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*Welcome!*



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*Lunch Menu*

## *Starters*

HUMMUS PLATE V  
Olive Tapenade, Vegetables, Warm Pita 12

CHEESE BOARD  
Assortment of Local and Imported Cheeses, Virginia Ham,  
Pepper Jelly, Mustard, Marinated Olives, Crostini 16

HOUSE MEATBALLS   
Sweet Onion, Smoked Bleu, Honey Chipotle, Arugula 12

## *Soup & Salads*

SOUP DU JOUR  
Fresh Local Ingredients 7

BABY SPINACH STRAWBERRY SALAD GF  
Almonds, Cucumber, Shallot, Citrus Chèvre,  
Balsamic Vinaigrette 9

TOSSED CAESAR SALAD  
Parmesan, Ciabatta Croutons 7

COBB SALAD  
Chopped Baby Iceberg, Hard Boiled Egg, Bacon, Avocado, Red  
Onion, Bleu, Sweetie Peppers, Buttermilk Chive Dressing 12

BURRATA GF V  
Heirloom Tomato, Cucumber, Lemon Balm,  
EVOO, Potato, Balsamic 17

## *Hand Helds*

RIVER OAK FARM CHICKEN  
SALAD CROISSANT  
Grapes, Pecans, Apples, Celery, Onion, Local Lettuce 12

TURKEY RACHEL  
Boars Head Pastrami Turkey, Baby Swiss, Jicama Slaw,  
Chipotle 1000 Island, Black Rye 14

HAM & BRIE  
Virginia Ham, Brie, Granny Smith Apples,  
Honey Dijon, 9-Grain Bread 14

GRILLED CHICKEN GUACAMOLE   
Bacon, Lettuce, Tomato, Horseradish Cheddar,  
House Guacamole, Goodwin Creek Bun 16

DEVILS GRILL BURGER  
Lettuce, Tomato, Caramelized Onion, Meadow Creek  
Appalachian, Horseradish Aioli, Challah Bun 18

## *Entrées*

SHRIMP & GRITS   
Wade's Mill Stone Ground Grits, Andouille Sausage,  
Lemon, White Wine, Cream, Herbs 28

EGGPLANT BRACIOLA V  
Spinach, Peppers, Boursin, Tomato Nage 26

 - Devils Grill Feature GF - Gluten Free V - Vegetarian

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

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*Welcome!*



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*Dinner Menu*

## *Starters*

VICHYSOISE GF  
Crispy Leek, Chili Oil 8

SOUP DU JOUR  
Made with the Freshest Local Ingredients 7

VIRGINIA OYSTERS GF  
Half Shell 15/28  
Rockefeller 16/30

CHEF'S CHEESE PLATE  
Assortment of Local & Imported Cheeses, Virginia Ham, Pepper  
Jelly, Mustard, House Pickled Vegetables, Bread 17


FRIED BRUSSELS SPROUTS  
House Teriyaki, Red Pepper Aioli, Sesame Seeds 14

TASSO STUFFED SHRIMP   
Crispy Kale 14

## *Salads*

POACHED PEAR AND GORGONZOLA GF  
Arugula, Toasted Almond, Olive Oil, Lemon 10

CLASSIC CAESAR SALAD  
Parmesan Cheese, Croutons 7

GRILLED EGGPLANT  GF  
Quinoa, Tomato, Cucumber, Blue Cheese,  
Local Lettuce, Citrus Vinaigrette 9


## *Entrées*

SCALLOP CARBONARA  
Spaghetti, Bacon, Pecorino, Black Pepper, Chili Flake  
MARKET PRICE

PAPA WEAVER'S STUFFED PORK CHOP  GF  
Filled with Apples and Brie Cheese,  
Pecan Chutney, Sautéed Brussel Sprouts 34

BRAISED BEEF SHORT RIB  
Whipped Potato, Braising Jus, Carrot 38

PAN ROASTED DUCK BREAST  
Five Spice Egg and Pork Belly Stew,  
Egg Noodle, Cilantro, Toasted Virginia Peanuts 36

SHRIMP & GRITS   
Wade's Mill Stone Ground Grits, Andouille Sausage, Lemon,  
White Wine, Cream, Herbs 30

FILET MIGNON GF  
Au Gratin Potato, Asparagus, Demi Glace 42

RIVER OAK FARMS HALF CHICKEN GF  
Hoppin' John, Wilted Kale, Pan Jus 30

MARINATED GRILLED MUSHROOM  GF / V  
Eggplant Puree, Blistered Tomatoes, Arugula, Lemon 28

## *Hand Helds*

DEVILS GRILL BURGER  
Lettuce, Tomato, Caramelized Onion, Meadow Creek  
Appalachian, Horseradish Aioli, Challah Bun 18

CRISPY CHICKEN SANDWICH  
Lettuce, Tomato, House Pickles, BBQ Sauce, Cheddar  
Cheese, Beer Battered Onion, Challah Bun 16

 - Devils Grill Feature GF - Gluten Free V - Vegetarian

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