

**Soups &
Starters**

Creamy Parsnip Bisque | 5
spiced apple chips

Tuscan Kale & Potato Stew | 5
with house made lamb sausage

Local Manakintowne Greens Salad | 7
with roasted squash, pomegranate, feta cheese, candied pecans & sherry vinaigrette

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

Crispy Pork Belly Poutine | 13
house fries, crispy pork belly, sunny eggs, cheese curds & gravy

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 tendrils pesto

Fried Chicken & Grits | 14
golden boneless chicken thigh with kimchi, grilled scallion oil & 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.