

Jefferson's

restaurant

SMALL PLATES

KALAMATA OLIVE BATARD VG 8
whipped salted herb butter

SHRIMP COCKTAIL GF 18
jumbo tiger shrimp, lemon, sauce louis

OYSTERS ROCKEFELLER GF 21
spinach, parmesan, pernod mornay sauce

SALMON TARTARE 18
dijon aioli, dill, capers, lemon

BURRATA GF VG 14
tomato, roasted peppers, olive oil, balsamic

BEEF TARTARE ON BROILED BONE MARROW 26
cornichon, gremolata, truffle brioche

SALADS & SOUPS

KNIFE & FORK CAESAR GFR VG 14
house dressing, parmesan, sourdough

CHOP HOUSE WEDGE GFR VG 15
parmesan croutons, stilton blue cheese dressing,
pickled cucumber, heirloom tomato, egg

FRENCH ONION SOUP 16
spanish onion, sourdough crouton, gruyère

CUCUMBER & GREEN APPLE GAZPACHO VG 12
minted coconut yogurt, pickled radish

STEAKS & CHOPS

SERVED WITH BLISTERED TOMATOES AND ROASTED GARLIC PURÉE

8oz PRIME FILET MIGNON GF 62

14oz PRIME NEW YORK STRIP GF 64

22oz PRIME BONE-IN RIBEYE GF 75

18oz VEAL CHOP GF 58

STEAK ADDITIONS

BÉARNAISE GF 4
MAÎTRE D'BUTTER GF 4
GREEN PEPPERCORN DEMI-GLACE GF 4
STILTON BLUE CHEESE GRATIN GF 8
BUTTER-POACHED LOBSTER TAIL GF 18

STEAK TEMPERATURES

RARE | seared outside, cool center
MEDIUM-RARE | slightly cool red center
MEDIUM | warm light pink center
MEDIUM-WELL | slightly pink, mostly cooked throughout
WELL | fully brown center, cooked throughout

LARGE PLATES

JEFFERSON'S SHRIMP SCAMPI 50
toasted garlic grits, rendered bacon, charred shallots, tomato

RICOTTA CAVATELLI VG 48
shaved black truffle, parmesan cream, black pepper, spinach

ROASTED WHOLE FORAGED MUSHROOMS GF VG 38
potato, mustard greens, chimichurri, radish, edamame purée

GRILLED SALMON OSCAR GF 54
citrus blue crab, grilled asparagus, whipped potatoes, hollandaise

DRY-AGED DUCK BREAST GF 50
confit duck, seared mushrooms, potato purée,
cherry & coffee demi-glace

BLACK TRUFFLE NEW YORK STRIP 82
brûléed stilton, shaved truffle, shallots, asparagus

JEFFERSON'S STEAK DIANE GF 90
bone-in ribeye, roasted whole oyster mushroom,
dijon mustard hollandaise, charred shallots

SIDES

MASHED POTATOES WITH HERB BUTTER GF VG 11

SAUTÉED MUSHROOM & ONIONS GF 11

HONEY-STUNG FRIED BRUSSELS SPROUTS GF VR 11

GRATIN MAC & CHEESE GFR 11

GRILLED ASPARAGUS GF V 11

PREMIUM SIDES

MAINE LOBSTER CAVATELLI & CHEESE GFR 24
poached lobster, mornay sauce

STEAKHOUSE ONION RINGS 16
french onion aioli, charred gruyère

SWEET TREATS

DEEP-DISH CHEESECAKE VG 15
mixed berry compote, mascarpone cream

SPICED MEXICAN CHOCOLATE CAKE VG 14
horchata anglaise, dulce de leche crémeaux, smoked salt,
cinnamon & sugar sopapillas

CHOCOLATE LAVA CAKE VG 16
matcha white chocolate ganache

STRAWBERRY SHORTCAKE FLAMBÉ VG 19
vanilla cake, grand marnier strawberries, sweet cream

Due to the sustainable ranches that we proudly purchase our protein from, availability is limited on some items.
Executive Chef Todd Owen | Chef de Cuisine Paul Wedekind | Executive Pastry Chef Frederick Isla

GF Gluten-Friendly | V Vegan | VG Vegetarian | GFR Gluten-Friendly upon Request | VR Vegan upon Request

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

Please notify us of any food allergy.

