

## STARTERS

SPICY SEARED TUNA <i>Chile Aioli, Celery Slaw, Tobiko Caviar, Crispy Wontons</i>	12
LOCAL BEEF THREE BEAN CHILI <i>Cheddar, Sour Cream, Scallions, Shiloh Honey Muffin</i>	8
LOCAL DEVEILED EGGS <i>Spicy Chilled Shrimp &amp; 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

## PIZZAS

THE WORKS <i>House Made Sausage, Applegate Pepperoni, Bacon, Local Mushrooms, Olives, Roasted Peppers, Shaved Onions, Aged Mozzarella</i>	16
LOCAL MUSHROOM & BACON <i>Mushrooms, Gruyere, Arugula, House Smoked Bacon, Truffle Vinaigrette</i>	15
TOMATO MARGHERITA <i>Fresh Mozzarella, Tomatoes, Fresh Basil, EVOO, Sea Salt</i>	15

## SALADS

HICKORY GRILLED STEAK CAESAR* <i>Fresh Cut Fries, Tomatoes, Blue Cheese, Crispy Onions</i>	18
BLACKENED SHRIMP COBB* <i>Romaine, Avocado, Chopped Egg, Red Onions, Blue Cheese, Tomatoes, Bacon, Corn Relish, Black Beans, Smokey Tomato Ranch</i>	20
ROASTED BEET CARPACCIO <i>Spring Greens, Chèvre, Pistachios, Pickled Onions, Cabernet Vinaigrette</i>	10
HARVEST CHOPPED <i>Grilled Radicchio, Preserved Pears, Butternut Squash, Chick Peas, Shaved Onions, Toasted Pepitas, Spiced Ricotta Cheese, Cider Vinaigrette</i>	10

ADD GRILLED CHICKEN 6, SHRIMP 8, STEAK\* OR SALMON\* 10

## ENTRÉES

STEAK FRITES* <i>Grilled Angus Steak, Peppered Arugula, Scallion Butter, Red Wine Jus, Poutine Fries</i>	18
SHRIMP & GRITS <i>Pan Seared Shrimp, Bacon, Andouille Sausage, Creole Gravy, Smoked Tomato Cheddar Grits</i>	17
BUTTERNUT RAVIOLI <i>Brussels Sprouts, Toasted Pepitas, Ricotta, Cranberries, Arugula, Sage -Truffle Butter</i>	16
FISH & CHIPS <i>Icelandic Cod, Remoulade, Malt Vinegar, Fresh Cut Fries</i>	16
HICKORY GRILLED MEATLOAF <i>Mushroom Gravy, Garlic Whipped Potatoes, Sautéed Green Beans</i>	15

## SIGNATURE SANDWICHES

SERVED WITH HAND CUT FRIES OR PEPPER POTATO SALAD

CUBANO LOCO <i>Virginia Ham, Smoked Local Pork, Stone Ground Mustard, Housemade Pickles, Swiss Cheese</i>	14
REUBEN <i>Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Marbled Rye</i>	14
FISH TACOS <i>Hickory Grilled Swordfish, Guacamole, Pico de Gallo, Lettuce, Corn Tortillas, Cilantro-Lime Cream</i>	14
WARM SHAVED BEEF ON WECK* <i>Red Onions, Smoked Gouda, Horseradish Cream, Caraway Roll</i>	14
TUNA MELT <i>Albacore Tuna Salad, Swiss Cheese, Grilled Sourdough</i>	13
OPEN FACED CROQUE MONSIEUR <i>Local Chicken, Virginia Ham, Tomato Jam, Mornay Sauce</i>	14

## LOCAL HICKORY GRILLED BURGERS

### SPRING HOUSE FARMS CLASSIC\* 14

*Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup*

### SPRING HOUSE FARMS SERRANO\* 16

*House Made Green Chile Cheese, Barbecued Bacon, Avocado, Tomato, Crispy Onions, Cilantro Cream, Refried Black Beans*

### FRESH GROUND VIRGINIA BISON\* 21

*Blackberry BBQ, Cabernet Red Onions, Truffle Tremor Goat Cheese, Peppered House Cured Bacon, Dijonnaise*

\*Substitute any Burger for a Grilled Chicken Breast (NC) or Beyond Veggie Burger (\$4)

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

Spring House Farms, Neeresville; 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.