

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

Fried Oysters

Eastern Shore Oysters | White Cocktail Sauce | Lemon Wedge

13

Seared Duck Liver*

Seared Duck Liver | Toasted Pistachio Spread | Strawberry Bourbon Jam | Toasted Brioche | Sweet Lucy Glaze

18

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 | Crostini

11

Pork Belly*

Baked White Beans | Smoked Bourbon Beurre Blanc | Bacon Crumbles

13

Oysters Rockefeller

Spinach | Bacon | Sweet Potato | Onion | Gruyere

13

SALADS

Arugula Salad*

Fresh Arugula | Pears | Roasted Hubs Peanuts | Poppy Seed Vinaigrette | Shaved Grana Padano

12

Cross Country Bibb Lettuce Salad*

Bibb Lettuce | Pickled Red Onions | Cucumbers | Roasted Cashews | Strawberries | Strawberry Vinaigrette

11

Southern Caprese Salad

Heirloom Tomatoes | Smoked Mozzarella | Crispy Pickled Red Onion | Green Goddess Dressing

13

“Southern” Caesar

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

9

ENTREES

Grilled Black Angus Beef Tenderloin*

Smashed Potatoes | Sautéed Baby Spinach | Beef Stock Reduction

39

Grilled Elk Chop

Chef recommendation, Medium-Rare

Chef's Seasonal Accompaniments

57

12 oz North American Bison Ribeye*

Sweet Potato Puree | Chimichurri Sauce

55

Seared Duck Breast*

Blueberry-Shallot Sauce | Lemon Oil | Buttermilk Mashed Potatoes

29

Roasted Brined Half Chicken*

Farmers Market Fried Rice

28

Local Crab Cake

Buttered Fava Bean Succotash | Panko | Smoked Bourbon Beurre Blanc

33

Pork Tenderloin*

Orange-Peach Balsamic Glaze | Apple Cider Onions | Grilled Asparagus

29

“The Original” Flounder

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

28

Shellfish and Homemade Pasta

Fresh Local Shellfish | White Wine | Tomatoes | Fennel | Fresh Herbs | Homemade Basil Pasta
Grana Padano

27

House Smoked Ribs

Double Cheddar Mac and Cheese | House BBQ Sauce | House Crudities

28

Fresh Catch

Seasonal Accompaniments

Market Price

SIGNATURE SIDES

6

Buttermilk Whipped Potatoes* Carolina BBQ Slaw* Sautéed Spinach* Seasonal Vegetable*

Double Cheddar Mac and Cheese Brandied Skillet Mushrooms* Southern Grits*

Herb-Onion Spoon Bread*

*** Denotes Gluten Free Items**

DESSERTS

\$ 8.50

Crème Brulée

Tuxedo Cheese Cake

Lemon Lavender Cake

Strawberry and Cream Cobbler

Ice Cream Sampler

Brian's Favorite

House-Spun Guinness Ice Cream/Chocolate Dipped Wafers

Bailey's Irish Cream

Executive Chef:

Michael Jacinto

Pastry Chef:

Regina Smith

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:

Lilly Farm Strawberries (Chesapeake, VA)

Cross Country Farm (Zuni, VA)

Johnson and Sons Seafood (Suffolk, VA)

Dave and Dee's Mushrooms (Sedley, VA)

Cherrystone Aqua Farms (Cape Charles, VA)

Windhaven Farms (Windsor, 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.