

FOR THE TABLE

CHEF'S CURED HAM BOARD cured ham paired with seasonal accoutrements	16
SHRIMP COCKTAIL lemon rind, dill, key west cocktail	11
SPINACH & ARTICHOKE DIP baby spinach, asiago cheese, grilled artichokes, crackers	10
SIGNATURE PIMENTO CHEESE house made pickles, warm tomato jam, crackers	10
PORK BELLY HOE CAKE First Lady Wilson's hoe cake, cherry bourbon molasses, turmeric gastrique, micro greens	10
OYSTERS tempura dusted, pickled corn succotash, smoked lime aioli	MKT

FROM THE GARDEN

GRAZE SALAD lettuces, cranberries, poached pears, goat cheese, champagne vinaigrette	7 3.5
WEDGE SALAD roasted tomatoes, pickled bermuda onion, bacon, smoked blue cheese	7
MRS. WILSON'S GARDEN lettuces, roasted tomato, goat cheese, red onion, bacon, crispy black eye peas, bacon poppyseed vinaigrette	8 4

Chicken 6 | Shrimp 10 | Salmon 8

DRESSINGS AVAILABLE:

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

FROM THE PASTURE

Steaks include choice of: caramelized
onions, garlic butter roasted mushrooms,
bleu cheese fondue, signature Graze demi
or Graze steak sauce

FILET MIGNON » Laurel Springs Farm, Marion VA	30
NEW YORK STRIP » Laurel Springs Farm, Marion VA	28
FRENCH CUT PORK CHOP apple bourbon mustard	26

FROM THE WATERS

SHRIMP & GRITS pork belly, creole trinity, signature sauce	20
PAN SEARED TROUT hoe cake stuffing, hollandaise gastrique	26
CEDAR PLANK SALMON cedar plank grilled, green onion remoulade	24
SEARED SAKU BLOCK TUNA bourbon mustard, five spice pickles	28

PLATES & BOWLS

BRAISED SHORT RIB dark hollow coffee bbq » Laurel Springs Farm, Marion VA	24
PASTA NEAPOLITAN blistered tomato, spinach, cured lemon, roasted garlic, scallion butter	18
WILD MUSHROOM PASTA local mushrooms, pork belly lardon, roasted garlic cream » Baywood Forest, Galax VA	18
KOREAN BBQ GRILLED TOFU grilled sweet potatoes, apples & carrots, sweet chili gastrique	16
GRAZE BURGER bacon, caramelized onion, cheese, comeback sauce, house pickles » Laurel Springs Farm, Marion VA	12

SIDES

FINGERLING POTATOES

WHIPPED POTATOES

CHEDDAR GRITS

FRENCH FRIES

SEASONAL VEGETABLES

SALT ROASTED GOLDEN BEETS

BROWN SUGAR CANDIED CARROTS

HOUSE SALAD + 2

SOUP DU JOUR 3 | 5

Consuming raw or undercooked meats,
shellfish, game, or poultry increases the risk
of foodborne illness

