Soups & Starters

White Gazpacho | 5
with red grapes & Marcona almonds

Cream of Spring Parsley Soup | 5
with fresh horseradish

Local Manakintowne Greens Salad | 7
with dates, almonds, chick peas, red onion & Champagne vinaigrette

Biscuits du Jour | 6
ask about today's homemade biscuits

Rappahannock Curry-Fried Oysters | 9
served over a cucumber mint raita & garnished with pickled veggies

P.E.I. Mussels | 9
sautéed with Surry sausage, garlic, white wine, & butter, topped with pecorino cheese & grilled toast

Cheese Plate | 12
daily selection of local & not so local cheeses served with fruit & local honey

Entrées

Ayrshire Farms Meatball Frittata | 14
with romesco sauce & grilled escarole

Shrimp Étoufée* | 14
over jalapeño-cornbread waffle & served with poached eggs

Jumbo Lump Crab Cake "Sandwich" | 15
served between fried green tomatoes, applewood smoked bacon, local arugula & pimento cheese

Local Mushroom & Goat Cheese Quiche | 12
fluffy & light with pea tendril pesto

Maine Lobster Roll | 17
homemade brioche bun, sliced truffles, micro basil & chick pea fries

Grilled Asparagus* | 13
topped with bagna cauda, grilled radicchio, poached eggs & focaccia toast

Monkey Bread | 11
with cinnamon syrup, pecans & crispy applewood smoked bacon

Vivreau Purified Water – Complimentary Unlimited Refills – Available in Sparkling by Request

Please inform your server if you are a VMFA member to receive a 10% discount!

*These items may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish & eggs may increase the risk of food borne related illness.
A 20% gratuity may be added to parties of six or more. No separate checks for parties larger than ten.