

# LUNCH MENU

12:00 PM - 2:00 PM

## SOUPS AND SALADS

Add Grilled Chicken or Shrimp To Any Salad Additional 7

### CHESAPEAKE CRAB CHOWDER ... 11/13

Corn Relish, Crispy VA Pork

### GF V DF SMOKED HOMINY STEW ... 9/11

Smoked Corn Stock, Collards, Coconut Milk

### GRILLED CAESAR ... 10

Grilled Romaine, Anchovies, Ciabatta Croutons,  
Parmesan, Roasted Garlic Dressing

### GF SPRING COBB SALAD ... 17

Mixed Greens, Sliced Radish, Heirloom Cherry Tomatoes,  
Hard Boiled Egg, Crispy Bacon Lardons, Dried Cherries,  
Asparagus, Toasted Pecans, Green Goddess Dressing



### GF V BEET AND GOAT CHEESE SALAD ... 15

Mixed Greens, Watercress, Roasted Baby Golden Beets,  
Pickled Shallots, Candied Walnuts, Fresh Strawberries,  
Blackberry Vinaigrette

## SHAREABLES

### V SWEET POTATO DIP ... 12

Sunflower Seeds, Everything Seasoning,  
Cucumbers, Baby Carrots, Grilled Pita



### V KALE & ARTICHOKE DIP ... 12

Baby Kale, Artichoke Hearts,  
3 Cheese Blend, Ciabatta Crostini

### PIMENTO CHEESE DIP ... 12

Bacon Peppercorn Jam, Scallions, Grilled  
Pita Bread

## SANDWICHES

All Sandwiches come with Half Pickle and Choice of Fruit or Fries

### TUNA MELT ... 15

Tuna Salad, Herb Roasted Tomatoes,  
Havarti Cheese, Sourdough Bread

### FISH-N-CHIPS SAMMIE ... 19

Cornmeal Crusted Catfish,  
Cajun Remoulade, Lettuce,  
Tomato, Horseradish Pickles



### GRIDDLED TURKEY AND BRIE ... 20

Sliced Roasted Turkey, Brie, Cranberry  
Mayo, Sliced Apple, Whole Grain Bread

### THE ORIGINAL ... 18

7oz Angus Beef, Cheddar, Bacon, Lettuce,  
Tomato, Pickles, Onions, Roasted Garlic  
Aioli, Brioche Bun

\* Substitute an Impossible Burger patty for  
an additional 2 upcharge \*

### V PORTOBELLO TOASTIE ... 16

Marinated Grilled Portobello Mushrooms,  
Havarti Cheese, Roasted Tomatoes,  
Arugula, Roasted Garlic Aioli, Balsamic  
Reduction, Sourdough Bread

### THE FRIED YARDBIRD ... 17



Buttermilk Fried Chicken Thigh,  
Roasted Garlic Aioli, Lettuce,  
Tomato, Pickles, Brioche Bun

\* Available: Plain, Hot, Nashville Hot \*

### THE CLUB ... 19

Sliced Roasted Turkey, Applewood Smoked  
Bacon, Cheddar, Lettuce, Tomato, Roasted  
Garlic Aioli, Country White Bread

## DESSERTS

### V THE MASON DIXON ... 11

Layered New York Style Cheesecake  
and Southern Spiced Carrot Cake,  
Cream Cheese Icing, Candied Walnuts

### V STRAWBERRY RHUBARB SHORTCAKE JAR ... 10

Layers of Shortcake, Strawberry Rhubarb Compote  
and Vanilla Pastry Cream,  
Topped with Whipped Cream and Fresh Strawberries

### GF V AMERICAN HERITAGE CHOCOLATE TORTE ... 10



Flourless Chocolate Torte,  
Raspberry Coulis,  
White Chocolate, Fresh Berries

## ALCOHOLIC BEVERAGES

### CRAFT BOTTLED BEER ... 6.50

Dear Old Mum, Old Stitch, Palace Pale Ale,  
St. George IPA

### HOUSE WINES ... 8/32

Chardonnay, Sauvignon Blanc, Pinot  
Grigio, Rose, Cabernet, Merlot, Red Blend,  
Pinot Noir  
\* Full Bar Available \*

### DOMESTIC BOTTLED BEER ... 5.50

Bud, Bud Light, Michelob Ultra, Heineken,  
Amstel Light, New Castle Brown

## BEVERAGES

### COFFEE ... 4

### ICED TEA ... 4

Fresh Brewed Sweet or Unsweet with Lemon

### LEMONADE ... 4

### SODA ... 4

Coke, Diet Coke, Coke Zero, Mr. Pibb, Sprite, Hi-C Fruit Punch

GF - Dish is Gluten Free, DF - Dish is Dairy Free, V - Dish is Vegetarian

We are happy to accommodate any allergies you have. Most dishes can be prepared gluten free.  
Please let your server know if you have any allergies.