



MID WINTER 2023

SMALL PLATES

BURATTA+PEAR+PISTACHIO

Buratta cheese, pickled pear, pistachio, honey, with house focaccia 14

STEAMED PEI MUSSELS

White wine, garlic, tomato, fennel with saffron aioli and grilled bread 16 *ADD FRIES +6

WARM WHIPPED FETA

Local honey, roasted grapes, chili oil, flatbread 14

ROASTED BRUSSELS SPROUTS

Spiced cider glaze, smoked almonds, manchego cheese 14

CRAB CAKE

Jumbo lump crab, apple-fennel salad, house remoulade 20

CHARCUTERIE

MEAT + CHEESE ASSORTMENT

Selection of cured meats and cheeses, house marinated olives, fig compote, crackers **18**

Enhancements

Pimiento Cheese +4

Deviled Eggs +4

Smoked Trout Dip +6

MAINS

GRILLED HANGER STEAK

Potato gratin, broccolini, chimichurri 38

BRAISED BEEF SHORT RIB

Goat cheese polenta, glazed local carrots, gremolata 35

PAN ROASTED CHICKEN BREAST

Smoked buttermilk potato puree, greens, mushroom jus 28

SEARED FAROE ISLAND SALMON

Spice roasted potatoes, cauliflower, yogurt, date chutney, corriander **30**

PAN SEARED SCALLOPS

Braised endive, butternut squash puree, citrus 34

SCRATCH PASTA

Sweet Briar College swiss chard, mushrooms, cream 24
GLUTEN FREE PASTA AVAILABLE ON REQUEST

CONFIT DUCK LEG

Slow cooked duck leg, creamed cabbage, duck fat potato, cherry jus $\ 30$

GRILLED PORK CHOP

Braised collard greens, cornbread puree, pickled apple and peanut relish **28**

TRUSS BURGER

House ground beef patty, sharp white cheddar, lettuce and local tomato, special sauce, served with fries **18** GF BUN +2 | VEGAN PATTY +2 | FRIED EGG +2

ROASTED CABBAGE

Sweet chile glazed cabbage, red lentil puree, roasted carrots **24**

Soft Drinks 2.25 | Sweet Tea 2.25 | Unsweet Tea 2.25 | Lemonade 2.25

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

GREENS

MIXED GREENS+APPLE

Sweet Briar College VIxen mix greens, local apples, spiced walnuts, blue cheese, cider vinaigrette **9**

BRUSSELS SPROUT+WINTER GREENS

Shaved brussels sprouts, winter greens, dried cherries, candied pecans, mustard seed vinaigrette **9**

WINTER WEDGE SALAD

Napa cabbage, bacon, radish, green onion, buttermilk dressing **10**

ROASTED BEET+CITRUS

Roasted beets, citrus preserves, arugula, goat cheese 10

ON THE SIDE

Smoked Buttermilk Potato Puree 7 Sautéed Mushrooms 9 Spice Roasted Carrots 9 Spiced Cider Glazed Brussels Sprouts 9 Hand Cut Fries 8