

# LITE BITES

Seasonal Soup, GF

Potato leek chowder 7

### Senate Bean Soup

White bean and Virginia ham with cornbread croutons 7

### Shrimp and Grit Fritters

Wild-caught grilled shrimp, Colvin Run Mill grits, smoked Gouda cheese, herb and crystal hot sauce aioli 13

#### Hot Charcuterie Board

Lothar's local apple bratwurst, potato wurst, spiced ham, apple compote, grilled sour dough 13

#### Blooming Onion Petals, GF

Fried onion petals, spicy ranch dipping sauce 9

## **Vegetable Skewers**, GF

Grilled seasonal vegetables, pistou dipping sauce 8

### Corn and Crab Hush Puppies

Hush puppies with a citrus sambal dipping sauce 13

## **FIELD**

### Roasted Beet, GF

Beet greens, red beets, yellow beet puree, local goat cheese, shallot raspberry confit vinaigrette 11

### Gem Caesar

Gem lettuce spears, shaved parmesan, white anchovies, parmesan crostini, Caesar dressing 9

### Ochicken Harvest Salad, GF

Arugula, frisse, grilled chicken breast, roasted pumpkin, smoky Marcona almonds, persimmon mustard vinaigrette 16

### Wedge Salad, GF

Baby iceberg, bacon, bleu cheese, tomatoes, chives, egg, bleu cheese dressing 11

### Grilled Steak, GF\*

Flat iron steak, frisse lettuce, arugula, vine ripened tomatoes, feta cheese, pickled shallots, warm bacon malt vinaigrette 18

# BARN AND SEA

## **©** Grilled Loch Duart Salmon, GF

Bean succotash, winter vegetables, pinot noir reduction 22

### Grass Fed Strip Loin, GF\*

New York strip, peppercorns, seasonal vegetables, marble potatoes, sauce au poivre 30

## Braised Short Rib, GF

Parsnip puree, crispy leeks, merlot herb demi- glaze 30

## Fire Roasted Half Chicken, GF

Seasonal vegetables, chicken jus 20

### Grilled Filet Mignon, GF\*

Filet coated with bleu cheese, roasted garlic, manchego cheese mashed potatoes, seasonal vegetables, onion petals 32

#### Pan Seared Flounder

North Atlantic flounder, ancient grains barley and lentils, baby cherry tomatoes, asparagus tips, citrus caper butter 24

### Seafood Cannelloni

Shrimp and crab mascarpone stuffed cannelloni, pumpkin cream sauce, lobster oil, fried leeks 32

## Seared Scallops, GF

Squash and herb risotto, apple brown butter reduction, micro greens 32

## Shenandoah Lamb Rack, GF\*

Brown sugar glazed sweet potatoes, braised collard greens, fig demi- glaze 33

## Vegetable Pasta Carbonara, GF

Zucchini and squash noodles, carrots, cherry tomatoes, peas, carbonara sauce 19

### Fish and Chips

Port City Beer battered Cod, steak frites, Old Bay remoulade, spicy ketchup 26

Making a healthy choice when traveling should be both easy and enticing. That's why we created the Healthy Balance menu, offering flavorful, healthful and perfectly portioned options so you can maintain a healthy lifestyle while you're away from home. If you are looking for something that is not on the menu, our chefs will work with you to prepare an item to your liking or specific needs.