

STARTERS

CRISPY COCONUT SHRIMP <i>Tangerine Marmalade, Grilled Pineapple</i>	12
FRENCH ONION SOUP <i>Dry Sherry, Croutons, Gruyere Cheese</i>	10
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 DEVILED 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, Pork Belly Lollis, 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
BLT <i>Heirloom Lettuce, Bacon Lardon, Cucumber, Grape Tomatoes, Smokey Blue Cheese Dressing</i>	10
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

ALSATIAN <i>Caramelized Onions, Bacon Lardon, Local Farmers Cheese Blend, Maple Salt</i>	14
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

HICKORY GRILLED BURGERS

SPRING HOUSE FARMS* <i>Lettuce, Tomato, Onion, Pickles, Cheddar, Ketchup, Dijonnaise</i>	14
SPRING HOUSE FARMS SERRANO* <i>Molé Bacon, House Made Green Chile Queso, Tomato, Avocado Salad, Lime Crema, Crispy Onions</i>	16
FRESH GROUND VIRGINIA BISON* <i>Black Truffle Cheese, Peppered Pork Belly, Spicy Blackberry Honey, Shaved Onions, Arugula,</i>	21
BEYOND BURGER* <i>Fresh Avocado, Arugula, Shaved Onion, Roasted Pepper Vinaigrette</i>	21
*Substitute any Burger for a Grilled Marinated Chicken Breast(NC) Burgers served with choice of Hand Cut Fries or Sweet Potato Fries	

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
HONEY LACQUERED SALMON* <i>Buckwheat Soba Noodles, Baby Bok Choy, Sprouts, Shaved Broccoli, Curry Cashews, Mushrooms, Black Garlic Vinaigrette</i>	24

THE STEAKS

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

MARINATED 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, Blue Cheese Crust or Whiskey Onions 3

Add Shrimp 8 or Seared Scallops 15*

ENTRÉES

SEARED WARSHORE JUMBO SCALLOPS* <i>Roasted Pepper Creamed Corn, Asparagus, Shrimp Butter</i>	34
CHIMICHURRI RUBBED SWORDFISH * <i>Stone Ground Virginia Grits, French Beans, Saffron Oil</i>	28
LOCAL SMOKED CHICKEN FETTUCCHINI <i>House Made Bacon, Local Mushrooms, Spinach, Basil, Roasted Tomatoes, Shaved Gouda</i>	22
FIVE SPICE LOCAL PORK SHANK <i>Root Vegetables, Saffron Risotto, Crispy Onions, Braising Jus</i>	26
PEPPER SEARED PRIME BEEF & POTATO GNOCCHI * <i>Burgundy Mushrooms, Pearl Onions, Brussel Sprouts, Shallots, Bordelaise Cream</i>	28
SPICY SHRIMP CAPELLINI <i>Gulf Shrimp, Garlic, Capicola, Fresh Tomatoes, Basil Butter</i>	25
BUTTERNUT RAVIOLI <i>Brussels Sprouts, Toasted Pepitas, Ricotta, Cranberries, Arugula, Sage-Truffle Butter</i>	24

Add Prime Steak 10, Norwegian Salmon* 12*

SIDES 5

ROASTED BEETS
SAUTÉED SPINACH
GOUDA MAC & CHEESE

SAFFRON RISOTTO
SOBA NOODLE SALAD
STONE GROUND GRITS

BACON BRUSSELS SPROUTS
SAUTÉED ASPARAGUS
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.