OLD BAY DEVILED EGGS 10
pickled cucumber

FRIED GREEN TOMATOES 11
pecorino / green goddess dip

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

BAR MEATBALLS 12
homedish tomato jam / organic ricotta

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

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

SHE CRAB SOUP 13
local bacon / sherry / sweet corn

BATH COUNTY GREENS 11
radish / cucumber / apple
aged goat cheese / buttermilk dressing

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

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

SMOKED TROUT CAESAR 18
roasted garlic crouton / ricotta salata

SMALL PLATES

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

NEW YORK STRIP* 42
12 oz.

BERKSHIRE PORK CHOP* 34
12 oz.

FILET OF BEEF TENDERLOIN* 8 15 / 12 oz. 56

COWBOY RIB EYE* 58
22 oz.

HIGHLAND COUNTY RACK OF LAMB* half 32 / full 56

LARGE PLATES

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

JOYCE FARMS ORGANIC CHICKEN 29
toasted farro with turnips and mushrooms / leek velouté / crispy ham

LOCAL ALLEGHENY TROUT 32
lemon-herb sorghum grain / butternut with rapini / spiced pecans

WINTER SQUASH RISOTTO 24
delicata donuts / toasted pumpkin seeds / pecorino romano

CITRUS CRUSTED GROUPER 38
coconut green curry shrimp hash

BROILED SCOTTISH SALMON* 34
forked natahaagis and watercress / organic carrots / herb butter sauce

SALADS

LARGE PLATES

SALADS

BATH COUNTY GREENS 11
radish / cucumber / apple
aged goat cheese / buttermilk dressing

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

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

SMOKED TROUT CAESAR 18
roasted garlic crouton / ricotta salata

SIDES

10
HONEY STUNG BRUSSELS SPROUTS
BACON WILTED SPINACH
ROASTED MUSHROOM
BOURBON CREAMED CORN
BAKED GEMELLI & CHEESE
BUTTER WHIPPED POTATO
FIRE ROASTED CARROTS WITH GOAT CHEESE BRULÉE

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.

Culinary Team
John Ferguson, Executive Chef
Todd Owen, Executive Sous Chef
Leen Kim, Executive Pastry Chef
Greve Walker, Jr, Sous Chef
**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**

- Moussy, Rosé Sec, Pol Clément, Loire, France ................................................................. 9
- Trevisa, 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**

- Pinot Grigio, Kris, “Artist Cavè,” 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, Kendall-Jackson, “Vintner’s Reserve,” California .............................................. 13  18

---

**RED**

- Pinot Noir, Meiomi, Monterey County, California ....................................................................... 17  23.5
- Pinot Noir, Elouan, Oregon ....................................................................................................... 15.75  21.75
- Merlot, Homoro 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

- **BLUE RIDGE COSMO 13**
  Spirits of the Blue Ridge Vodka, Cointreau, cranberry juice, fresh lemon juice

- **WHITE LIGHTNING SMASH 13**
  Virginia Lightning White Whiskey, house sour, muddled seasonal berries

- **AVIATION 14**
  Aviation gin, maraschino liqueur, Crème de violette, lemon juice, Luxardo cherries

- **VIRGINIA JULEP 14**
  Bowman Brothers Small Batch Bourbon, Hungry Hill honey, local mountain mint, Jefferson soda water

- **RYE OLD FASHIONED 15**
  Bulleit Rye, muddled fruit, Fee Brothers Cherry Bitters, ginger ale

---

- **BASIL PEACH GIMLET 15**
  vodka, fresh lime, simple, basil leaf, peach bitters

- **SOUTHERN LEMONADE 12**
  Kentucky bourbon, simple, fresh lemon juice

- **JALAPEÑO MARGARITA 14**
  El Tegoro Platinum, lime juice, cane syrup, triple sec

- **MOSCOW MULE 14**
  Tito’s Vodka, craft ginger beer, fresh lime juice

- **VIRGINIA MANHATTAN ON THE “ROCK” 15**
  Bowman Single Barrel Bourbon, Carpano Antica sweet vermouth, Fee Brothers peach bitters, Luxardo cherry

- **COCK N’ BULL 15**
  1792 Small Batch bourbon, Hennessy, Benedictine, triple sec, bitters, orange