

Dinner Menu



STARTERS & SOUPS

- FRIED GREEN TOMATOES... with house made pimento cheese \$6.95
 FRIED OYSTERS... with spicy bloody mary cocktail sauce \$8.95
 ROASTED RED PEPPER & MOZZARELLA... on crostini with fresh basil & a balsamic reduction \$6.95
 VIRGINIA CRAB DIP... with red peppers & fried flour tortillas \$7.95
 SHRIMP & GRITS ... with andouille sausage, fried Brussels sprouts & salsa verde \$9.95
 BUTTERMILK FRIED QUAIL... homemade grape preserves \$8.95
 TAVERN SAUSAGE... stuffed with golden raisins, pistachios, and vegetables & served with tomato jam & grain mustard \$7.95
 SHE CRAB SOUP \$4.95 / \$5.95 SOUP DU JOUR \$3.95 / \$4.95 BRUNSWICK STEW \$3.95 / \$4.95

SALADS & SANDWICHES ***sandwiches come with a choice of potato salad, fries, or fruit*

- HOUSE SALAD... pickled cucumbers, grape tomatoes, carrots, & mixed greens with choice of dressing \$4.95
 CAESAR SALAD... romaine tossed with house made Caesar dressing, parmesan cheese & croutons \$5.95
 POACHED PEAR & ARUGULA SALAD... with goat cheese, spiced pecans, julienned red onions & tarragon orange vinaigrette \$7.95
 TAVERN SALAD... mesclun greens, Smithfield ham, Gouda cheese, orange segments, julienned sweet peppers, & smoked tomato vinaigrette \$7.95
 WHITE CHEDDAR & APPLEWOOD SMOKED BACON BURGER*... lettuce, tomato, onion & mayo \$7.95
 FOCCACCIA CHICKEN SANDWICH... Italian marinated grilled chicken with provolone, capicola, lettuce, tomato, & fresh pesto \$7.95
 CRAB CAKE SANDWICH... lettuce, tomato, onion, & mayo \$10.95
 "THE" REUBEN... house corned beef & house pastrami with sauerkraut, swiss cheese, & Thousand Island dressing on rye bread \$8.95

PASTA

- CAVATAPI PASTA... with spicy lamb sausage & a blush sauce \$14.95
 VEGETABLE GNOCCHI... with sautéed seasonal vegetables in a red sauce, topped with parmesan \$15.95
 CAROLINA GUMBO... shrimp, andouille sausage, crab, chicken, duck, okra, peppers, onions, & celery atop a bed of red rice \$22.95

ENTREES

	<u>2 SIDES</u>	<u>3 SIDES</u>
TAVERN MEATLOAF... with brown gravy	\$12.95	\$14.95
HUSHPUPPY FRIED CATFISH... with classic remoulade	\$14.95	\$16.95
GRILLED RACK OF RIBS... with house BBQ sauce	\$14.95	\$16.95
PULLED PORK BARBEQUE... with coleslaw	\$12.95	\$14.95
BUTTERMILK FRIED CHICKEN... with white country gravy	\$13.95	\$15.95
BRAISED LAMB SHANK.... with pomegranate demi glaze	\$23.95	\$25.95
SEARED DUCK BREAST.... with orange, ginger balsamic glaze	\$19.95	\$21.95
PAN SEARED SALMON... with grain mustard herb sauce	\$19.95	\$21.95
RAINBOW TROUT... stuffed with mushroom duxelle	\$16.95	\$18.95
GRILLED PORK LOIN... with a tangy cherry chutney	\$18.95	\$20.95
JUMBO LUMP CRAB CAKES... with classic remoulade	\$23.95	\$25.95
GRILLED FILET MIGNON*... with demi glaze	\$25.95	\$27.95
SIDES PLATTER... your choice of three or four sides	\$9.95 / \$11.95	

SIDE OPTIONS

Yukon Gold Mashed Potatoes - Four Cheese Macaroni & Cheese - Byrd's Mill Stone Ground White Cheddar Grits - Southern Green Beans - Brussels Sprouts - Hanover Succotash - Braised Collard Greens - BBQ'd Black Eyed Peas - Roasted Asparagus - Sweet Potato & Gruyere Gratin - Roasted Fingerling Potatoes - Fried Okra - Carolina Red Rice - Brown Sugar Glazed Carrots