

**Soups & Starters** **Celery Root Bisque | 5**  
with maple chestnut purée & spiced apple chips

**Moroccan Chickpea Stew | 5**  
topped with gremolata

**Roasted Baby Beet Salad | 7**  
with local Caramont Farms chevre, Manakintowne greens & lemon yogurt

**Crispy Pork Belly | 9**  
with slow poached egg, local exotic mushrooms, piquillo peppers & parsley cream

**Rappahannock Curry-Fried Oysters | 9**  
served over cucumber-mint raita & garnished with pickled veggies

**P.E.I. Mussels | 9**  
sautéed with Surry sausage, garlic, white wine, & butter, topped with pecorino cheese & grilled toast

**Cheese Plate | 12**  
daily selection of local (or not so local) cheeses served with fruit & clover honey

**Entrées** **Corned Beef Hash\* | 14**  
with buttermilk biscuits, poached eggs & hollandaise

**House Cured Salmon | 14**  
with shaved fennel, yellow wax beans, castlevetrano olives & squid ink vinaigrette

**Virginia Ham & Eggs\* | 13**  
served with potato rosti, English peas & sunny-side eggs

**Jumbo Lump Crab Cake “Sandwich” | 15**  
served between two fried green tomatoes, with crisp applewood smoked bacon, arugula & pimento cheese

**Local Mushroom & Goat Cheese Quiche | 12**  
fluffy & light with pea tendril pesto

**Fried Chicken & Grits | 14**  
golden boneless chicken thigh with kimchi, crispy shallots & Southern grits

**Cornbread Waffle | 11**  
with spiced apples, maple syrup & crispy applewood smoked bacon

---

**Vivreau Purified Water** – Complimentary Unlimited Refills – Available in Sparkling by Request

**Please inform your server if you are a VMFA member to receive a 10% discount!**

\*These items may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish & eggs may increase the risk of food borne related illness.

A 20% gratuity may be added to parties of six or more. No separate checks for parties larger than ten.