

Starter Plates

Daily Soup Selection 7

Vietnamese Mussels GF

Lemongrass, Fresh Chilies, Kaifer Lime, Galangal, Fish Fumet, Coconut Milk 12

Korean Grilled Short Rib GF

Flanken Style Short Ribs, Pineapple Kimchi, Daikon and Carrot Salad, Bibb Lettuce 11

Sharondale Mushroom and Goat Cheese Tart

Lemon, Thyme Flavored Tart Shell, Local Variety Mushrooms, Local Goat Cheese
Arugula Salad Garnish with Meyer Lemon Vinaigrette 9

***Southern Fried Oysters**

Anson Mills Cornmeal, Onion and Fresh Chili Salsa and Aji Amarillo Aioli 13

Artisan Cheese Board

Seasonal Local and Regional Cheeses and Meats, House Made Jams
and Hungry Hill Honey 15

“Shrimp and Grits”

Sautéed Shrimp, Smoked Pork Belly, Cheddar Grits Fries 9

Foraged Plates

Lemongrass Cured Salmon Niçoise GF

Haricot Verts, Tomatoes, Soft Boiled Egg, Fingerling Potatoes, Herb Vinaigrette,
Cured Salmon 9

House Pulled Mozzarella and Grilled Stone Fruit GF

Fresh Mozzarella Wheels with Basil, Grilled Stone Fruit, White Balsamic Reduction,
Lemon Thyme and Honey Vinaigrette 9

House Greens GF

Local Greens, Creamy Balsamic Dressing, Cucumber, Carrot, Radish,
Tomato, Shaved Parmesan 7

Classic Caesar

Romaine Hearts, Caesar Dressing, Croutons and White Anchovies 9

Wedge

Baby Iceberg, Basil and Blue Cheese Dressing, Walnut Crusted Blue Cheese, House-Cured Pork
Belly Bacon, Grape Tomatoes, Candied Walnuts, Pickled Red Onion 12

From the Pasture & Sea

Rhubarb Glazed Grilled Bone in Pork Chop GF

Juniper Berry and Tea Brined Pork Chop, Kale and Fingerling Potato Hash,
Red Wine Gastrique 24

Coriander and Cardamom Rubbed Airline Breast of Chicken GF

Preserved Lemon Caper Butter Sauce, served over Mashed Potatoes and Spinach 22

***Sumac Rubbed Grilled Lamb Chops** GF

Wild and Carolina Pilaf, Apricot and Cherry Mostarda 29

Pasta of the Day

House Made Pasta served with Seasonal Ingredients 21

Add Chicken 6

Add Shrimp 9

Add Salmon 9

Roasted Vegetable Strudel

Phyllo Dough, Seasonal Vegetables, Honey and Goat Cheese 21

***Grilled Atlantic Salmon** GF

Spring Pea and Oyster Mushroom Risotto, Pea Shoot Salad 23

Pan Seared Trout GF

Wild and Carolina Gold Pilaf, Kale, Golden Raisin and Bacon, Arugula Pesto
and Preserved Lemon Aioli 24

Red Snapper Curry GF

Kirby Farms Broccoli, Fingerling Potatoes, Pickled Rhubarb, Green Curry Sauce 27

***Steak Pommes Frites** GF

12 Oz NY Strip, House Cut Fries, Dressed Greens, Harissa Butter,
House Made Steak Sauce 34

*** 8 oz. Grilled Filet** GF

Yoder Farms Asparagus, Yukon Gold Mashed Potatoes, Red Wine Demi-Glace 38

GF - Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness.

Our Farms In-Use

Caromont Farms | Esmont, VA

Autumn Olive Farms | Waynesboro, VA

Palmer's Farm | Louisa, VA

Anson Mills | Columbia, SC

Rappahanock River Oysters | Rappahanock, VA

Mountain View Farm | Fairfield, VA

Meadowcreek Dairy | Galax, VA

20 Paces at Bellaire Farm | Charlottesville, VA

Goodwin Creek Farm | Afton, VA

Sunnyside Farms | Cumberland, VA

Yoder Farms | Lynchburg, VA

Stevensburg 2.0 Farms | Stevensburg, VA

Hungry Hill | Shipman, VA

Dodds Farm | Hanover, VA

Carter Mountain | Crozet, VA

Avery's Branch Farm | Amelia, VA

Sharondale Farms | Keswick, VA

Woodsons Mill | Lowesville, VA

Executive Chef, Luke Piatt

