



## STARTERS

### FRIED OYSTERS | 12

Roasted corn & spinach succotash, panko crusted oyster, with an ancho aioli

### HOT PIMENTO CHEESE DIP | 9

Warm, creamy pimento cheese dip with bacon. Served with house-made biscuit crackers

### CRAB CAKE FRITTERS | 12

BLT Aioli and Chow Chow

### SPINACH & ARTICHOKE DIP | 10

House made and served with Biscuit Crackers

### SHRIMP COCKTAIL | 11

With spicy cocktail sauce

### CHARCUTERIE BOARD | 16 *Seasonal Offering*

Chef's selection of local meats and cheeses

## SOUP

### CHEF'S SELECTION – *Seasonal Offering*

Cup - 4 Bowl – 6

Tomato bisque Cup - 4 Bowl – 6

## SALADS

### THE WEDGE SALAD | 6

Baby Iceberg with Tomato, Bacon, Red Onion, Aged White Cheddar and House made Buttermilk Blue Cheese dressing

### CHOPPED SALAD | 7 ~ ½ size \$ 3.50

Mixed Greens with Apple, Blue cheese crumbles, Bacon Crumbles, Candied walnuts and House made Cider Vinaigrette

### GRAZE SALAD | 7 ~ ½ size \$ 3.50

Chopped Mixed Greens, Poached pear, Cranberries, , Goat cheese and a Red Wine Vinaigrette

### CAESAR SALAD | 7 ~ ½ size \$ 3.50

Romaine, Garlic sourdough croutons, Pecorino Romano, Anchovies

## SIDES

### SEASONAL GRILLED VEGETABLE | 6

### BEER-BRAISED COLLARDS & VA PEANUTS | 5

### LOADED BAKED POTATO | 4.5

### HOUSE CUT FRIES | 3.5

### CHEDDAR GRITS | 4.5

## STEAKS, CHOPS & POULTRY

Served with garlic mashed potatoes

### FILET MIGNON | 25

An 8-oz. cut, grilled to order, served with choice of sauce

### RIBEYE STEAK | 30

A 16-oz. cut, grilled to order, served with choice of sauce

### NEW YORK STRIP | 22

A 12-oz. cut, grilled to order, served with choice of sauce

Available House-made sauces

Graze's Demi-Glace • Béarnaise • Horseradish Cream • Dijon Mustard

RARE - *Cool Red Center* • MEDIUM RARE - *Warm Red Center* • MEDIUM - *Warm Pink Center*

MEDIUM WELL - *Slight Pink Center* • WELL DONE - *No Pink, cooked throughout*

~Not responsible for the quality of well-done steaks~

### GRILLED PORK CHOP | 18 *Appalachian Favorite* | *Local Specialty*

Cheerwine glaze, beer-braised collards, Virginia peanuts, charred sweet potato

### GRILLED CHICKEN | 14

Herb marinated with roasted garlic mashed potatoes and seasonal grilled vegetables

## PASTA

### CLASSIC SHRIMP SCAMPI | 19 *Seasonal Offering*

Sautéed shrimp, garlic, tomatoes, deglazed with white wine and lemon juice served on a bed of house made angel hair pasta

### BUTTERNUT SQUASH RAVIOLI | 14 *Seasonal Offering*

Seasonal butternut squash ravioli tossed in a creamy butternut sauce

### ROASTED RED PEPPER CHICKEN PASTA | 14 *Seasonal Offering*

Grilled chicken served atop a bed of house made angel hair pasta tossed in a roasted red pepper cream sauce

## SEAFOOD

### CRAB CAKES | 23

Grilled and served with lemon dill aioli and roasted fingerling Potatoes

### FRESH CATCH | *Market Price* *Seasonal Offering*

A daily offering of fresh seafood.

### BLACKENED SALMON | 22

Faroe Islands salmon, hoe cakes, sautéed spinach and honey chipotle aioli

## SOUTHERN DISHES

### SHRIMP AND GRITS | 14

Crispy bacon, Cheddar Grits, and Tangy Butter Sauce

### BACON WRAPPED MEATLOAF | 16

Garlic mashed potatoes and sweet tomato jam

## CHEF'S SIGNATURE DISH

### BRAISED PORK SHANK | 20

Braised for four hours with vegetables, white wine and fresh herbs. Served with rosemary potato hash and natural pan sauce

Children's menu available for guests 12 and under

House Favorites  Gluten Free 

20% gratuity will be added to parties of 6 or more.

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

10/20/2017