

Snacks

Warm Ginger Beignets	5
Buttermilk Biscuits Apple Fig Jam	6
Heirloom Tomatoes Fresh Dill, Lemon-Garlic Aioli, Parmesan, Toast	9
Fig and Goat Cheese Flatbread Arugula, Balsamic Reduction	11
Fresh Fruit and Berries	6

Salads

Local Chicken, Shrimp, or Salmon +6	
Baby Greens and Tomato Cucumber, Carrots, Crispy Chickpeas, Buttermilk Dressing	6 10
Top-Shelf Caesar Romaine, Radish, Parmesan, Herbed Crouton	6 10
Baby Kale and Peach Salad Corn, red Onion, White Balsamic Vinaigrette, Candied Pecans	7 12

Wood Fired Pizza

Ask about Gluten Free +2	
Pepperoni Pizza Tomato Sauce, Mozzarella, Pepperoni	13
Classic White Pizza Ricotta Cheese Sauce, Mozzarella, Spinach	13
Spicy Italian Pizza Tomato Sauce, Mozzarella, Pepperoni, Prosciutto, Spicy Italian Sausage	15
Margherita Pizza Tomato Sauce, Mozzarella, Tomato, Basil	13
Organic Mushroom Pizza Ricotta Sauce, Mozzarella, Parmesan, Mushrooms, Truffle Oil, Arugula	14

Farmer's Favorites

Farm Fresh Eggs Two Farm Fresh Eggs, Choice of Chef's Bacon or Maple Sage Sausage, Toast	11
Steak and Eggs Eggs Any Style, Petite Ribeye, Steak Sauce, Herb Butter, Home Fries	16
Seasonal Vegetable Omelet Chef's Choice, Home Fries	10
Untraditional Eggs Benedict Texas Toast, Tasso Ham, Whole Grain Hollandaise, Home Fries	12
Breakfast Strata with Ham Cheddar Cheese, Focaccia, Home Fries	11
Shrimp and Grits Byrd Mill in Ashland, Virginia Yellow Grits, Tomato Sauce, Chilies	12
Croissant French Toast Sweet Cream Cheese, Strawberries	11
Wood Fired Waffles Cinnamon Frosting, Orange Marmalade	11
Sausage and Spinach Stuffed Crepes Cheddar Cheese Sauce, Home Fries	12
Buttermilk Flapjacks Maple Syrup	10
Everything Salmon Bagel Smoked Salmon, Chive Cream Cheese, Pickles, Home Fries	12

Mimosas

SPRING + SUMMER

Orange | Grapefruit | Strawberry
Blood Orange | Peach Bellini 6

Sides

Chef's Bacon	3
Maple Sage Sausage	3
Home Fries	3
Yellow Grits	3
Fried Sweet Potato	3

L'il Foodies

Cheese Pizza	10
Chicken Fingers	7
Grilled Cheese	7
Baby Corn Dogs	7
Noodles and Tomato Sauce	7

Local Farmers

WE LOVE + SUPPORT

River Jordan Farm
Heritage Farms
Spring House Farm
Bright Farms
Miller Farms
Hartland Farm and Orchard
Kirby Farm
Gold Crust Bakery
C&E Farms
Cole Berry Farms
Yohanan Farms
Ayshire Farms
Byrd Mill

*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
Menu created March 2018.

Signature Cocktails

Sangria 117 Fresh Fruit, Blanc de Blanc	11
Blueberry Lemonade Blueberry Infused Vodka, , Lemonade, Muddled Blueberries, Cranberry Juice	12
Mai Tai Kraken Spiced Rum, Coconut Rum, Pineapple Juice, Orange Juice, Cherries	12
Lakeside Bourbon Smash Woodford Reserve, Fresh Orange Juice, Basil	12
Bee's Knees Hendrick's Gin, Fresh Lemon Juice, Honey Syrup	11
Mint Julep Knob Creek Bourbon, Raw Sugar Syrup, Mint Leaves	11
Margarita Cazadores Reposado, Fresh Lime Juice, Cointreau	12

Beer

CRAFT DRAFT

Stella Artois 6	Backroom Seasonal 6 Backroom Brewery
Devils Backbone Lager 6 Devils Backbone Brewing Co.	American Expedition 6 Honey Ginger Wheat Ale Heritage Brewing Co.
Alpha Ox 6 Session IPA Old Ox Brewery	Kings Mountain 7 Scotch Ale Heritage Brewing Co.
60 Minute IPA 6 IPA Dogfish Head Brewery	Virginia Apple Cider 6 Bold Rock Hard Cider

Bottles

Sam Adams Seasonal 6	Michelob Ultra 5
Fat Tire Amber Ale 6	O'Doul's Premium 5
Bud Light 5	Yuengling Lager 5
Miller Lite 5	Blue Moon 5

Tap Wine

WHY TAP WINE?

