

**Soups &
Starters**

Creamy Parsnip Bisque | 5
spiced apple chips

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

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

Crispy Pork Belly Poutine | 9
house fries, crispy pork belly, cheese curds & gravy

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
over polenta with San Marzano tomatoes sauce, rapini & buffalo milk parmesan

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

Grilled Rockfish | 16
with shaved fennel, charred radicchio & blood orange vinaigrette

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

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

Smoked Twin Oaks Tofu | 13
with roasted cauliflower, baby leeks, fingerling chips & chermoula

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.