

Jefferson's

restaurant & bar™

SMALL PLATES

OLD BAY DEVILED EGGS 10
pickled cucumber

FRIED GREEN TOMATOES 10
pecorino / green goddess dip

BLUE CRAB CAKE 19
lemon cream / mountain cress / pickled red onion

BAR MEATBALLS 11
horseradish tomato jam / organic ricotta

THE VIRGINIAN 15
*local ham / saucisson / bresaola / seasonal compote
mustard / grilled bread*

PEEL & EAT SHRIMP* 20
meyer lemon aioli / cocktail sauce

SHE CRAB SOUP 12
local bacon / sherry / sweet corn

SALADS

BATH COUNTY GREENS 10
*radish / cucumber / apple
aged goat cheese / buttermilk dressing*

BEETS & MOUNTAIN GREENS 12
*bourbon pickled grapes / pecans / fire carrots / goat cheese
lemon verbena vinaigrette*

VIRGINIA WEDGE 12
*tomato / sweet onion / sorghum glazed bacon
everona blue ridge*

SMOKED TROUT CAESAR 18
roasted garlic crouton / ricotta salata

SIDES

10

HONEY STUNG BRUSSELS SPROUTS

BACON WILTED SPINACH

ROASTED MUSHROOM

SPICED AUTUMN SQUASH

BOURBON CREAMED CORN

BAKED GEMELLI & CHEESE

BUTTERMILK WHIPPED POTATO

BROILED MEATS

All meats served with one sauce: Béarnaise, Green Peppercorn, Bordelaise
Try all three sauces 9

NEW YORK STRIP* 37
12 oz.

BERKSHIRE PORK CHOP* 34
12 oz.

FILET OF BEEF TENDERLOIN*
8 oz. 43 / 12 oz. 52

BONE-IN NEW YORK* 49
18 oz.

HIGHLAND COUNTY RACK OF LAMB*
half 29 / full 53

HOMESTEAD PRIME RIB*
horseradish cream / au jus
Friday & Saturday only
12 oz. 38 / 16 oz. 46

LARGE PLATES

SPICED SHRIMP & CHEDDAR GRITS 30
smoked bacon / arugula / grilled toast

SUCCULENT CHICKEN 29
roasted breast and thigh / braised mustard greens / corn espuma

PAN ROASTED ALLEGHENY TROUT 32
brussels sprouts / toasted farro / lemon beurre blanc

AUTUMN SAFFRON SQUASH PAPPARDELLE 24
broccoli rabe / wild mushrooms / ricotta salata

BROILED SALMON* 32
red quinoa risotto / snow peas / lemon emulsion

Culinary Team
Severin Nunn, Executive Chef
John Ferguson, Executive Sous Chef
Leen Kim, Executive Pastry Chef
Greville Walker, Jr, Sous Chef

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of foodborne illness, especially if you have certain medical conditions.
An automatic service charge of 20% applies to parties of 8 or more.

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WINES BY THE GLASS

The wines by the glass are in a progressive order. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste and progressing to wines that are drier and stronger in taste.

SPARKLING

Maschio, Prosecco, Brut, Treviso, Italy, DOC .187ml.....	6.75
Chandon, Rosé, California, NV .187 ml.....	11.5
Marquis de La Tour, Brut Sparkling, Loire Valley, France .187 ml.....	9.25

WHITE

	6 oz.	9 oz.
Riesling, Dr. Loosen, "Dr. L", Mosel, Germany.....	12	16
Sacha Lichine SLS Rosé, Single Blend, Languedoc, France.....	8.75	11.75
Pinot Grigio, Kris, "Artist Cuvee", delle Venezie, Italy.....	8.25	11
Sauvignon Blanc, Joel Gott, California.....	9.75	13
Sauvignon Blanc, Whitehaven, Marlborough, New Zealand.....	10.75	14.25
Falanghina, Cantina del Taburno, Campania, Italy.....	12	16
Viognier, Michael Shaps, Mountain View Vineyard, Monticello, VA.....	13	17
Chardonnay, Wente Vineyards Estate Grown, Livermore Valley, Central Coast, California.....	10	13.25
Chardonnay, Jefferson "Reserve", Monticello, Virginia.....	12	16
Chardonnay, Kendall-Jackson, "Vintner's Reserve", California.....	9.75	13
Chardonnay, Stags' Leap, "Karia", Napa Valley, California.....	18	24

RED

Pinot Noir, Parker Station by Fess Parker, Central Coast, California.....	10.5	14
Pinot Noir, Meiomi, Monterey, Sonoma and Santa Barbara, California.....	12	16
Merlot, Charles Smith Wines, "The Velvet Devil", Columbia Valley, Washington.....	9.25	12.25
Meritage, Genesis by Hogue, Columbia Valley, WA.....	10.25	13.75
Malbec, Terrazas Alto del Plata, Argentina.....	8.25	11
Cabernet Sauvignon, Beringer, Knights Valley, California.....	15.25	20.25
Cabernet Sauvignon, Louis Martini, Sonoma County, California.....	10.25	13.75
Cabernet Sauvignon, Trefethen, "Estate", Napa Valley, California.....	20	26.5
Shiraz, Thorn-Clarke, "Shotfire", Barossa, Australia.....	13	17

SPECIALTY COCKTAILS

WHITEWATER HOUND 10

Finlandia Grapefruit Vodka, Fresh Grapefruit, Fresh Lemon,
Simple, Toasted Rosemary

BLUE RIDGE COSMO 12

Spirits of the Blue Ridge Vodka, Cointreau,
Cranberry Juice, Fresh Lemon Juice

WHITE LIGHTNING SMASH 12

Virginia Lightning White Whiskey, House Sour, Muddled Seasonal Berries

WATERSHED GIMLET 12

Catoctin Creek Gin, Domaine de Canton Ginger Foam,
Tiki Bitters, Fresh Lime

AMBLER COLLINS 10

Plymouth Gin, House Sour, Grilled Lemon, Jefferson Soda Water

VIRGINIA JULEP 14

Bowman Brothers Small Batch Bourbon, Hungry Hill Honey,
Local Mountain Mint, Jefferson Soda Water

RYE OLD FASHIONED 14

Catoctin Creek Roundstone Rye, Muddled Fruit,
Fee Brothers Cherry Bitters, Ginger Ale

BASIL PEACH GIMLET 14.25

Ciroc Peach Vodka, Fresh Lime, Simple Syrup,
Basil Leaf and Peach Bitters

KEY LIME COLLINS 12.75

Bacardi Limón Rum, Fresh Lemon and Lemon-Lime Soda
and a Whole Half Lime

LEWISBURG LEMONADE 11

Smooth Ambler American Whiskey, Simple, Fresh Lemon

JEFFERSON'S SPIKED ICED TEA 12

Brandy, Darjeeling Black Tea, Hungry Hill Honey

BIG APPLE MOJITO 12.75

Bacardi Big Apple Rum, Fresh Mint, Fresh Lime, Simple, Soda

VIRGINIA MANHATTAN ON THE "ROCK" 14

Bowman Single Barrel Bourbon, Carpano Antica Sweet Vermouth,
Fee Brothers Peach Bitters, Luxardo Cherry

THE HIGHLANDER 14

Virginia Highland Malt Whisky, Maple Syrup,
Lemon, Bitters