Automatic service charge of 20% applied for parties of 8 or more.



Jefferson's

restaurant

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	187ml		
Lunetta Prosecco DOC Brut, Trentino, Veneto, Italy	14		
Chandon Sparkling Rosé, California	16		
WHITE	6oz	9oz	Btl
Chateau Ste. Michelle Riesling, Columbia Valley, Washington	13	17	48
Conundrum Blend, California	14	19	55
Zenato Pinot Grigio, delle Venezie, Italy	13	17	48
Rose Gold Côtes de Provence Rosé, Provence, France	14	19	53
Duckhorn Decoy Sauvignon Blanc, Sonoma County, California	15	20	54
Mohua Sauvignon Blanc, Marlborough, New Zealand	14	19	53
Stinson Sauvignon Blanc, Crozet, Virginia	15	21	59
Pine Ridge Chenin Blanc/Viognier, California	14	19	55
Wente Vineyards Estate Grown Certified Sustainable Chardonnay, Livermore Valley, California	14	19	52
Kendall-Jackson Vintner's Reserve Chardonnay, California	13	18	52
Barboursville Vermentino, Barboursville, Virginia	15	21	59
RED	6oz	9oz	Btl
Meiomi Pinot Noir, Monterey County, California	17	24	59
Elouan Pinot Noir, Oregon	16	22	55
Banfi Chianti Classico, Tuscany, Italy	15	21	60
Benziger Family Winery Certified Sustainable Merlot, Sonoma County, California	15	21	53
Tribute Cabernet Sauvignon, California	14	19	50
Liberty School Cabernet Sauvignon, Paso Robles, California	14	19	52
Franciscan Estate Cabernet Sauvignon, Cornerstone, California	15	20	53
Michael Shaps Cabernet Franc, Charlottesville, Virginia	19	26	70
Joel Gott Blend, Columbia Valley, Washington	14	19	52
Chrysalis Norton, Middleburg, Virginia	19	26	70

MIXED DRINKS

SMOOTH FLIGHT 15

Gin or vodka martini bursting with flavors of blackberry and lavender

ROCK STAR MARTINI 15

A modern classic - fruity and tropical with a shot of bubbles

WOODFORD MANHATTAN UP 16

Classically crafted and served chilled

JEFFERSON'S OLD FASHIONED 15

Classic old fashioned crafted with Jefferson's Small Batch Bourbon

STRAWBERRY JALAPEÑO MARGARITA 15

Traditional meets sweet & spicy

RUBINO NEGRONI 14

Bombay Sapphire, Martini & Rossi Riserva Speciale Rubino, Campari, orange peel

TROPICALI 13

Tropical cocktail bursting with mango and lime, shaken and topped with a float of dark rum

MOUNTAIN MULE 16

Crafted with local Smooth Ambler Contradiction Bourbon and served in a copper mug

PINK BERRY COLLINS 13

A fruity and floral infusion in a classic collins

BEER SELECTION

DRAFT 8

Legend Brown Ale
Blue Moon Belgian White
Bold Rock Hard Cider
Basic City 6th Lord IPA
Voodoo Ranger IPA
Northern Lights IPA
Samuel Adams Seasonal
Devils Backbone Vienna Lager
Stella Artois
Virginia Craft Seasonal

REGIONAL & IMPORTED 8

Dos Equis
Modelo Especial
Angry Orchard Hard Cider
Voodoo Ranger Seasonal
Virginia Seasonal Craft
Peroni
Heineken
Corona Extra
Devils Backbone 8 Point IPA
Heineken 0.0

DOMESTIC 7

Michelob Ultra
Bud Light
Miller Lite
Coors Light