

Jefferson's

restaurant & bar™

SMALL PLATES

OLD BAY DEVEILED EGGS 10
pickled cucumber

FRIED GREEN TOMATOES 11
pecorino / green goddess dip

BAR MEATBALLS 12
horseradish tomato jam / organic ricotta

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

COUNTRY FRIED CHICKEN TENDERS 14
pickled crudité / homestead honey mustard

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

ROASTED CHICKEN SALAD 13
*watercress / red oak / radish / walnuts
honey tarragon dressing*

LARGE PLATES

old bay frites

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

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

Culinary Team
John Ferguson, Executive Chef
Leen 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.