

FARM BREADS & SPREADS

BRIE

onion jam
crisp apple | 9

HAM AND FIG

fig jam | mascarpone
virginia ham | 9

GRAMMA BEV

virginia ham
cookie spread | 9

ROASTED CHILI

jalapeño relish | 9

CHICKEN LIVER MOUSSE

tart jelly
pickled fennel | 10

BEEF TARTAR

capers | onion
deviled egg | 12

CLASSIC

pimento cheese | green goddess
romesco | churned butter | 10

CHURNED

charred tomato mint | roasted pepper dip
sour cream & onion dip | 10

VIRGINIA HAM AND BISCUITS

three hams | tart jelly
honey butter | mustard | 14

SKILLET CORN BREAD

sea salted honey butter | 6

BUTTERMILK BISCUITS

sea salted honey butter & jam | 6

SHARE PLATES

WHIRLY POP KETTLE CORN | 5

FRIED GREEN TOMATOES | 8

CHIPS, RINGS, CRISPS, DIPS & CIABATTA | 10

PICKLED SEASONAL VEGETABLES | 4

DEVIL-ISH EGGS: CLASSIC | 5

DEVIL-ISH EGGS: SEAFOOD COMBO | 15

BLUE CHEESE BACON DATES | 10

GLAZED BACON LOLLIS | 10

SPICY CORN CRAB DIP | 15

GARLIC BLACK PEPPER WINGS | 10

BABY CHEESEBURGERS* choose 3 or 6 | 10/ 15

MILLIONAIRE COCKTAIL

lobster | shrimp | oysters | crab | 65

OYSTERS

RAW

6 for 12 or combo

CLASSIC*

GREEN APPLE MIGNONETTE*

BAKED

6 for 18 or combo

GARLIC ROMANO

TOMATO RELISH BAKED

FRIED

6 for 18 or combo

CLASSIC

SPICY CORN AVOCADO

SHOOTERS

8 each

SPICY TOMATO, PILSNER

BLOOD ORANGE*, VODKA

BUTCHER'S STUDIO

Whole sides of beef from regional farms, butchered daily here in our kitchen. Ask your server about today's cuts and preparations.

BUTCHER'S CHOICE | 17

PAN SEARED* | 19

SASSAFRAS BRAISED* | 19

CHEF'S CUT* | MKT

LAND & SEA* | MKT

HEARTH FOODS

ROASTED TURKEY & GRAVY 16
mashed potatoes | green beans | cornbread stuffing

STUFFED PORK TENDERLOIN 19
pancetta | collard greens | cornbread stuffing

FORK-TENDER PORK RIBS 22
fried potato salad | green beans

PORCHETTA 19
parsnip puree | rapini | cannellini

CAMPFIRE TROUT WITH LEMON BUTTER 18
sweet & sour tomato | spinach | mashed potatoes

