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
honeydew 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

BREAD & BUTTER

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*
22 oz.

HIGHLAND COUNTY RACK OF LAMB*
half 29 / full 53

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

LARGE PLATES

SHE CRAB SOUP 13
local bacon / sherry / sweet corn

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*
22 oz.

HIGHLAND COUNTY RACK OF LAMB*
half 29 / full 53

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

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
everina blue ridge

SMOKED TROUT CESAR 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

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.

BROILED MEATS

All meats served with one sauce: Bearnaise, 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*
22 oz.

HIGHLAND COUNTY RACK OF LAMB*
half 29 / full 53

HOMESTEAD PRIME RIB*
homemade 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
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.

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### SPARKLING

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

### WHITE

- **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

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

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### SPECIALTY COCKTAILS

- **WHITENESS HOUND**
  - Deep Eddy Grapefruit Vodka, fresh grapefruit, fresh lemon, simple, toasted rosemary

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

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

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

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

- **RYE OLD FASHIONED**
  - 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