

Southern-style

THE



Ft Virginia Grown

DINNER MENU

For The Table

- BREAD BASKET (V)** \$7
House Made Focaccia Bread (4 pcs)
Add Pimento Cheese Spread +\$3
- SEASONAL TARTINE** \$14
Bleu Cheese, Pickled Beets, Red Onion, Fresh Herbs on Toasted Focaccia
- MARINATED OLIVES (V)** \$9
Castelvetrana, Red Bella di Cerignola, Manzanillas
- ASPARAGUS + ARTICHOKE (V)**
Marinated with Fennel Seed, Pepper, Lemon
- ARANCINI** \$14
Fried Risotto with Virginia Ham, Spring Peas, Fontina Cheese, Spicy Buffalo Sauce Dip
- CRISPY BRUSSELS (V)** \$12
Tossed in Lemon Ginger Sauce
- PANKO FRIED SHRIMP** \$12
Served with Curtido Slaw, Salsa Verde, Lemon
- WINGS** \$12
Whiffletree Farm Chicken, House Calabrian Pepper-Bufferalo Sauce, Celery, Blue Cheese Dip

Salads

- STRAWBERRY SALAD** \$12
Bibb & Local Green Mix, Candied Hazelnut, Vanilla-Vinaigrette, Chevre, Pickled Fennel
- KALE CAESAR** \$12
Sunnyside Kale, Brioche Croutons, House Caesar Dressing, White Anchovy, Red Onion, Parmesan
- GREEN SALAD (V)** \$10
Gem Lettuce, Lightly Dressed in Olive Oil, Herbs
Seasonal Sunnyside Farms Veggie
Dressing: Classic Balsamic, Apple Cider Honey Vinaigrette, Local Buttermilk Ranch, Orange Sesame Vinaigrette

Add Protein

- GRILLED SHRIMP** \$9
- SALMON FILET** \$10
- LOCAL CHICKEN BREAST** \$10
- MARINATED TOFU (V)** \$8

Entrees

No substitutions please

- SPRING GNOCCHI** \$20
House Made Potato Ricotta Gnocchi, Spring Chive-Spinach-Lemon Pesto, Ricotta Cheese
***(V) Vegan by request**
- ROCKFISH PICCATA** \$28
Pan seared Filet, Confit Potato, Broccolini, Lemon Caper Sauce
- SHRIMP & GRITS** \$21
Creamy Gouda Grits, Seared Shrimp with Spicy Italian Sausage and Sauce Diavola
- FRIED CHICKEN DINNER** \$21
Local Buttermilk Fried Whiffletree Farm | Dark Meat Quarter Chicken | Southern Braised Greens Mashed Potatoes
- WHIFFLETREE PORK** \$20
Breaded Pork Chop, Creamed Polenta, Spinach, Strawberry Rhubarb Demi
- RIBEYE* 16oz** \$40
Beef Ribeye, Sauce Diavola, Green Olive Tapenade, House Focaccia
- FLANK STEAK*** \$24
Seared Garlic & Parmesan Smashed Potatoes, Creamy Salsa Verde, Balsamic Reduction
- CHICKEN & RICE** \$20
Pasture-raised Local Chicken Breast Over Peas & Risotto in a White Wine Lemon Sauce

Burgers & Sandos

- Served "Done Up" Burger Sauce* Cheese, LTO, Pickles & Fries | Sub for Side Salad +\$3.50 Sub GF Bun +\$2.50**
- SMASH BURGER (SINGLE)** \$13
Grass-fed Local Beef Kinloch Farms (1/4 lb)
- DOUBLE SMASH** \$17
- BLACK BEAN BURGER (V)** \$12
Single House Made Bean Burger (1/4 lb)
- DOUBLE BEAN BURGER** \$16
- SALMON PATTY SANDWICH** \$16
Garlic Lemon Aioli, Pickled Red Onions, Pickles, Sesame Seed Bun

Feat. Virginia-Grown Protein, Dairy & More

Jackelope Ridge Bakery, Rappahannock
Hungry Hill Farm, Nelson County
Kinloch Farm, The Plains, VA

Mt. Crawford Creamery, Rockingham
Sunnyside Farm, Rappahannock
Wade's Grist Mill, Rockbridge County

Whiffletree Farm, Fauquier County
Rotating Seasonal Produce

*Consuming raw or undercooked meats, poultry, shellfish, and eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. 3% service charge is applied for credit card payments. 20% Gratuity is added to parties of 6 or more.