

Southern-style

THE
BLACK TWIG

Ft. Virginia Grown

For the Table

LUNCH MENU

Fried Chicken

- CRISPY BRUSSELS (V)** \$12
Tossed in Lemon Ginger Sauce
- SEASONAL TARTINE** \$12
Bleu Cheese, Pickled Beets, Herbs, Red Onion on Toasted House Focaccia
- MAC & CHEESE BOWL** \$12
Three Cheese Mac ft Local Dairy, Breadcrumbs, Parsley
- ARTICHOKE & ASPARAGUS** \$12
Marinated in Citrus, Fennel, Pepper
- PANKO FRIED SHRIMP** \$12
Served with Curtido Slaw, Salsa Verde, Lemon
- TRUFFLE CHEESE FRIES** \$12
Shenandoah Valley Cheese Sauce, Truffle, Chives
- WINGS** \$12
Whiffletree Farms Whole Wings (4), Calabrian Pepper Buffalo Sauce, Celery, Blue Cheese Dip

Salads

- STRAWBERRY SALAD** \$12
Bibb & Local Green Mix, Candied Hazelnut, Vanilla-Vinaigrette, Chevre, Pickled Fennel
- KALE CAESAR** \$12
Sunnyside Farms Kale, Brioche Croutons, House Caesar Dressing, White Anchovy, Red Onion, Parmesan
- GREEN SALAD** \$10
Gem Lettuce, Lightly Dressed in Olive Oil, Herbs, Seasonal Sunnyside Farms Veggies, Choice of
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

- FRIED CHICKEN COMBO** \$19
Buttermilk Fried Whiffletree Farm Chicken
Dark Meat Quarter Chicken with choice of 2 Sides & Dipping Sauce

Sandwiches & Burgers



Served with Fries -or- Choice of (1) Side
Sub side salad +\$3.50 | GF Sandwich bun +\$2.50

- REUBEN SANDWICH** \$17
Corn Beef, Kraut, Swiss Cheese, House Thousand Island Dressing on Local Toasted Rye Bread from Jackelope Ridge
- BUFFALO CHICKEN SANDWICH** \$16
Buttermilk Fried Whiffletree Chicken Breast, Red Onion, Lettuce, House Ranch, Sesame Bun
- SALMON PATTY SANDWICH** \$16
House Patty with Lemon, Capers, Herbs on a Sesame Seed Bun with Garlic Lemon Aioli, Pickled Red Onions
- PIMENTO & TOMATO GRILLED CHEESE** \$12
Local Cheese Spread with Pimentos on Artisan Jackalope Ridge Sourdough Bread

Smash Burgers

Served "Done Up" Burger Sauce Cheese, Pickles, LTO, & Fries*

- SINGLE SMASH BURGER** \$13
Grass-fed Local Beef Kinloch Farms (1/4 lb)
- DOUBLE SMASH** \$17
- BLACK BEAN BURGER** \$12
Single House Made Bean Burger (V) (1/4 lb)
- DOUBLE BEAN** \$16

Southern Sides

\$3.50

- BRAISED GREENS**
Collards braised in Local Sausage & Virginia Ham
- COLESLAW** Red Cabbage, Carrots
- PICKLED BEETS (V)** Balsamic Thyme Pickles
- POTATO SALAD** Rosemary, Onion, Mayo, Dijon

Extra Homemade Sauce .50 cents

- BURGER SAUCE***
- BUTTERMILK RANCH**
- BLEU CHEESE DIP**
- GARLIC LEMON AIOLI**
- HONEY BUTTER**
- HONEY MUSTARD**
- SPICY SAMBAL**
- THOUSAND ISLAND**



ASK ABOUT OUR
DESSERT MENU

BAKED FRESH IN-HOUSE



*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 8 or more.