

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 **Slow Roasted Pot Roast | 14**
with local exotic mushrooms, turnips, carrots, fingerling potatoes & rosemary

Pan Seared Scallops* | 15
over French green lentils, yellow wax beans & harissa

Braised Lamb Shank | 15
with house made paradelle pasta, San Marzano tomatoes, rapini & buffalo milk parmesan

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

Grilled Cobia | 16
with English peas, mint, Virginia ham, fresh horseradish, potato rosti & black garlic chips

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

Pan Roasted Monkfish | 15
with castlevetrano olives, San Marzano tomatoes, fennel & roasted garlic cous cous

Local Twin Oaks Tofu | 13
tossed with rice noodles, roasted sweet potato, fava greens, edamame & mushroom-miso broth

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.