



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

HAND-CUT FRIES

spicy ketchup, aioli, malt vinegar 5

HEIRLOOM TOMATOES

buratta, dill, balsamic syrup 9

FRITTO MISTO

calamari, lemon, parsley, fennel, garlic aioli 11

GARLICKY GREENS

parmesan broth, house bacon, lemon 8

ROASTED BONE MARROW

herb salad, pickled mushrooms, grilled bread 8

GRILLED BROCCOLI

broccoli stem kimchi, peanuts, herbs 7

FRIED VA OYSTERS

pickled red onion, bibb lettuce cups 11

CHEESE AND CHARCUTERIE BOARD

chef's selections, 4 each

FEATURES

GRILLED BAY SCALLOPS

beech mushrooms, roasted beets, preserved lime 13

HAND CUT WHOLE WHEAT FETTUCINI

lump crab, peas, miso butter, basil 16

BRAISED PORK SHANK

collard greens, raspberry jus, spruce tips 19

SEARED FLORIDA GROUPER

bok choy, cauliflower, puffed rice 17

GRILLED SHORT RIB

fingerlings, grilled mushrooms, truffle vinaigrette 16

BUCATINI PANGRATTATO

thick noodles, chili peppers, local eggs, bread 13

CHEESEBURGER

house blended grass-fed beef, cheddar, aioli 12

BANH MI

smoked pork belly & pate 13 / marinated tofu 11

STEAK & FROMAGE

cold smoked grass-fed ribeye, brie, baguette 14

CRISPY CHICKEN SANDWICH

spicy slaw, bacon, swiss 14

SWEETS

POT DE CREME

seasonal fruit, dark chocolate custard, sea salt 6

HOUSE PIE

strawberries, basil, pecan crisp, Chaps vanilla ice cream 7

CAVIAR SERVICE - 25 (1 oz)

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

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

Bubbles

Marquis de la Tour Brut

Loire Valley, France – \$10 / \$38

Wolfberger Crément d'Alsace Brut Rosé

Alsace, France – \$10 / \$38

Gaston Chiquet Champagne

Dizy, France – \$100

Rosé

Domain Tournon “Mathilda” Rosé 2015

Victoria, Australia – \$10 / \$38

Charles Smith “Vino” Rosé 2015

Washington – \$10 / \$38

Planeta 2016

Sicily, Italy – \$10 / \$38

White

Quinta da Raza Vinho Verde 2016

Peneireiros, Portugal – \$9 / \$34

J Pinot Gris 2015

Healdsburg, California – \$9 / \$34

Zenato Lugana di San Benedetto 2015

Veneto, Italy – \$9 / \$34

Attis “Xion” Albarino 2015

Rias Baixas, Spain - \$10 / \$38

Croix Senaillet Macon-Davaye Chardonnay 2015

Bourgogne, France – \$11 / \$42

Vina Mayor Verdejo 2013

Rueda, Spain – \$10 / \$38

Talbott Kali Hart Chardonnay 2014

Monterey, California – \$11 / \$42

Chartron La Fleur Sauvignon Blanc 2016

Bordeaux, France – \$10 / \$38

Happy Hour W-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

Lovingston “Rotunda Red” 2015

Lovingston, Virginia – \$10 / \$38

Ancient Peaks “Renegade” 2015

Paso Robles, California – \$12 / \$46

Reserve Collection

Barboursville “Octagon” Bordeaux Blend 2013 – \$85

Cakebread Cellars Pinot Noir 2014 – \$85

Orin Swift “Abstract” Grenache Blend 2015 – \$85

Orin Swift “Machete” Petite Sirah Blend 2015 – \$105

Orin Swift “Palermo” Cab Sauv Blend 2014 – \$95

Orin Swift “Papillon” Bordeaux Blend 2014 – \$125

Drafts

Alvinne “Omega” Sour Blond Ale 11

Bold Rock Vintage Dry Cider 7

Devils Backbone Schwartz Bier 6

Great Lakes Edmund Fitzgerald Porter 6

Parkway Kolsch 5

Port City Monumental IPA 6

Bottles & Cans

BFM Square Root 225 Saison 15

Champion Shower Beer 5

Deschutes Black Butte Porter 5

Evil Twin Falco IPA 9

Evil Twin Sanguinem Aurantiaco 7

Evil Twin Sour Bikini 7

Hopfenstark “Boson de Higgs” Saison 9

Leipziger Gose 9

Off Color Troublesome 7

Unibroue La Fin Du Monde 8

GF and NA options available