

SUNDAY SUPPER

STARTERS

Potato Soup *with Smoky Bacon and Chive Oil* 6

Red Pepper Soup *with Grilled Shrimp* 6

Mixed Greens Salad *with Crispy Red Onions and Whole Grain Mustard Vinaigrette* 6

House-made Fried Mozzarella *with Tomato Sauce* 9

Clams Casino *Baked Olde Salt Clams with Roasted Pepper & herb Butter, Bacon and House-made Bread Crumbs* 7

Shrimp and Grits 9

ENTREES

Bacon Gouda Burger *Smoked Bacon, Local Gouda and House-made A-1, served with French Fries* 12*

JMD Farm Chicken Breast *stuffed with Mountain View Ricotta, Herbs & Edward's Bacon, served with Potato Gratin* 17

Rockfish *Roasted on a Bed of Herbs and served with Singing Earth Potatoes & Chive Butter Sauce* 21

Sirloin *with Asparagus, Roasted Fingerling Potatoes, and a Bernaise Sauce* 23*

Vegetarian Gnocchi *with Onions, Spinach, Brussel Sprouts, and Garlic* 15

DESSERTS

Smores *with Chocolate Mousse and Toasted Marshmallow* 6

Lemon and Blueberry Clafoutis *with Blueberry Compote* 6

BEVERAGES

Locally-Roasted Coffee: *Fair trade organic coffee from Grains of Sense* 2

Hot Tea 2

Soda 2

WE STRIVE TO FEATURE THE freshest ingredients available from family farms and artisan producers in the Shenandoah Valley and Central Virginia.

Parties of 8 or more are subject to a 20% gratuity.

EXECUTIVE CHEF -- *Kevin Church*

** Our Burgers are cooked to order upon customer request. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food-borne illnesses.*