



Vintage Tavern

Seasonally Southern

Appetizers

TENDERLOIN TARTARE*

Hereford Beef, Capers, Parmesan, Shallots, Farm Yolk, Olive Oil, Baguette **13**

SEA ISLAND RED PEA HUMMUS

Celery, Carrots, Cucumbers, Toasted Sesame Seeds (GF, V) **11**

EASTERN SHORE FRIED OYSTERS

White Cocktail **16**

CHEESE & MEAT BOARD

Artisan Cheese, House Charcuterie, Tavern Pickles, Peppadew Peppers **18**

WINE STEAMED CLAMS

Chorizo Sausage, Garlic, Herbs, Chili Flakes, Tomatoes, White Wine, Toast Points (GF) **13**

TASTE OF SOUTHERN GOODNESS

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

SUFFOLK'S FINEST PIMENTO CHEESE

Fresh Fruit, Toast Points (GF) **10**

Salads

COUNTRY CHOP CHOP SALAD

Romaine, House Salami, Tillamook Cheddar, Tomato, Balsamic Vinaigrette (GF) **12**

CAESAR KALE SALAD

Tuscan Kale, Buttermilk Caesar, Biscuit Croutons, Grana (GF, V) **11**

WINTER SALAD

Cross Country Bibb Lettuce, Virginia Apples, Pecans, Bleu Cheese, Pure Maple vinaigrette (GF, V) **12**



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Entrees

GRILLED YELLOWTAIL TUNA

Vegetables, Fingering potato, Lemon Herb Compound Butter (GF, V) 34

BOUILLABAISSE

Shrimp, Scallops, Clams, Local Catch, Tomato Stew (GF) 32

LAMB SHANK

Cassoulet, Collards, Lamb Braising Sauce, Gremolata (GF) 28

SOUS VIDE DUCK BREAST

Lemon Risotto, Sous Vide Carrots, Duck Crackling (GF) 29

TENDERLOIN

Buttermilk Mashed Potato, Apple Cider Spinach, Demi-Glaze (GF, V) 39

GRASS FED ELK*

Chef's Accompaniments 59

MARINATED AMERICAN BISON*

Spinach-Feta Pie 59

SHRIMP AND GRITS

N.C. Shrimp, Creole Ratatouille, Tasso Ham Sauce, Anson Mills Stone Ground Grits (GF) 29

THE ORIGINAL FLOUNDER

Herb Onion Spoonbread, Lemon Caper Brown Butter Sauce 29

SEARED SCALLOPS*

Butternut Squash Puree, Smoked Apple Soy Glaze, Bacon Dust (GF) 33

BABY BACK RIBS

Double Cheddar Baked, House BBQ Sauce 28

ASHLEY FARMS ROASTED CHICKEN HALF

Pepper Vinegar Pork Belly Kale (GF) 28



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Desserts

THREE LAYER DUTCH CHOCOLATE CAKE 12

SEASONAL CHEESECAKE 10

PECAN TART

Maple Pecan Sauce **8.5**

CRÈME BRULÉE (GF) 8.5

ICE CREAM SAMPLER (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.



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Bubbles

- Montelliana Extra Dry Prosecco N/V Treviso 8**
Mont Marcal Cava Brut Reserva Catalonia, Spain 10
Nicolas Feuillatte N/V Chouilly-Epernay, Champagne 13

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
Mer Soleil Reserve Chardonnay 2014 Santa Barbra County, CA 11
Picnic Unoaked Chardonnay, 2016 Paso Robles, CA 13
Bonelli Malvasia Frizzante Amabile Semi Sweet Italy 9
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
True Myth Cabernet Sauvignon 2014 Paso Robles, CA 10
Sparkman Holler Cabernet Sauvignon 2015 Columbia Valley, CA 15

Specialty Cocktails

- DRUNKEN FRUIT SANGRIA** a Refreshing Wine Cocktail (Your Choice of White or Red Wine) **10**
PICKLED CHOPIN a Pickled Chopin Vodka Martini **10**
THE BEE'S KNEES Vir Gin, Honey Simple, Fresh Squeezed Lemon Juice **9**
SMOKED APPLE FRESCA a Jack Daniels, Apple Liqueur Butterscotch Schnapps, Apple Cider **12**
ANY LAST WORDS Angel's Envy Bourbon, Chartreuse Green Luxardo, Lime Juice **12**