YANKEE POT ROAST 17
mashed potatoes

STEAK & ENCHILADAS* 19
street corn | avocado salad

MEATLOAF & GRAVY 17
mashed potatoes | daily vegetable

MARINATED 4-CHOP LAMB RACK* 24
fried potato salad

SOUP & SMALL SALADS

TODAY'S SOUP 6

ROASTED TOMATO SOUP 6

FARMERS SALAD 8

SPINACH BACON BLUE SALAD 8

FARRO ARUGULA SALAD 8

ENTREE SALADS

FARMERS SALAD 15
avocado | dates | tomato | grapes | almonds | romano | olives

SPINACH BACON BLUE 15
egg | apple | balsamic onion | crispy shallots

FARRO ARUGULA 15
edamame | squash | pine nuts | dried fruit

MANY VEGETABLE 15
avocado | egg | cannellini | peanuts | onion | romano

BLUE CHEESE STEAK 18
bacon | egg | balsamic onion | crispy shallots

FRIED CHICKEN 15
onion | corn | apple | romano

CHICKEN SALAD SALAD 15
avocado | almonds | beets | blueberries | raisins

SPICY AHI TUNA POKE* 17
avocado | cabbage | onion | herbs | bell pepper

CEVICHE & GREENS* 15
fried green tomato | avocado | cucumber

CRAB OR SHRIMP LOUIE (combo +5) 19
onion | avocado | tomato

SPICY FRIED CHICKEN AND JEFFERSON DONUT

macaroni & cheese | green beans | 16

CHICKEN FRIED STEAK AND JEFFERSON DONUT

macaroni & cheese | green beans | 16

CHICKEN

SPICY FRIED CHICKEN DINNER 16
braised greens | grits | honey meunière

SOUTHERN FRIED CHICKEN 16
braised greens | mashed potatoes | gravy | chow chow

BEER CAN CHICKEN 16
hearth vegetable | sauteed spinach

CHICKEN POT PIE 16

CHICKEN & SPINACH ENCHILADAS 13
avocado salad

BURGERS & SANDWICHES

choice of chips or fries

CHEESEBURGER* 11

CHILI CHEESEBURGER* 13

AVOCADO BACON BURGER* 13

BLUE CHEESE BALSAMIC BACON BURGER* 13

GOAT CHEESE BURGER* 13

BIG BBQ CHEESEBURGER* 15

GRILLED CHEESE & TOMATO SOUP 11

TURKEY & AGED PROVOLONE 11

ROASTED VEGETABLE & AVOCADO 12

CIDER SLAW REUBEN 14

EGG SALAD 10

SPICY FRIED CHICKEN 13

BEEF DIP* 13

CHIVITO 13
steak | bacon | porchetta | egg

DOGS & ROLLS

choose 3 for 12

ORIGINAL DOG CHICKEN SALAD ROLL

TOMATO CHOW CHOW DOG PASTRAMI ROLL +2

BLUE CHEESE BACON DOG CRAB ROLL +2

CHILI DOG LOBSTER ROLL +2

FROM THE SEA

TODAY'S FISH MKT

mashed potatoes | sautéed green vegetable

Simple: salt | pepper | lemon | butter

Meunière: butter | shallots | garlic | lemon

Napa Provençal: capers | olives | cucumbers | red onions

Sweet Onion: balsamic red onion

Almond Crusted: panko | mushroom | romano

FISH, CHIPS & BEER 15

SHRIMP & GRITS WITH ANDOUILLE 18

CRACKER CRUSTED SHRIMP 18
corn bread | slaw | fries

GLAZED CEDAR PLANK SALMON* 24
mashed potatoes | hearth vegetable

CRAB CAKES 29
sautéed spinach | fries

DIVER SCALLOPS MEUNIÈRE 24
butternut risotto

SEARED TUNA & PORCHETTA* 25
creamed leeks | crispy potato gratin

SHRIMP & LOBSTER RISOTTO 29
portobello | herb cream

HANDMADE PASTAS

SEVEN CHEESE MACARONI 13

HAM, APPLE & PEAS MACARONI & CHEESE 15

LOBSTER MACARONI & CHEESE 29

SPICY SHRIMP MARINARA 19

CHICKEN BOLOGNESE 18

SOUTHERN CARBONARA 16

SHRIMP & EGGPLANT 19

BUTTERNUT SQUASH MASCARPONE RAVIOLI 15

SAUSAGE MUSHROOM GNOCCHI 17

FRIED EGGPLANT MARINARA 16
ricotta | mushroom cream

MEATLESS

MUSHROOM GRUYERE REUBEN 12

VEGETABLE TAGLIATELLE 16

CRANBERRY & BRIE VEGETABLE BURGER 13

MANY VEGETABLE MUSHROOM LOAF 16

CAULIFLOWER STEAK & RISOTTO 16

ROASTED VEGETABLE PLATTER 16

NOT ALL INGREDIENTS ARE LISTED ON THE MENU. PLEASE INFORM YOUR SERVER IF YOU HAVE ALLERGIES OR RESTRICTIONS.

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.