIT \$8.50
Farm Fresh Eggs Scrambled with Cheese on a
Freshly Baked Biscuit
+ADD BACON \$10
Hickory Smoked Thick-cut Virginia Bacon
+ADD BREAKFAST SAUSAGE \$10
House Breakfast Sausage ft. Whiffletree Pork

BRUNCH BURGER \$20
Grassfed Kinloch Farms Smash Burger (1/4 lb)
American Cheese | Fried Egg | Hickory Smoked
Virginia Bacon | Bloody Mary Ketchup | Hash Browns

Brunch Cocktails

THE TWIG PUNCH \$11
Jim Beam, Cherry, Orange, Pinaepple, Cava

HOUSE BLOODY MARY \$12
Rosemary-Jalapeño Infused Vodka
House Bloody Mary Mix | Salt Rim

STRAWBERRY BLOOD ORANGE 76 \$11
Strawberry Infused Cirrus Vodka,
Blood Orange Sour, Sparkling Wine

IRISH COFFEE \$11
Jameson Whiskey, Carolans Irish Cream
Sperryville Central Coffee Roasters Coffee



MAC & CHEESE BOWL \$10
Made with Local Dairy, Breadcrumbs, Parsley

CRISPY BRUSSELS (V) \$12
Tossed in Lemon Ginger Sauce

CHICKEN WINGS \$12
Whiffletree Farms Whole Wings, Calabrian Pepper
Buffalo Sauce, Celery, Blue Cheese Dip

PANKO FRIED SHRIMP \$12
Lemon | Curtido Slaw | Salsa Verde

Salads

STRAWBERRY SALAD \$12
Bibb & Local Green Mix, Candied Hazelnut,
Vanilla-Vinaigrette, Chevre, Pickled Fennel

GREEN SALAD \$10
Gem Lettuce, Lightly Dressed in Olive Oil with Herbs,
Seasonal Sunnyside Farm Veggie | **Dressing:** Buttermilk
Ranch, Balsamic Vinaigrette, Apple Cider Vinaigrette,
Orange Sesame

Burgers & Sandos

*Served with Fries -or- Choice of Side | Sub Side
Salad +\$3.50 | GF Sandwich bun +\$2.50*

SMASH BURGER (SINGLE - 1/4 lb) \$13
Kinloch Farms Grassfed Beef, "Done Up" with Burger
Sauce* Cheese, LTO, Pickles

DOUBLE SMASH \$17

BLACK BEAN BURGER (SINGLE) \$12
Comes "Done Up" with Burger Sauce* Cheese, LTO, Pickles
(Vegan by request)

DOUBLE BEAN \$16

PIMENTO & TOMATO GRILLED CHEESE \$13
Jackalope Ridge Artisan Sourdough Bread, House
Pimento Cheese ft. Local Dairy

Southern Sides

\$3.50 each

BRAISED GREENS
Collards braised in Local Sausage & Ham

COLESLAW Red & Green Cabbage, Carrots

PICKLED BEETS (V) Balsamic Thyme Pickles

POTATO SALAD Dill, Shallots, Mayo Dijon

**Consuming raw or undercooked meats, poultry, shellfish, and eggs may increase the risk of foodborne illness.
3% service charge is applied for credit card payments. 20% Gratuity is added to parties of 8 or more.*

@theblacktwigdiner | (540) 987-5008 | 12018 Lee Hwy, Sperryville, VA