

STARTERS

SPICY SEARED TUNA* <i>Chili Aioli, Celery Slaw, Tobiko Caviar, Crispy Wontons</i>	12
LOCAL BEEF THREE BEAN CHILI <i>Cheddar, Sour Cream, Scallions, Shiloh Honey Muffin</i>	8
CRAB & GOUDA CHEESE FONDUE <i>Soft Pretzels, Focaccia, Mushrooms & Asparagus</i>	16
SEARED PRIME BEEF & MUSHROOMS * <i>Blue Cheese, Scallions, Horseradish Cream</i>	12
LOCAL DEVEILED EGGS <i>Spicy Chilled Shrimp & Shaved Antipasto Salad</i>	8
FRIED GREEN TOMATOES <i>Brewers Malt Crust, Goat Cheese, Tomato Jam, Tasso Ham, Toasted Pistachio Butter, Sriracha Aioli</i>	12
FLASH FRIED MAINE CALAMARI <i>Fried Banana Peppers, Harissa Lime Aioli</i>	12
SHANGHAI STREET FOOD* <i>Firecracker Shrimp, Crab Rangoon, Spicy Tuna Wonton, Soba Noodle Salad</i>	14

SALADS

LOCAL GREENS <i>Cucumber, Tomato, Shaved Pecorino, Cabernet Vinaigrette</i>	7
CAESAR <i>Parmesan, White Anchovies, Deviled Egg, Sourdough Croutons</i>	8
SHILOH WEDGE <i>Heirloom Lettuce, Bacon Lardon, Cucumber, Grape Tomatoes, Smokey Blue Cheese Dressing</i>	9
HARVEST CHOPPED <i>Grilled Radicchio, Preserved Pears, Butternut Squash, Chick Peas, Onions, Toasted Pepitas, Spiced Ricotta Cheese, Cider Vinaigrette</i>	9
ROASTED BEET CARPACCIO <i>Mixed Greens, Georges Mill Chèvre, Pistachios, Pickled Onions, Cabernet Vinaigrette</i>	10

BRICK OVEN PIZZAS

ROASTED MUSHROOM & BACON <i>Local Mushrooms, Gruyere Cheese, House Smoked Bacon</i>	15
THE WORKS <i>House Made Sausage, Applegate Farm's Pepperoni, Bacon, Local Mushrooms, Olives, Roasted Peppers, Shaved Onions, Aged Mozzarella Cheese</i>	15
TOMATO MARGHERITA <i>Fresh Mozzarella, Tomatoes, Fresh Basil, EVOO, Sea Salt</i>	14

LOCAL HICKORY GRILLED BURGERS

SPRING HOUSE FARMS* <i>Lettuce, Tomato, Onion, Pickles, Cheddar, Ketchup, Dijonnaise</i>	14
SPRING HOUSE FARMS SERRANO* <i>House Made Green Chile Cheese, Avocado, Tomato, Barbecued Bacon, Cilantro Black Bean Crème Fraiche</i>	16
FRESH GROUND VIRGINIA BISON* <i>Blackberry Bourbon Barbecue, Shaved Onions, Arugula, Truffle Tremor Goat Cheese, House Made Pepper Bacon</i>	21

*Substitute any Burger for a Grilled Marinated Chicken Breast(NC) or Beyond Veggie Burger (\$4)
Burgers served with choice of Hand Cut Fries or Peppered Potato Salad

ENTRÉE SALADS

HICKORY GRILLED PRIME STEAK CAESAR* <i>Hand Cut Fries, Tomatoes, Blue Cheese, Crispy Onions</i>	18
BLACKENED SHRIMP COBB SALAD* <i>Romaine, Avocado, Chopped Egg, Red Onion, Blue Cheese, Tomato, Bacon, Black Bean & Corn Relish, Smokey Tomato Ranch</i>	20
HONDASHI TUNA* <i>Soba Noodles, Scallions, Avocado, Wakame Salad, Edamame, Beech Mushrooms, Shaved Vegetables, Scallions, Black Garlic Vinaigrette</i>	24

THE STEAKS

PRIME BAVETTE AU POIVRE * 30
10 oz. Cracked Pepper Crusted, Brandy Cream

SMOKED GAUCHO RIBEYE* 35
14 oz. Argentinian Rub, Housemade Chimichurri

FILET MIGNON* 38
10 oz.

PRIME AGED NEW YORK STRIP* 42
16 oz.

Served with Whipped Potatoes, Asparagus & Bordelaise

Add Burgundy Mushrooms or Whiskey Onions 3

Add Shrimp 8 or Seared Scallops 15*

ENTRÉES

SEARED VIRGINIA SCALLOPS* *Sweet Potato Brussel Sprout Gratin,* 34
Bacon Creamed Corn, Onion Jus

SWORDFISH CIOPPINO* *Salt Clams, Shrimp, Mussels, Celery Root, Basil Bliss Potatoes,* 28
Tomato Saffron Broth, Rouille Croustade

LOCAL SMOKED CHICKEN FETTUCCINI *House Made Bacon, Local Mushrooms, Spinach,* 22
Basil, Roasted Tomatoes, Shaved Gouda

FIVE SPICE LOCAL PORK SHANK *Root Vegetables, Toasted Almond Risotto,* 26
Crispy Onions, Braising Jus

SHRIMP FRA' DIAVOLO *Gulf Shrimp, Harissa, Marinara, Gemelli Pasta, Grana Padano* 25

BUTTERNUT RAVIOLI *Brussels Sprouts, Toasted Pepitas, Ricotta, Cranberries,* 24
Arugula, Sage-Truffle Butter

Add Prime Steak 10, Norwegian Salmon* 12*

SIDES 5

ROASTED BEETS
SAUTÉED SPINACH
GOUDA MAC & CHEESE

ALMOND RISOTTO
POTATO SALAD
SWEET POTATO GRATIN

BACON BRUSSELS SPROUTS
SAUTÉED ASPARAGUS
BACON CREAMED CORN

We love our local farmers and producers. Please help us support:

Spring House Farms, Neersville; Tranco Farms, Berryville;

War Shore Oyster Company, Vienna; Sweet Fern Farm, Lovettsville; Shiloh Farm, Purcellville;

Walters Farm, Purcellville; Endless Summer Harvest, Purcellville; Georges Mill, Lovettsville

Consumption of raw or undercooked beef, eggs, poultry, pork, or shellfish may increase your risk for food borne illness

If you require separate checks, please let your server know in advance. Parties of six or more are subject to an 18% gratuity.
Special dietary needs are cheerfully met; However, our kitchen does contain gluten, nuts, dairy and other potential allergens.