

## Appetizers

Goat Cheese and Pine Nut Tart, Ancho Chili Jam  
\$8

Bourbon Baked Camembert with Walnuts and Baby Greens  
\$7

Crab and Avocado Tian with Roasted Tomatoes,  
Horseradish Aioli and Pepper Confetti  
\$17

Bay Scallop Escabèche with Yellow Peppers and Teardrop  
Tomatoes on Bibb Lettuce  
\$8

Chesapeake Bay Crab Cakes with Scallion Aioli and Sweet Pepper Jams  
\$10

Chilled Jumbo Shrimp with Chipotle and Remoulade Sauces  
\$12

Truffled Lobster and Baby Vegetable Pot Pie  
\$14

Manchester Quail Stuffed with Boudain Sausage in a Nest of Crispy  
Parmesan Spatzle, Spicy Mustard Jus  
\$14

Herb Crusted Lamb Chops (2) with Jefferson Spoon Bread and  
Brandied Cherry Périgueux Sauce  
\$19

## Soups

Saffron Tomato Basil Bisque  
\$4

Shenandoah Apple and Butternut Squash Bisque  
\$4

Peanut Soup  
\$4

Virginia Ham and White Bean Soup  
\$4

Crab and Corn Chowder  
\$5

Virginia's Finest Oyster Gumbo  
\$5

Lobster Bisque  
\$6

## Salads

Virginia Field Greens with Pickled Onions, Belgian Endive, Cherry Tomatoes, Shaved Asiago Cheese and Lemon Thyme Vinaigrette

Nest of Romaine Lettuce and Radicchio with Artichokes, Squash, Tomatoes, Grilled Onions à la Grecque and Jefferson Cabernet Dressing

Baby Spinach with Oven Cured Tomatoes, Toasted Pine Nuts, Pecorino Pepato with Creamy Garlic and Pepperoncini Dressing

Chilled Iceberg Lettuce Quarters and Tomatoes Topped with Applewood Smoked Bacon and Gorgonzola Dressing

Baby Arugula and Spinach with Grilled Red Onions, Gruyere Cheese, Toasted Pecans and Creamy Balsamic Dressing  
\$3

Crisp Bibb Lettuce, Grapefruit, Shaved Fennel, Pickled Red Onion and Grand Marnier Dressing  
\$3

Shenandoah Apple and Shaved Virginia Ham on Baby Greens with Virginia Peanuts, Caramelized Shallots and Apple Cider Vinaigrette  
\$5

“Cioppino” Salad  
Spicy Marinated Tomato Salad with Virginia Jumbo Lump Crab in a Romaine Lettuce Boat  
\$9