

Starters

Hokie Stone Sampler (Perfect for

Sharing) | 19

cave-aged cheese / air dried rustic salami / bourbon mustard / mike's hot honey / wild berries / grapes / quick pickled vegetables / marcona almonds

Bruleed Oyster | 18

virginia oyster / country ham / wilted spinach / crab meat / charred hollandaise / pickling salt

Bang Bang Shrimp | 13

tempura fried jumbo shrimp / sweet chili aioli / charred lemon

Crispy Mozzarella | 7

buffalo mozzarella / san marano sunday gravy / pretzel-panko breading

Salads

Snipped Baby Lettuces | 8

whipped boursin cheese / pickled shallot / champagne marinated apples / pancetta lardons / berry coulis / broken citrus vinaigrette

Caesar Salad Croquettes | 10

crispy chicken confit / petite romaine heart / kale pesto / shaved grana padano / crafted dijonaise / tarragon leaves

Soups

Creamy Lobster Bisque | 11

lobster medallion / brioche croutons / toasted pink peppercorns / tarragon chantilly

Chef's Soup of the Moment | 6

Main Courses

7 oz. Beef Tenderloin Rossini | 39

robuchon potato puree / tender asparagus / green top carrots / foie gras / bordelaise / kale pesto

Center Cut New York Strip | 32

whipped potatoes / fall vegetables / cabernet reduction

12 oz. Apple Cider Brined Bone-in Pork Chop | 34

hand torn oyster mushrooms / roasted root vegetables / arugula / pappardelle pasta / parsnip silk / sauce chasseur

Herb Crusted Rack of Lamb | 39

potato pave / haricot verts / cauliflower / broccolini / granny smith apple / sauce grand-veneur

Chicken Chesapeake | 38

lump crab meat / wilted spinach / country ham / marble potatoes / vegetable salad / poultry jus

Butter Poached Salmon | 28

field beans-lentil ragout / asparagus / heirloom tomatoes / haricot verts / saffron-caviar infused nage / fried leeks

House-Crafted Angnolotti | 26

roasted fall squash stuffed ravioli / swiss chard / tomato concasse / toasted almonds / broken brown butter sage / ciabatta crostini

Chef's Feature of the Evening | MP

Inspirational accoutrements and presentation