



Vintage Tavern

Seasonally Southern

Bubbles

- Montelliana Extra Dry Prosecco N/V Treviso **8**
- Mont Marcel Cava Brut Reserva Catalonia, Spain **10**
- Nicolas Feuillatte N/V Chouilly-Epernay, Champagne **13**
- Fitz Ritter Sparkling Riesling 2016 Germany **14**

Whites

- Torre di Luna Pinot Grigio 2015 Veneto, Italy **8**
- Spy Valley Sauvignon Blanc 2015 Marlborough, NZ **9**
- Red Tail Ridge Reisling Finger Lakes, NY **10**
- Hartford Court Chardonnay 2016 Russian River Valley, CA **18**
- Pine Ridge Chenin Blanc Viognier 2015 Clarksburg, CA **10**

Reds

- Goodfellow Pinot Noir 2015 Willamette Valley, United States **13**
- Ancient Peaks Merlot 2014 Paso Robles, CA **11**
- La Posta, Malbec Paulucci 2015 Mendoza, Argentina **9**
- Foxglove Cabernet 2016 Paso Robles, CA **15**
- Casasmith Barbera 2015 Wahluke Slope, WA **14**
- Concrete Old Vine Zinfandel 2013 Lodi, CA **14**
- Jeff Runquist 1448 Red Blend 2015 Amador County, CA **11**

Specialty Cocktails

- DRUNKEN FRUIT SANGRIA** a Refreshing Wine Cocktail (Your Choice of White or Red Wine) **10**
- Almond Horchata** Bailey's Almande/Almond Milk/Honey/Cinnamon Simple/Vanilla Extract **9**
- The Suffolk Sour** Woodford Reserve/Lemon Juice/Simple Syrup/Red Wine Float **11**
- French 75** Hendricks Gin/Simple Syrup/Lemon Juice/Sparkling Wine **10**
- Vieux Carré** Bulleit Rye/Gran Marnier/Antica Formula/Angostura Bitters/Peychaud's Bitters Benedictine **12**
- Sparkling Cherry** Three Olives Cherry/Lemon Juice/Grenadine/Simple Syrup with a Prosecco Float **9**



Vintage Tavern

Seasonally Southern

Appetizers

TASTE OF SOUTHERN GOODNESS

House Jams, Deviled Eggs, Edwards Ham, Tavern Pickles, Pork Sausage 2 for 12 4 for 24

AHI TUNA TARTAR

Brothers Farm's Pepper Greens, Soy Sauce, Ginger, Hubs Peanuts, Cucumber, Micro Greens 12

HOUSE MADE GAME SAUSAGE (GF)

Red Cabbage Kimchi, Sorghum Mustard Sauce 14

CAROLINA SHRIMP AND GRITS (GF)

Stone-Ground Grits, Edwards Hickory Sausage, Tomatoes, Green Onions 14

VINTAGE TAVERN'S CHARCUTERIE & CHEESE PLATE

Artisan Cheeses, House Sausage, House Cured Meats, Pickles 18

PROSCIUTTO WRAPPED ASPARAGUS

Brothers Farm's Asparagus, 12-Month House Made Prosciutto, Lemon Curd, Goat Cheese, Balsamic Reduction 13

SUFFOLK'S FINEST PIMENTO CHEESE

Fresh Fruit, Toast Points 10

Salads

BEET SALAD (V,GF)

Spring Greens, Red and Gold Beets, Honey Pepper Vinaigrette, Dried Cranberry, Goat Cheese, Pistachios 11

GRILLED BUTTERMILK CAESAR

Grilled Romaine Leaves, Parmesan, Biscuit Croutons 10

TAVERN WEDGE SALAD (GF)

Bibb Lettuce, House Bacon, Bleu Cheese, Roasted Tomatoes, Buttermilk Dressing, Candied Walnuts 12



Vintage Tavern

Seasonally Southern

Entrees

BABY BACK RIBS

Bourbon Molasses Glaze, Creamy Potato Salad
Half Rack 15 Full Rack 28

PAN SEARED AHI TUNA *

Southern Fried Rice, Pork Belly, Peas, Carrots, Asparagus, Egg, Sorghum Soy Sauce **35**

GRASS FED ELK*

BBQ Baked Beans, House Bacon, Onion, Asparagus, and Pea Ragout **59**

CIDER BRINED WHITE MARBLE FARMS BONE-IN PORK CHOP

Carolina BBQ Slaw, Mac 'n Cheese, Red Eye Gravy **25**

HEREFORD BEEF TENDERLOIN* (GF)

*Dave and Dees Oyster Mushrooms, Buttermilk Mashed Potato, Shallots
Baby Spinach, House Made Steak Sauce.* **39**

ROUTE 17 PIG PLATE

Grilled Pork Loin, Pulled Pork BBQ, Baby Back Ribs, Mac 'n Cheese, Cole Slaw **28**

THE ORIGINAL FLOUNDER

Herb Onion Spoonbread, Lemon Caper Brown Butter Sauce **29**

SEARED SCALLOPS* (GF)

Sweet Potato Gratin, Red Wine Gastrique, Brothers Farm's Greens **33**

ASHLEY FARMS SMOKED AIRLINE CHICKEN BREAST (GF)

Cheddar Cheese Grits, Haricot Vert, Onions **28**

Additional Sides 6 each *Carolina BBQ Slaw, Brandied Skillet Mushrooms, Mac 'n' Cheese,
Buttermilk Mashed Potatoes, Stone Ground Grits, Herb Onion Spoonbread*



Vintage Tavern
Seasonally Southern

Desserts

WARM DENSE CHOCOLATE BROWNIE 8.5

LEMON CHESS PIE 8.5

CORN BREADING PUDDING 8.5

CRÈME BRULEE (GF) 8.5

BRIAN'S FAVORITE

House-Spun Guinness Ice Cream, Chocolate Dipped Wafers, Bailey's Irish Cream **8.5**

GF/Gluten Free or Can Be Made Gluten Free. V / Vegetarian

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

WE PROUDLY SUPPORT LOCAL FARMS AND NEIGHBORHOOD FARMER'S MARKET

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."

GREAT GIFT

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.