



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.

A LA CARTE

HAND-CUT FRIES

spicy ketchup, aioli, malt vinegar 5

ROASTED MARROW BONES

parsley, pickled onion, lemon, grilled bread 8

GARLICKY GREENS

parmesan broth, lemon 6

SHAVED ROOT VEGETABLES

farmer's cheese, almond 7

FRIED VA OYSTERS

pickled red onion, bibb lettuce cups 11

CHEESE AND CHARCUTERIE BOARD

chef's selections 4 each

CAVIAR SERVICE - 25 (1 oz)

golden whitefish roe with crème fraiche, chives, fresh fried potato chips, & house-made crackers

STEAK FRITES

smashed fingerlings, shiitakes, truffle vinaigrette 16

BUCATINI PANGRATTATO

thick noodles, chili peppers, local eggs, bread 13

CHEESEBURGER

house blended grass-fed beef, cheddar, aioli 12

CRISPY CHICKEN SANDWICH

swiss, bacon, spicy slaw 14

TTF FARM TO TABLE

RESTAURANT WEEK 2017

THREE COURSES \$35

OPTIONAL WINE PAIRINGS \$20

TO BEGIN

SMOKED TROUT

radish, arugula, endive, boiled egg

ASPARAGUS BISQUE

puffed wild rice, smoked ham cream, pickled shallots

DUCK TERRINE

rhubarb, green garlic, brioche

SQUID AND EGGS

red wine and pork stock, 62 degree egg

TO SAVOR

VIRGINIA ROCKFISH

beets, strawberries, watercress

PORK SCHNITZLE

pea shoots, mustard vinaigrette

STEAK AND FROMAGE

cold smoked grass-fed ribeye, brie, baguette

SPRING VEGETABLE VOL-AU-VENT

puff pastry, spring vegetables, farm egg

TO FINISH

POT DE CREME

local berries, chocolate custard, crème

STRAWBERRY-BASIL CRISP

local strawberries, pecan crisp, chaps vanilla ice cream

CHEESE PLATE

apple butter, almonds, house made wheat crackers

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

Bubbles

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

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

Gaston Chiquet Champagne
Dizy, France – \$100

Rose

Domain Tournon “Mathilda” Rose 2015
Victoria, Australia – \$10 / \$38

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

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

Croix Senaillet Saint-Véran Chardonnay 2015
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

Talbott Kali Hart Chardonnay 2014
Monterey, 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

Ballast Point California Kolsch 5
Bell's Oarsman Ale 5
Devils Backbone Schwartz Bier 6
Foothills People's Porter 6
Port City Monumental IPA 6
Potter's Farmhouse Dry Cider 8

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
Unibroue La Fin Du Monde 8
GF and NA options available