

APPETIZERS

Taste of Southern Goodness

Buttermilk Biscuits • Deviled Eggs • Pickled Vegetables
Country Ham • Tavern Sausage • House-Made Preserves • For 2- \$12
Add Another for \$6 Add Pimento Cheese \$5 Add Charcuterie \$6

Crispy Frog Legs

Buffalo BBQ | Hoppin John Carolina Gold Rice
15

Tavern Sausage*

Grilled Hand-Stuffed Game Sausage | Homemade Kim Chi | House Brined Pickles
Raw Honey Dijon Mustard
15

“Suffolk’s Finest” Pimento Cheese

Seasonal Fruit | Celery | Toasted Sourdough
10

Fried Quail

Creamy Mac n Cheese | Chopped Slaw
14

Oysters Rockefeller

Spinach | Bacon | Sweet Potato | Onion | Gruyere
13

SALADS

Southern Cobb*

Romaine | Deviled Egg | Cherry Tomato | Buttermilk Bleu Cheese Crumbles | Tavern Bacon | Pickled Red Onions
Creamy Red Wine Vinaigrette
15

Country Nicose*

Cross Country Bibb Lettuce | Crispy Fingerling Potato | Marinated Olives | Cherry Tomato | Sliced Egg
Tavern Bacon Vinaigrette
12

“Southern” Caesar

Romaine Hearts | Buttermilk Caesar Dressing | Grana Padano | Biscuit Croutons
10

ENTREES

Grilled Elk Chop

Chef's recommendation, Medium-Rare
Chef's Seasonal Accompaniments
59

Grilled Black Angus Beef Tenderloin*

Smashed Potatoes | Sautéed Baby Spinach | Beef Stock Reduction
39

Marinated American Bison Rib Ribeye

Broccolini-Tillamook Cheddar Casserole
56

Hudson Farms Duck Breast

Smoked Mushroom Stuffing | Red Wine Raspberry Sauce
29

Smoked Quail*

Balsamic BBQ | Hoppin John Carolina Gold Rice
29

Seared Scallops*

Bacon | Corn and Pepper Relish | Ancho Aioli | Fried Peppers
33

Game Meatloaf

Mushroom Peppercorn Sauce | Apple Cider Onions | Buttermilk Mashed
28

"The Original" Flounder

Oven Baked Local Flounder | Panko | Herb-Onion Spoon Bread | Capered Lemon Brown Butter
29

Seafood Lasagna

Shrimp | Scallops | Ratatouille | Farmers Cheese
34

Vintage Picks

Route 17 Pig Picking

½ Rack Baby Back Ribs | House Sausage | Belly Bacon | Double Cheddar Mac n Cheese
28

(Surcharge \$12 for full Rack)

Vintage Hunters Plate

Elk Chop | Game Meatloaf | Sliced Duck Breast
59

Fresh Catch

Seasonal Accompaniments
Market Price

SIGNATURE SIDES

6

Buttermilk Whipped Potatoes* Sautéed Spinach with Apple Cider*
Double Cheddar Mac and Cheese Brandied Skillet Mushrooms*
Collard Greens* Herb-Onion Spoon Bread*

* Denotes Gluten Free Items

DESSERTS

Three Layer Dutch Chocolate Cake \$12

Seasonal Cheesecake \$10

Seasonal Bread Pudding \$8.50
Served with seasonal fruit/ Anglaise

Crème Brulée \$8.50

Ice Cream Sampler \$8.50

Brian's Favorite \$8.50
House-Spun Guinness Ice Cream/Chocolate Dipped Wafers
Bailey's Irish Cream

Executive Chef:
Michael Jacinto

Non- Alcoholic Beverages

Luzianne Iced Tea (Sweetened and Unsweetened), Bottled Root Beer, Tazzo Tea,
Royal Cup Coffee, Cappuccino, Espresso, Voss Sparkling and Still

We proudly support local farms and neighborhood farmer's markets and utilize their
products whenever possible. We are currently using:

Cross Country Farm (Zuni, VA)
Johnson and Sons Seafood (Suffolk, VA)
Cherrystone Aqua Farms (Cape Charles, VA)
Windhaven Farms (Windsor, VA)
Farmer Bob (Suffolk, VA)



We support Ducks' Unlimited and the conservation of wetlands.

"Ducks Unlimited conserves, restores, and manages wetlands and associated habitats for North America's
waterfowl. These habitats also benefit other wildlife and people."

Pimento Cheese is a great spread and we will package it in Pint and Quart size mason jars. It makes a great
gift for those hard to buy for folks! Ask your server for details.

A 20% service charge will be added to Parties of 6 and more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food
borne illness.

*Denotes Gluten Free