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
honeynut 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 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
HONEY STUNG BRUSSELS SPROUTS
BACON WILTED SPINACH
ROASTED MUSHROOM
FIRE ROASTED CARROTS WITH GOAT CHEESE BRÛLÉE
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*
honeynut cream / au jus
Friday & Saturday only
12 oz. 39 / 16 oz. 47

LARGE PLATES
SPICED SHRIMP & CHEDDAR GRITS 31
smoked bacon / arugula / grilled toast
SUCCULENT CHICKEN 29
roasted breast and thigh / braised greens / corn espuma
INDIAN CORN ALLEGHENY TROUT 32
japonica rice / garlic rapini / sun-dried tomato cream
ROOT VEGETABLE PAPPARDELLE 24
baby root vegetables / wild mushrooms / ricotta salata
CITRUS CRUSTED GROUPER 36
green curry shrimp hash
BROILED SALMON* 34
red quinoa risotto / snow peas / lemon emulsion

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.
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.

**WINES BY THE GLASS**

**SPARKLING**

- Mousseux, Rosé Sec, Pol Clément, Loire, France .......................... 9
- Trevixo, Prosecco, Brut, Cantina Maschio, Veneto, Italy, DOC 187ml .......................... 10
- Marquis de La Tour, Brut, Loire Valley, France 187ml .................... 18
- Chandon, Rosé, California, NV 187ml .................................................. 18

**WHITE**

- Pinot Grigio, Kris, “Artiste Cuvée”, delle Venezie, Italy ...................... 10
- Sauvignon Blanc, Decoy by Duckhorn, Sonoma County, California ...... 14
- Rosé, Day Owl, California ................................................................. 12
- Chardonnay, Wente Vineyards, “Estate Grown”, Livermore Valley, California ...... 12
- Chardonnay, Kendall-Jackson, “Vintner’s Reserve”, California ............. 13

**RED**

- Pinot Noir, Meiomi, Monterey County, California ................................ 18
- Pinot Noir, Elouan, Oregon ................................................................. 17
- Merlot, Honoro Vera, Jumilla, Murcia, Spain ..................................... 10
- Merlot, Decoy by Duckhorn, Sonoma County, California ................. 14
- Malbec, Terrazas de los Andes, “Alto del Plata”, Mendoza, Argentina ...... 10
- Red, Joel Gott, Columbia Valley, Washington .................................... 16
- Cabernet Sauvignon, Uppercut, Napa Valley, California .................... 14
- Cabernet Sauvignon, Louis Martini, Sonoma County, California ........ 13
- GSM, Barossa Valley Estate, Barossa Valley, South Australia ............. 12

**SPECIALTY COCKTAILS**

- **WHITEWATER HOUND 12**
  Finlandia 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 13**
  Tanqueray, 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**
  Cruz Peach Vodka, fresh lime, simple, basil leaf, peach bitters

- **IRISH LEMONADE 12**
  Teeling Small Batch, simple, fresh lemon juice

- **ALMOND COOKIE MARTINI 14**
  Svedka Vanilla, spiced rum, toasted almond mocha syrup, cream, sugar rim

- **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**
  Buffalo Trace, Hennessey, Benedictine, triple sec, bitters, orange