

## Appetizers

<b>Charcuterie Plate (serves 2)</b>	12
<i>salt cured, aged VA ham / country style pate / pickled watermelon radish ribbons / Vidalia onion/ coarse grain mustard, &amp; fresh baked sliced baguette</i>	
<b>Calamari</b>	8
<i>Flour dusted, crisp fried w/ house made tartar &amp; arrabiata sauce</i>	
<b>Southern Fried Green Tomato</b>	7
<i>Smoked cured Virginia ham &amp; Broiled Mozzarella with Oven Roasted Pine Nuts</i>	
<b>Ahi Tuna "Sliders"</b>	7
<i>Seared, with an apple cider brined red pepper slaw, russet potato crisp, &amp; ginger Persian lime aioli</i>	
<b>Louisiana Devil Prawn</b>	9
<i>Lightly blackened, w/ stone ground white grit puree, &amp; cilantro oil</i>	
<b>Jumbo Diver scallops</b>	8
<i>pan seared</i>	

## Soups & Salads

<b>Vine ripe tomato gazpacho</b>	6
<i>Cajun spice scented, Maryland lump blue crab, &amp; basil oil</i>	
<b>Cipollini Onion</b>	6
<i>Roasted chipollini aged, Madeira, 4 year aged provolone, garlic crouton</i>	
<b>Cool spring pea soup</b>	6
<i>w/ mint crème fraiche &amp; crisp pork belly lardoons</i>	
<b>Caesar</b>	7
<i>Crisp hearts of Romaine, two year aged Asiago, w/ crisp fried anchovy, &amp; crouton</i>	
<b>Butter leaf &amp; Avocado salad</b>	7
<i>Greenhouse grown butter leaf lettuce, ripe cherry tomatoes, baby radish, &amp; avocado dressing</i>	
<b>Spring Garden Salad</b>	6
<i>Pickled European cucumbers, watermelon radish ribbons, Vidalia onions, frisee, w/ chef's vinaigrette</i>	

## Southern Inspirations

<b>Rosemary Scented Roast Chicken</b>	18
<i>Pan braised young chicken, butter pan gravy of baby spring vegetables</i>	
<b>Chop House Style Filet Mignon</b>	30
<i>Charbroiled center cut filet, roasted garlic mash, w/ creamed corn and spinach</i>	
<b>NY Strip</b>	20
<i>Charbroiled USDA center choice cut, vine ripe tomato salad, w/ queen olives, &amp; preserved Vidalia onions &amp; Apple wood smoked bacon polenta cake</i>	
<b>Berkshire Pork Tenderloin</b>	18
<i>Smoked pork belly lardoons, with sherry marinated wild forest mushrooms, spring onions, butter rich mash potatoes</i>	
<b>North Atlantic Salmon</b>	22
<i>Pan seared, with grilled long stemmed asparagus, vine ripe cherry tomato broth, Maryland lump crab butter, pickled Bermuda onions</i>	
<b>Maryland Blue lump Crab Cakes (2)</b>	26
<i>Potato crusted, orzo salad with vine ripe cherry tomatoes and a charred sweet corn cream</i>	
<i>* Individual Jumbo Lump Crab Cake served with &amp; Drizzle of charred Sweet corn Cream served over farm fresh Organic Salad Greens(1)</i>	
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A fee of \$5 will be applied to split an entrée  
A 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.  
**Executive Chef Brian Whitson**

## Inspired Cocktails

(Please let your server or hostess know if you care for an extended wine list)

### Martinis

Cointreau-politan	9
Cointreau liquor, fresh squeezed lime, & cranberry juice	
Spring cucumber water Martini	9
Hendricks gin, with fresh cucumber water	
The Original	10
Ten times distilled premium Tanqueray Gin, splash of dry vermouth, hard shook, served very chilled	
Classic Cosmopolitan	8
Premium Grey Goose vodka, Cointreau, fresh squeezed lime, and a splash of cranberry juice	
Margatini	7
Jose Cuervo tequila, fresh squeezed lime, ice shaken, kosher salted rim	
Sweet Georgia Peach Martini	8
Stolichnaya peach flavored vodka, peach schnapps, cranberry, served very chilled	
Pomegranate Martini	8
Premium Pom Pomegranate liquor, Cointreau, fresh squeezed lime, and cranberry juice	
Double Chocolate Martini	9
Stolichnaya Vanilla vodka, Godiva and Khaluha liquor, shaken and served ice cold	
Washington Apple Martini	8
Crown Royal, Sour Apple Pucker, Cranberry	
Pineapple Upside Down Cake	8
Stoli Vanilla vodka, pineapple juice & grenadine	

### Southern Summer Specialties

Mint Julep	6.50
Jim Beam bourbon, fresh mint & granulated sugar	
“Peached” Iced Tea	7
Vodka, gin, tequila, peach schnapps, lime juice and a splash of coke	
Raspberry Spritzer	6.50
Raspberry vodka, sprite, and cranberry juice	
Lynchburg Lemonade	6.50
Jack Daniels, Cointreau, fresh lemon juice and a splash of sprite	
Carolina Cold Tea	6
A tall glass of premium vodka & home brewed sweet tea, served over ice with fresh lemon and mint	
Comes in raspberry flavored also	
Mojito	7
Rum, fresh mint and hand squeezed lime juice	

### Wines by the Glass 7

Pinot Gringo
Riesling
Sauvignon Blanc
Chardonnay
Malbec
Merlot
Cabernet

### Domestics Beers 3.50

Budweiser
Bud Lt
Miller Lt
Coors Lt
Yuengling

### Premium Beers 4.50

Stella Artois
Blue Moon (Belgian White)
Sierra Nevada
Samuel Adams
Heineken
Corona
Corona Lt
New Castle
Bass
Becks
Guinness Ale
Amstel Lt

### Non-Alcoholic

Buckler	4.50
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### Coffee Cocktails

Kentucky Derby	7.25
Bourbon and baileys	
Irish Coffee	7
Jameson’s Irish whiskey	
French Coffee	7
Amaretto	
Mexican Coffee	7.25
Tequila and Kahlua	
Italian Coffee	7
Sambuca	

\*live local Music every Thursday & Saturday, 7 pm-9pm\*