SMALL PLATES

OLD BAY DEVILED EGGS 10
pickled cucumber

FRIED GREEN TOMATOES 11
pecan / green goddess dip

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

BAR MEATBALLS 12
hormelish tomato jam / organic ricotta

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

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

SANDWICHES

old bay frites or southern potato salad

THE HOMESTEAD BURGER* 18
signature blend beef burger / aged cheddar / bacon jam / toasted brioche bun

VIRGINIA JERK CHICKEN SANDWICH 16
sweet mustard coleslaw / heirloom tomato / pickled onions / baguette

PRIME RIB DIP 16
caramelized vidalia onion / smoked provolone / au jus

FRIED GREEN TOMATO SANDWICH 15
smoked bacon / goat cheese spread / arugula

BROILED MEATS & FRITES

All meats served with Green Peppercorn sauce

FILET OF BEEF TENDERLON* 45
8 oz.

NEW YORK STRIP* 39
12 oz.

BAVETTE STEAK* 29
7 oz.

LARGE PLATES

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

BROILED SALMON* 34
red quinoa risotto / snow peas / lemon emulsion

FALL VEGETABLE PAPPARDELLE 24
Bath County squash and eggplant / wild mushrooms / ricotta salata

CHESAPEAKE FISH & CHIPS 17
buttermilk colelsaw / pickled green tomato tartar

*Culinary Team
John Ferguson, Executive Chef
Jenn Kim, Executive Pastry Chef
Greville Walker, Jr, Sous Chef

*Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
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**

- Moussesaux, Rosé Sec, Pol Clément, Loire, France
- Treviso, Prosecco Brut, Cantine Maschio, Veneto, Italy
- Marquis de La Tour, Brut, Loire Valley, France
- Chandon, Rosé, California, NV

**WHITE**

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

**RED**

- Pinot Noir, Meiomi, Monterey County, California
- Pinot Noir, Elouan, Oregon
- Merlot, Homoro Vera, Jamilla, Murcia, Spain
- Merlot, Decoy by Duckhorn, Sonoma County, California
- Syrah, Charles Smith Wines, “Boom Boom!,” Columbia Valley, Washington
- Malbec, Terrazas de los Andes, “Altos del Plata,” Mendoza, Argentina
- Red, Joel Gott, Columbia Valley, Washington
- Cabernet Sauvignon, Louis Martini, Sonoma County, California
- Cabernet Sauvignon, Uppercut, Napa Valley, California
- GSM, Barossa Valley Estate, Barossa Valley, South Australia

**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