

STARTERS

SPINACH & ARTICHOKE DIP Baby spinach, asiago cheese, and grilled artichokes, served with toast points	10
PIMENTO CHEESE CROQUETTES Panko encrusted, served with pimento ranch	10
PORK BELLY HOE CAKES First Lady Wilson's hoe cake, spiced apple butter, turmeric gastrique	10
DRESSED SHRIMP Shrimp tossed in citrus aioli and fresh herbs; topped with shaved root vegetables and fried corn	12
CHARCUTERIE Benton's country ham, selected artisan cheeses, seasonal accoutrements	16
SOUP DU JOUR Made fresh daily	6
WEDGE SALAD Roasted tomatoes, pickled bermuda onions, bacon, smoked blue cheese	7
ROOT VEGETABLE SALAD Orange and molasses vinaigrette	4 8
GRAZE SALAD Lettuces, cranberries, poached pears, and goat cheese; tossed in champagne vinaigrette	4 8
MRS. WILSON'S GARDEN Lettuces, roasted tomatoes, goat cheese, red onions, bacon, and crispy black eye peas; tossed in bacon poppy seed vinaigrette	4 8

DRESSINGS AVAILABLE:

Peppercorn Ranch, Honey Mustard, Bleu Cheese, Balsamic, Champagne Vinaigrette, Bacon Poppyseed Vinaigrette

Chicken | Salmon | Shrimp

SEAFOOD

SHRIMP & GRITS Smoked tomatoes, shallots, garlic, fine herbs, bacon, and mushroom	20
FRIED CATFISH Topped with brown butter; served with hoppin' John, winter squash, and a yellow squash emulsion	22
GRILLED SALMON Topped with raspberry beurre blanc; served with parsnip puree and shaved vegetables, cauliflower steak and fingerling potatoes	25

STEAKS AND MORE

RIBEYE, 12-OZ Charred cauliflower steak, roasted squash and carrot puree	27
FILET MIGNON, 6-OZ Charred cauliflower steak, roasted squash and radish carrot puree	30
Steaks include one topper and one sauce: caramelized onions or roasted mushrooms bleu cheese fondue or demi-glace	
BEEF STEW Braised beef tips, mashed potatoes and root vegetables	24
GRILLED CHICKEN MORNAY Mashed potatoes, seasonal vegetables and pimento cheese biscuit	24
GRILLED PORK LOIN Apple butter glaze, stewed apples; sweet potato puree, fried brussels, and pickled mustard seed	27

LIGHTER FARE

GRAZE BURGER Bacon, caramelized onion, cheese, comeback sauce, house pickles, lettuce and tomato	12
WILD MUSHROOM RISOTTO Local mushrooms, pork belly lardon, roasted garlic cream, Parmesan cheese	18
PASTA NEAPOLITAN Blistered tomatoes, spinach, lemon zest, roasted garlic, scallion butter	18
CHEF'S VEGAN ENTRÉE Roasted beets with vegan demi, mushroom-duxelle stuffed winter squash, charred scallions, root vegetables, hoppin' John	24

A LA CARTE SIDES

STONE-GROUND GRITS	4
FRENCH FRIES	4
FINGERLING POTATOES	4
MASHED POTATOES	4
FRIED BRUSSELS WITH GOAT CHEESE AND BACON	5
SALT ROASTED BEETS	5

Consuming raw or undercooked meats, shellfish, game, or poultry increases the risk of foodborne illness. We are proud to serve locally sourced proteins and vegetables from several New River Valley purveyors! 10.01.2019