Starters

Halloumi & Harissa

Pepper Crusted Tuna Tataki

Roasted Fall Vegetable Salad

Creamy Mushroom Toast

oyster mushrooms + roasted shallots + manchego +
artisan bakery brioche + sunny side up egg \$10

Red Curry Mussels

p.e.i. mussels + spicy red curry + coconut milk +
fresh ginger + basil + toasted baguette \$11

Virginia Charcuterie and Cheese Board

assorted Virginia cheeses + chef selected local and housemade charcuterie + housemade accompaniments \$19

Creole Cornbread

housemade cornbread featuring Wade's Mill stone ground cornmeal + crawfish-chorizo creole gravy \$12

Main

Gnocchi with Butternut Squash & Whipped Ricotta

housemade potato gnocchi + roasted butternut squash + roasted garlic + whipped herbed ricotta cheese \$15

Aussie Burger with "The Lot"

Chipotle Sorgham BBQ'd Scallops

sea scallops + housemade chipotle bbq sauce +
"creamed corn succotash" featuring sea island red peas,
 poblano peppers, onion, bacon, and sweet corn \$24

Maple-Sage Brined Pork Chop

bone-in pan seared pork chop + warm potato salad featuring fingerling potatoes, bacon lardons, and caramelized shallots + housemade honeycrisp apple butter \$17

Creamy Farro "Risotto" with Sausage

Tomato Braised Lamb Shank

braised lamb shank + geechie boy grits w/local aged
 cheddar + whiskey collards + tomato gravy \$19

Chicken Pad Thai

Remedies

Fig Pimpin'

house-infused fig vodka + earl grey tea + clementine juice \$11

Is She Really Going Out With Pimm?

Pimm's No. 1 + lemonade + mint + orange + strawberry jam + cucumber \$12

Walk On The Wild Cider

altos tequila +
orange liqueur +
spiced cider +
cinnamon \$12

Girls Just Wanna Have Rum

sailor jerry
spiced rum +
spiced apple cider
+ Virginia hard
cider + bitters
\$12

Whiskey Business

bulleit bourbon +
grapefruit juice +
 lemon juice +
 black raspberry
 liqueur + lemon
 wheel \$13

Millions of Peaches, Peaches for Me

house infused
peach-pecan
bourbon + demerara
syrup + bitters
\$13

