

Jefferson's

restaurant

SMALL PLATES

ORANGE COCOA WHEAT ROLLS VG 8
whipped honey butter

SEAFOOD TOWER GF 75
six jumbo tiger shrimp, 6oz cold water lobster tail,
six freshly shucked oysters, tuna tartare

OYSTERS ROCKEFELLER GF 20
spinach, pernod, béarnaise

MEADOW PRIDE FARM TOMATO SALAD GF VG 15
burrata cheese, radish, cucumber, pea tendrils,
olive oil, balsamic

SWEET CARROT HUMMUS GFR V 13
grilled bread, tomato, radish, olive oil, cucumber

SALADS & SOUPS

KNIFE AND FORK CAESAR GFR 14
house dressing, parmesan, sourdough

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

TENDER GREEN SALAD GFR V 14
farm tomato, cucumber, pickled radish, coconut yogurt dressing

CHEF INSPIRED SEASONAL SOUP I2

POTATO AND LEEK SOUP GF V 12

GARDEN GAZPACHO V 14
honeydew, cucumber, avocado, spinach

STEAKS & CHOPS

SERVED WITH BLISTERED TOMATOES AND ROASTED GARLIC PURÉE

8oz PRIME FILET MIGNON GF 54

22oz PRIME BONE-IN RIBEYE GF 75

16oz SLOWLY ROASTED PRIME RIB GF 52
available friday and saturday nights only

18oz PRIME NEW YORK STRIP GF 62

RACK OF LAMB GF 48 HALF | 78 WHOLE

STEAK ADDITIONS

BÉARNAISE GF 3
MÂÎTRE D'BUTTER GF 3
STILTON BLUE CHEESE GRATIN GF 8
RED WINE DEMI-GLACE GF 6
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

SEA SCALLOPS AND TIGER SHRIMP GF 50
herb ricotta polenta, english peas, tomato, rendered lardons,
tarragon cream

LEMON GLAZED SALMON 42
panzanella salad, peppered ricotta cheese, arugula

CHEF'S FRESH CATCH MP
lobster beurre blanc, butter potatoes, vegetables

HERB ROASTED CHICKEN 40
smoked chimichurri potatoes, goat cheese, kale, lardons,
cipollini onions

SEARED DUCK GF 44
demi-glaced gnocchi, meadow pride farm vegetables, charred kale

FORAGED MUSHROOMS V 32
potato, mustard green chimichurri, radish, edamame purée

SIDES

ASPARAGUS WITH TOASTED GARLIC AND LEMON ZEST V 10

MASHED POTATOES WITH HERB BUTTER GF 10

SAUTÉED MUSHROOM AND ONIONS VG 10

GRATIN MACARONI AND CHEESE GFR 10

HONEY STUNG SUMMER SQUASH AND TOMATO 10

CREAMY SPINACH WITH GRATIN PARMESAN VG 10

PREMIUM SIDES

CHIMICHURRI NEW POTATOES WITH CHÈVRE AND ONION GF 16

LOBSTER MACARONI AND CHEESE GFR 16

SUMMER BEANS WITH CARAMELIZED ONIONS AND LARDONS 16

Proudly sourcing local vegetables from our partners at Meadow Pride Farms in Monterey, VA

GF Gluten-Free | V Vegan | VG Vegetarian | GFR Gluten-Free 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.
Special dietary menus available upon request. 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

	187ml
Prosecco DOC, Lunetta, Brut, Trentino, Veneto, Italy	14
Cava, Chic Barcelona, Brut, Catalonia, Spain	12
Sparkling Rosé, Chandon, California	16

WHITE

	6oz	9oz	Btl
Riesling, Chateau Ste. Michelle, <i>Saint M</i> , Pfalz, Germany	13	17	48
Pinot Grigio, Kris, <i>Artist Cuvée</i> , delle Venezie, Italy	11	15	40
Sauvignon Blanc, <i>Decoy</i> by Duckhorn, Sonoma County, California	15	20	54
Rosé, Day Owl, California	13	18	48
Chardonnay, Wente Vineyards, <i>Estate Grown</i> , Livermore Valley, California	13	18	48
Chardonnay, Kendall-Jackson, <i>Vintner's Reserve</i> , California	13	18	53

RED

	6oz	9oz	Btl
Pinot Noir, Meiomi, Monterey County, California	17	24	59
Pinot Noir, Elouan, Oregon	16	22	55
Merlot, Honoro Vera, Jumilla, Murcia, Spain	11	15	38
Syrah, Charles Smith Wines, <i>Boom Boom!</i> , Columbia Valley, Washington	15	21	60
Malbec, Terrazas de los Andes, <i>Altos del Plata</i> , Mendoza, Argentina	13	18	45
Cabernet Sauvignon, Louis Martini, Sonoma County, California	14	19	52
Cabernet Sauvignon, Uppercut, Napa Valley, California	15	20	53
GSM, Barossa Valley Estate, Barossa Valley, South Australia	13	18	48

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

JALAPEÑO MARGARITA 14

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
Great Lakes Seasonal
Northern Lights IPA
Bell's Seasonal
Devil's Backbone Vienna Lager
Stella Artois

REGIONAL & IMPORT 8

Dos Equis
Modelo Especial
Angry Orchard Hard Cider
Voodoo Ranger IPA
Rotating Virginia Seasonal Craft
Basic City IPA
Heineken
Corona
Devil's Backbone 8 Point IPA

DOMESTIC 6

Michelob Ultra
Bud Light
Miller Lite
Coors Light