

BRUNCH

STARTERS

MARINATED OLIVES / 5 VEG, GF, DF

citrus, fresh herbs, garlic, aromatics

**SWEET POTATO &
CRAB BISQUE / 11 GF, VEG**

local sweet potatoes, crab stock

HOUSE CUT FRIES / 8 VEG, GF, DF

garlic aioli, dijon, organic ketchup

CURRY FRIED OYSTERS / 11

*east coast oysters, cornmeal batter,
remoulade, pickled veggies*

DUCK & CHICKEN MOUSSE / 13 GFO

roasted grapes, lavash crackers

HERBED BEET SALAD / 13 VEG, GF, DF, *

*local beets, pickled escabeche,
walnut caper sauce*

CHEESE PLATE / 16 GFO, VEG

seasonal cheeses, accoutrement

HOUSE MADE BISCUITS / 6 VEG

whipped butter & seasonal butter

*We are proud to partner with the following
farms & local vendors:*

<i>Manakintowne Growers</i>	<i>Lindera Farms</i>
<i>Old Tavern Farm</i>	<i>Losckslay Estate Cheese</i>
<i>7 Hills Virginia Beef</i>	<i>Main St. Farmstead</i>
<i>Joyce Farms Heritage &</i>	<i>Meadowcreek</i>
<i>Natural Meats</i>	<i>Flour Garden Bakery</i>
<i>Autumn Olive Farms</i>	

ENTREES

CRISPY CATFISH SANDWICH / 16 DF

*wild caught catfish, cornmeal breading, cabbage
slaw, preserved lemon remoulade, brioche roll,
served with a local greens salad*

SHAVED RIBEYE BAGUETTE / 18 DFO

*herbed soft cheese, watercress,
pickled veggies, baguette rustica,
served with a local greens salad*

LUMP CRAB CAKE / MP

*one crab cake, coriander bay carrot puree,
local wilted greens, brown butter, crispy prosciutto*

MOULES FRITES VADOUVAN / 19 GF, DFO

white wine, vadouvan spices, herbed fries

JOYCE FARMS CHICKEN / 17 GF, DF

*grilled chicken breast, endive apple slaw,
green chermoula, duck fat potatoes*

SEARED RIBEYE / 20 GF, DFO

*6oz choice ribeye, crispy smashed sweet potatoes,
local broccoli, black garlic bordelaise &
two local eggs*

BRUNCH ENTREES

SEASONAL QUICHE / 15 VEG

served with a local greens salad

BANANA SPLIT PAIN PERDU / 16 VEG

*53% chocolate, maraschino cherries, walnut maple
syrup*

SPICED LAMB TOSTADA / 17 DF, GF

crispy tortilla, avocado, farm eggs, herbs

PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS & WE WILL BE PLEASED TO MAKE RECOMMENDATIONS

NO SEPARATE CHECKS FOR PARTIES OF 10 OR MORE

OPEN DAILY 11:30 AM-2:30 PM | WED-FRI DINNER 5 PM-8 PM | SUNDAY BRUNCH 11:30 AM-2:30 PM

**THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED.

CONSUMING RAW OR UNDERCOOKED FOODS INCREASES YOUR RISK OF FOOD BORNE ILLNESSES.

(*) CONTAINS NUTS (V) VEGETARIAN (GF/GFO) GLUTEN-FREE OR ITEMS WITH A GLUTEN-FREE OPTION (DF) DAIRY FREE ITEM

DESSERTS

CHOCOLATE ESPRESSO TORTE / 8
GF, DF

hazelnut chocolate ganache, raspberry

CLAFOUTIS / 8 VEG, GF

sour cherries, amaretto crème fraîche

CHEESE PLATE / 16 GFO, VEG

seasonal cheeses, accoutrement

BASQUE CHEESECAKE / 8 VEG, GF

brown butter roasted local apples, sesame praline, caramel

WINES BY THE GLASS *8oz glass pours*

NV CRISALINO, CAVA / 10 (SPLIT)

2020 SANTA CRISTINA, PINOT GRIGIO, ITALY / 11

2018 BR COHN, CHARDONNAY, CA / 15

2019 PFEFFINGEN, DRY REISLING, GERMANY / 15

**2020 FAMILLE FABRE, SAUVIGNON BLANC,
FRANCE / 14**

2020 J. MOURAT, ROSE, FRANCE / 14

**2019 BARALE FRATELLI, BARBERA D'ALBA
CASTILE, ITALY / 15**

**2018 GROCHAU, COMMUTER CUVÉE PINTO NOIR,
WILLAMETTE / 15**

2018 THE FABLEIST, CABERNET SAUVIGNON, CA / 15

**2018 CHAT. DE VARENNES BEAUJOLAIS,
FRANCE / 13**

BEER & CIDER SELECTION

PETITE CIDER / 6

POTTER'S CRAFT / CHARLOTTESVILLE, VA

POCAHOPTAS IPA / 7

CENTER OF THE UNIVERSE / RVA

COORS BANQUET / 5

MILLER COORS / ELKTON, VA

WEEKEND LAGER / 6

ALEWERKS / WILLIAMSBURG, VA

SOUR MONKEY / 6

SOUR TRIPPEL / VICTORY BREWING / PA

ARDENT SAISON / 7

ARDENT BREWERY / RVA

FEATURED COCKTAILS

REDWOODS / 12

FLOR DE CAÑA RUM, LEMON, MAPLE, ALLSPICE RUM

BIG SUZE / 16

TANQUERAY GIN, DOLIN DRY VERMOUTH, SUZE

CAFÉ AMUSE / 15

CRÈME DE CACAO, ORANGE, COFFEE, WHIPPED CREAM

WINTER'S BERRY / 15

BYRRH QUINQUINA, CRÈME DE CASSIS, TONIC

YOSEMITE / 15

MAKER'S MARK, PASUBIO, CEDAR THYME BITTERS

SODA DU JOUR / 5

NON-ALCOHOLIC

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