Tap wine is the next big thing for wine connoisseurs. Wine poured from the cask prevents oxidation and therefore is always served fresh. Wine on tap allows us to skip the bottling process, eliminating excess packaging and keeping wine quality at its highest! Served by the glass.

Pinot Noir Gotham Project, Santa Barbara, CA	8.5
Cabernet Sauvignon Annabella, Napa Valley, CA	8.5

We strive to use locally-sourced ingredients whenever possible, most from within **117 miles** of our restaurant.

Virginia Wine

Whites	G	B
Rappahannock Cellars, Chardonnay, Huntley	8.5	30
Glen Manor Winery, Sauvignon Blanc, Front Royal	8.5	30
Fox Meadows, Pinot Grigio, Linden	8.5	30
Gray Ghost Winery, Riesling, Amisville	8.5	30
Jefferson Vineyards, Viognier, Charlottesville	9.5	35
Chrysalis Vineyards, Viognier, Middleburg		55

Reds

Rappahannock Cellars, Cab Franc, Huntley	8.5	30
Fox Meadows, Merlot, Linden	8.5	30
Jefferson Vineyards, Petit Verdot, Charlottesville	9.5	35
Gray Ghost Winery, 'Ranger Rsv', Amisville	9.5	35
Linden Vineyards, Claret, Linden		55
Glen Manor Winery, 'Hodder Hill', Front Royal		55

White Wine

Sparkling

	G	B
Juve y Camps Brut Rosé, SP	8.5	30
Zardetto Prosecco, Vento, IT	8.5	30
Besserat Bellefon, Champagne, FR		60

Sauvignon Blanc

Ponga, Marlborough, NZ	7.5	26
Klein Constantia, Constantia, SA	8.5	30
Merry Edwards, Sonoma, CA		65

Pinot Gris/Grigio

Ruffino 'Lumina', Venezia, IT	7.5	26
Zenato, Venezia, IT	8.5	30
Adelsheim, Willamette, OR	9.5	35

Chardonnay

Wild Horse, Central Coast, CA	7.5	26
Ventana, Monterey, CA	8.5	30
True Myth, Edna Valley, CA	10.5	38
Kistler 'Les Noisetiers', Sonoma, CA		65

More

Dr. Loosen reisling, Mosel, GER	7.5	26
Bodegas La Cana, Rias Baixas, Albarino	8.5	30
Ceretto, Moscato d'Asti, Piedmont, IT	8.5	30
Dr. Pauly-Berweiler, Riesling, Mosel, GER	10.5	38
Domaine Zind-Humbrecht, Gewurtztraminer, FR		50

Red Wine

Pinot Noir

	G	B
Mark West 'Black', Monterey, CA	8.5	30
Brooks Runaway, Willamette, OR	9.5	35
Domaine Carneros, Napa Valley, CA	9.5	35
Drouhin, Burgundy, FR	9.5	35
Meiomi, Sonoma, CA	10.5	38
Belle Glos 'Clark & Telephone', CA		65

Cabernet Sauvignon

Ravage, Acampo, CA	8.5	30
Pozzan, Sonoma, CA	10.5	38
Justin, Paso Robles, CA		48
Artemis Stag's Leap, Napa Valley, CA		99
Duckhorn 'Decoy', Sonoma, CA		99

More

Tournon Shiraz Mathilda, Victoria; AU	8.5	30
L'Ecole No.41 Merlot, Lowden, WA	8.5	30
La Rioja Alta Vina Alberdi, Rioja, SP	8.5	30
St. Cosme Cotes du Rhone, Rhone, FR	10.5	38
Shaw & Smith Shiraz, Adelaide Hills, AU	10.5	38
La Giarretta, Amarone della Valpolicella Classico, IT		48
Chateau Laplagnotte Bellevue, Bordeaux, FR		48
Muga Reserva, Rioja, SP		50
Segla Margaux, Bordeaux, FR		65
Bellene Savigny les Beaune, Burgundy FR		65
Chateau Lalande St. Julien, Bordeaux, FR		75
Duckhorn Merlot, Napa Valley, CA		75