



taverns used to be every few miles along the road. they offered drinks, shelter, conversation, a bite for the road, & the local dishes they created became famous. we pay homage to that experience and that classic comfort food.

SNACKS

GRILLED BREAD

olive oil, maldon sea salt 4

HAND-CUT FRIES

spicy ketchup, aioli, malt vinegar 5

SHAVED ROOT VEGETABLES

farmer's cheese, pine nuts 7

HOUSE CAESAR

fresh and grilled romaine, crispy anchovies 7

FRIED VA OYSTERS

pickled red onion, bibb lettuce cups 11

SMOKE ROASTED ELEPHANT GARLIC

crostini, balsamic syrup, parmesan 7

CRAB SPRING ROLL

napa cabbage, mushroom, peanut sauce 12

COFFEE ROASTED SWEET POTATO

maple-mustard cream, walnuts 7

CHEESE AND CHARCUTERIE BOARD

chef's selections 4 each

CAVIAR SERVICE - 30 (1 oz)

*American bowfin with crème fraiche, chives,
fresh fried potato chips & house-made crackers*

FEATURES

GRILLED NC PINK SHRIMP

roasted kennebec potatoes, saffron aioli 16

BUCATINI PANGRATTATO

thick noodles, chili peppers, local eggs, bread 13

PORK SCHNITZEL

braised greens, dill sauce, lemon 14

STEAK & FROMAGE

cold smoked grass-fed ribeye, brie, baguette 14

PARMESAN CRUSTED FLOUNDER

lemon, garlic, horseradish 15

BISTRO STEAK

spinach, blue cheese butter, tobacco onions 16

CHEESEBURGER

house blended grass-fed beef, cheddar 12

SQUID AND EGGS

red wine and pork stock, 62 degree egg 13

CRISPY CHICKEN SANDWICH

spicy slaw, bacon, swiss 14

BANH MI

smoked pork belly & pate 12 / marinated tofu 10

SWEETS

POT DE CREME

seasonal fruit, dark chocolate custard, sea salt 6

HOUSE PIE

baked apples, pecan crisp, chaps vanilla ice cream 7

all our food items are fresh, but eating them raw or undercooked may be harmful...to you

Bubbles

Wolfberger Crement d'Alsace Brut
Alsace, France – \$10 / \$38

Charles Duret Crément de Bourgogne Rosé
Bourgogne, France – \$10 / \$38

Gaston Chiquet Champagne
Dizy, France – \$100

Rose

Planeta Rose 2015
Sicily, Italy – \$10 / \$38

Bonny Doon Imagine 2014
Central Coast, CA – \$9 / \$34

White

J Pinot Gris 2015
Healdsburg, California – \$9 / \$34

Barboursville Pinot Grigio 2015
Barboursville, Virginia – \$9 / \$34

Attis “Xion” Albarino 2015
Rias Baixas, Spain – \$10 / \$38

Maurice Martin Saint-Véran Chardonnay 2014
Bourgogne, France – \$11 / \$42

Spy Valley Riesling 2014
Marlborough, New Zealand – \$11 / \$42

Rodney Strong Sauvignon Blanc 2015
Sonoma, California – \$10 / \$38

Clos du Gaimont “La Monaco” Chenin Blanc 2012
Vouvray, France – \$11 / \$42

Annabella Chardonnay 2014
Napa, California – \$11 / \$42

Happy Hour M-F, 5-7

\$3 off all wine,

\$2 off all drafts

Red

Terres Dorees L'Ancien Beaujolais 2015
Charnay, France – \$10 / \$38

King Malbec 2015
Mendoza, Argentina – \$9 / \$34

Terrapin Cellars Pinot Noir 2014
Willamette Valley, Oregon – \$11 / \$42

Costers del Sio Tempranillo Blend 2014
Costers del Segre, Spain – \$9 / \$34

Zuccardi Q Cabernet Sauvignon 2013
Mendoza, Argentina – \$12 / \$46

Coltibuono Chianti Classico 2014
Gaiole, Italy – \$10 / \$38

Lovingston Rotunda Red 2015
Lovingston, Virginia – \$10 / \$38

Ancient Peaks Renegade 2014
Paso Robles, California – \$12 / \$46

Barboursville Octagon 2013
Barboursville, Virginia – \$85

Drafts

Anderson Valley Oatmeal Stout 6
Devils Backbone Schwartz Bier 6
Off Color Fierce Berliner Weisse 9
Port City Monumental IPA 6
Potter's Farmhouse Dry Cider 8
Schlafly Kolsch 5

Bottles & Cans

Avery Ellie's Brown 5
BFM Square Root 225 Saison 15
Champion Shower Beer 5
Evil Twin Imperial Simcoe Slacker IPA 9
Evil Twin Mission Gose 7
Leipziger Gose 9
Off Color Troublesome 7
Schlafly Tasmanian IPA 7
Unibroue La Fin Du Monde 8
GF and NA options available