



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

FOIE GRAS MOUSSE

charred cabbage, hazelnut, golden raisin, brioche 12

CRISPY BEER BRAISED SUNCHOKES

black garlic dashi, pickles, baby greens 8

WINTER ROOT SALAD

roots, walnuts, goat cheese, cranberry vinaigrette 8

BRAISED BABY SQUID

red wine, pork stock, 62 degree egg 13

FRIED VA OYSTERS

pickled red onion, cucumber, bibb lettuce cups 11

CHEESE AND CHARCUTERIE BOARD

chef's selections, 4 each

CAVIAR SERVICE - 25 (1 oz)

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

FEATURES

GRILLED YELLOWFIN TUNA

shiitakes, spinach, turmeric cream, parsnip chips 17

ROASTED DUCK BREAST

farrotto, rutabaga, napa cabbage, truffle sauce 18

GRILLED HANGER STEAK

charred romaine, potatoes, anchovy-caper sauce 18

SEARED RAINBOW TROUT

lentils, kale, apple puree, brown butter 18

BUCATINI PANGRATTATO

thick noodles, chili peppers, local eggs, bread 13

STEAK & FROMAGE

cold smoked grass-fed ribeye, brie, baguette 14

CRISPY CHICKEN SANDWICH

spicy slaw, bacon, swiss 14

CHEESEBURGER

house blended grass-fed beef, cheddar, aioli 12

SWEETS

POT DE CREME

local berries, dark chocolate custard, sea salt 6

HOUSE PIE

local 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

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 2016
Victoria, Australia – 10 / 38

J. Mourat “Collection” Fiefs Vendéens Rosé 2016
Mareuil, France – 10 / 38

White

Quinta da Raza Vinho Verde 2016
Peneireiros, Portugal – 9 / 34

Barone Fini Pinot Grigio 2016
Valdadige, Italy – 9 / 34

Bellevue Touraine Sauvignon Blanc 2016
Loire, France – 10 / 38

Croix Senaillet Macon-Davaye Chardonnay 2015
Bourgogne, France – 11 / 42

Talbott Kali Hart Chardonnay 2014
Monterey, California – 11 / 42

Reserve Collection

Acacia Carneros Chardonnay 2015 - 50
Barboursville “Octagon” 2013 - 85
Beringer “KVR” Cabernet Sauvignon 2013 - 95
Dmne Berthet-Rayne Châteauneuf-du-Pape 2015 - 95
Northstar Columbia Valley Merlot 2012 - 80
Orin Swift “Machete” Petite Sirah Blend 2015 - 95
Orin Swift “Palermo” Cab Sauv Blend 2014 - 95
Talbott “Kali Hart” Pinot Noir 2014 - 60

Happy Hour W-F, 5-7

\$3 off all wine,

\$2 off all drafts

Red

Les Volets Pinot Noir 2015
Pays d'Oc, France – 10 / 38

Etude “Lyric” Pinot Noir 2014
Santa Barbara, California – 10 / 38

Castelvero Barbera 2015
Piemonte, Italy – 10 / 38

Costers del Sio Tempranillo Blend 2014
Costers del Segre, Spain – 10 / 38

Couly-Dutheil “Les Gravières” Cabernet Franc 2014
Chinon, France – 12 / 46

J. Mourat “Collection” Fiefs Vendéens Rouge 2016
Mareuil, France – 10 / 38

King Malbec 2016
Mendoza, Argentina – 10 / 38

Mad Fish Shiraz 2014
Western Australia, Australia – 10 / 38

Lovingston “Rotunda Red” 2016
Lovingston, Virginia – 11 / 42

Bodegas Volver “Tarima Hill” Monastrell 2014
Alicante, Spain – 11 / 42

Carol Shelton “Wild Thing” Zinfandel 2014
Mendocino, California – 12 / 46

Drafts

Bold Rock “Vintage Dry” Cider 13oz 7
Ballast Point “Victory at Sea” Porter 13oz 9
Devils Backbone “Schwartz Bier” 16oz 6
DuClaw “For Pete’s Sake” Porter 2016 13oz 7
Parkway Kolsch 14oz 5
Port City “Monumental” IPA 16oz 6

Bottles & Cans

Deschutes “Black Butte” Porter 12oz 5
Evil Twin “Imperial Biscotti Break” Stout 16oz 9
Ommegang “Rosetta” Belgian Kriek 11.2oz 8
Stillwater “Superhop” DIPA 16oz 8
Stillwater “Stateside” Saison 16oz 8
Unibroue “La Fin Du Monde” 11.2oz 8