

STARTERS

SPICY SEARED TUNA Chile Aioli, Celery Slaw, Tobiko Caviar, Crispy Wontons	
LOCAL BEEF THREE BEAN CHILI Cheddar, Sour Cream, Scallions, Shiloh Honey Muffin	8
LOCAL DEVILED EGGS Spicy Chilled Shrimp & Shaved Antipasto Salad	8
FRIED GREEN TOMATOES Brewers Malt Crust, Goat Cheese, Tomato Jam, Tasso Ham, Toasted Pistachio Butter, Sriracha Aioli	12
FLASH FRIED MAINE CALAMARI Fried Banana Peppers, Harissa Lime Aioli	12
SHANGHI STREET FOOD Firecracker Shrimp, Crab Rangoon, Spicy Tuna Wonton, Soba Noodle Salad	14

PIZZAS

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

SALADS

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

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

ENTRÉES

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

SIGNATURE SANDWICHES

SERVED WITH HAND CUT FRIES OR PEPPER POTATO SALAD

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

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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.