

Jefferson's

restaurant & bar™

SMALL PLATES

OLD BAY DEVILED EGGS 10
pickled cucumber

FRIED GREEN TOMATOES 11
pecorino / green goddess dip

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

BAR MEATBALLS 12
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 13
local bacon / sherry / sweet corn

SALADS

BATH COUNTY GREENS 11
*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

GRILLED JUMBO ASPARAGUS

BOURBON CREAMED CORN

BAKED GEMELLI & CHEESE

BUTTERY WHIPPED POTATO

BROILED MEATS

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

NEW YORK STRIP* 39
12 oz.

BERKSHIRE PORK CHOP* 34
12 oz.

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

COWBOY RIB EYE* 58
22 oz.

HIGHLAND COUNTY RACK OF LAMB*
half 29 / full 53

HOMESTEAD PRIME RIB*
horseradish cream / au jus
Friday & Saturday only
12 oz. 39 / 16 oz. 47

LARGE PLATES

SPICED SHRIMP & CHEDDAR GRITS 32
smoked bacon / arugula / grilled toast

SUCCULENT CHICKEN 29
whipped Yukon potatoes / braised greens / corn espuma

INDIAN CORN ALLEGHENY TROUT 32
japonica rice / garlic rapini / sun-dried tomato cream

SUMMER VEGETABLE PAPPARDELLE 24
Bath County squash and eggplant / wild mushrooms / ricotta salata

CITRUS CRUSTED GROUPER 36
coconut green curry shrimp hash

BROILED SALMON* 34
red quinoa risotto / snow peas / lemon emulsion

ROASTED DUCK BREAST 37
sweet chili radish / bok choy / red miso jus

Culinary Team
John Ferguson, Executive 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

	6 oz.
Mousseux, Rosé Sec, Pol Clément, Loire, France.....	9
Treviso, Prosecco, Brut, Cantine Maschio, Veneto, Italy, DOC .187ml	10
Marquis de La Tour, Brut, Loire Valley, France .187ml.....	16
Chandon, Rosé, California, NV .187ml.....	16

WHITE

	6 oz.	9 oz.
Riesling, Chateau Ste. Michelle, “Saint M,” Pfalz, Germany.....	12.25	17
Pinot Grigio, Kris, “Artist Cuvée,” delle Venezie, Italy.....	10.5	14.5
Sauvignon Blanc, Decoy by Duckhorn, Sonoma County, California	14.25	19.75
Rosé, Day Owl, California	12.75	17.5
Chardonnay, Wente Vineyards, “Estate Grown,” Livermore Valley, California.....	12.75	17.5
Chardonnay, Kendall-Jackson, “Vintner’s Reserve,” California.....	13	18

RED

	6 oz.	9 oz.
Pinot Noir, Meiomi, Monterey County, California.....	17	23.5
Pinot Noir, Elouan, Oregon.....	15.75	21.75
Merlot, Honoro Vera, Jumilla, Murcia, Spain.....	10.5	14.5
Merlot, Decoy by Duckhorn, Sonoma County, California	16.25	22.5
Syrah, Charles Smith Wines, “Boom Boom!,” Columbia Valley, Washington.....	15	20.75
Malbec, Terrazas de los Andes, “Altos del Plata,” Mendoza, Argentina	12.5	17.25
Red, Joel Gott, Columbia Valley, Washington.....	16.25	22.5
Cabernet Sauvignon, Louis Martini, Sonoma County, California	13.5	18.5
Cabernet Sauvignon, Uppercut, Napa Valley, California.....	14.25	19.75
GSM, Barossa Valley Estate, Barossa Valley, South Australia.....	12.75	17.5

SPECIALTY COCKTAILS

WHITEWATER HOUND 12 Deep Eddy Grapefruit Vodka, fresh grapefruit, fresh lemon, simple, toasted rosemary	BASIL PEACH GIMLET 15 vodka, fresh lime, simple, basil leaf, peach bitters
BLUE RIDGE COSMO 13 Spirits of the Blue Ridge Vodka, Cointreau, cranberry juice, fresh lemon juice	SOUTHERN LEMONADE 12 Kentucky bourbon, simple, fresh lemon juice
WHITE LIGHTNING SMASH 13 Virginia Lightning White Whiskey, house sour, muddled seasonal berries	JALAPEÑO MARGARITA 14 El Tegoro Platinum, lime juice, cane syrup, triple sec
AVIATION 14 Aviation gin, maraschino liqueur, Crème de violette, lemon juice, Luxardo cherries	MOSCOW MULE 14 Tito’s Vodka, craft ginger beer, fresh lime juice
VIRGINIA JULEP 14 Bowman Brothers Small Batch Bourbon, Hungry Hill honey, local mountain mint, Jefferson soda water	VIRGINIA MANHATTAN ON THE “ROCK” 15 Bowman Single Barrel Bourbon, Carpano Antica sweet vermouth, Fee Brothers peach bitters, Luxardo cherry
RYE OLD FASHIONED 15 Bulleit Rye, muddled fruit, Fee Brothers Cherry Bitters, ginger ale	COCK N’ BULL 15 1792 Small Batch bourbon, Hennessy, Benedictine, triple sec, bitters, orange