

Traditionally **Battletown Inn** Distinctly **BTI**
Berryville, Virginia

Appetizers

Calamari	
Flour dusted, & crisp fried with house made cucumber & dill tartar & sauce arrabiata	8.
Seafood Quesadilla	8.
Gulf shrimp, Lump Crab, White Cheddar Scallion served With Smoked Paprika Aioli and Vine Ripe Tomato Jalapeño Relish	
Southern Fried Green Tomato	7.
Smoked VA Ham & Broiled Mozzarella with Oven Roasted Pine Nuts	
Buttermilk Chicken Tenders	8.
Chicken tenderloins buttermilk dredged / crisp fried / hand Cut fries	
Charcuterie plate (serves 2)	12.
Salt cured aged VA ham, country style pate, pickled watermelon radish ribbons, Vidalia onions, coarse grain mustard, & fresh baked slice baguette	

Soup & Salads

Cool spring pea soup	6.
W/ a mint crème fraiche & crisp pork lardon	
Vine ripe tomato gazpacho	6.
Cajun spice scented, w/ Maryland lump blue crab, & basil oil	
Cipollini Onion	7.
Aged Provolone & Garlic Crouton	
Seasonal Spring Greens	6.
House Vinaigrette & Applewood Smoked Bacon	
Caesar Salad	6.
Roasted Garlic Crouton & Aged Asiago	

Salad Entrees

Caesar Salad	
Served with	Chicken 8. Shrimp 10.
Grilled Chicken Spinach Salad	10.
Red Onion, Granny Smith Apple julienne, Gorgonzola & Maple Pecan Vinaigrette	
Steak Nicoise	12.
Seared choice cut tenderloin, w/ poached baby vegetables, & candied citrus cilantro vinaigrette	

Lunch Entrees (11:30-2:30)

Cajun Crusted Catfish	12.
Sautéed Greens with red beans & rice	
Steak & "Frits"	14.
Grilled 8 oz Choice NY Strip / hand cut fries / spicy house made ketchup.	

Sandwiches, Etc.

New Yorker	9.
Grilled and sliced New York strip Au pivoire/ Swiss cheese/grilled onions/lettuce/tomato/garlic baguette	
Ahi Tuna Burger	9.
Pan seared chopped Sushi grade Ahi tuna / Asian slaw / smoked ginger aioli / black sesame seed bun	
Southern Style Chicken	8.
Buttermilk fried chicken breast / hand cut pickles / soft potato roll / house made chipotle ketchup	
Smoked Pork BBQ	9.
House smoked country style/ Gentleman Jack barbecue sauce/ sweet and sour coleslaw/ Texas toast	
Crab Cake	12.
Potato crusted Maryland blue crab cake / pickled artichoke aioli	
Rueben	9.
Corned Beef, Sauerkraut, Thousand Island, Swiss cheese on Marbled Rye	
Turkey Rueben	9.
Roasted Turkey, Thousand Island, Swiss cheese, Cole Slaw on Marbled Rye	
Irish Poor Boy	10.
Beer Battered Catfish filet / hand cut "chips"/ toasted baguette / cucumber-dill tartar / malt vinegar	
BTI Burger	8.
½ lb. Sirloin Burger, Lettuce Tomato & Onion, and Fries	
Add Cheese .50 / add bacon 1.00	

All our breads are baked fresh and .
*Substitute Mixed Baby Greens \$1.00

A fee of \$5 will be applied to split an entrée

An 20% gratuity will be applied to parties of 6 or more

We apologize for the inconvenience but we are not able to provide separate checks.

Consider the Battletown Inn for your next business meeting, birthday party or other special events. We are happy to accommodate large groups in our dining rooms, on the patio or in the tavern. Private spaces and catering are also available. Please inquire at the front desk for more information.

All Paintings are available for sale

Executive Chef Brian Whitson