

Jefferson's

TAPROOM

SMALL PLATES

- KALAMATA OLIVE BATARD** 9
Whipped Herb Butter, Extra Virgin Olive Oil
- BEET HUMMUS** GFR VG DF 14
Fried Chickpeas, Spanish Olive Oil, Crudités, Seared Bread
- SMOKED TROUT TOAST** GFR 14
Seared Bread, Trout Cream Cheese Spread, Pickled Radish, Fresh Herbs, Cucumber Salad
- DUCK EMPANADA** GF 16
Spicy Peach Purée
- HOMESTEAD CHICKEN TENDERS** GFR 15
Honey Mustard or Buffalo Dipping Sauce, Fries
- ARTISAN CHEESE & CHARCUTERIE BOARD** GFR 26
Chef's Selection of Virginia Cheeses, Salame Rosa, Spicy Capicola, Soppressata, Pepper Jelly, Crudités, Honeycomb, Lavosh, Grilled Baguette

SOUPS

- ROASTED TOMATO & FENNEL** V 13
Crostiti
- BRUNSWICK STEW** 14
Smoked Pork, Chicken, Winter Vegetables, Cornbread
- CHEF'S DAILY SOUP** 13

SALADS

ADD TIGER SHRIMP, GRILLED CHICKEN OR CATCH OF THE DAY 10

- KNIFE & FORK CAESAR** GFR 14
House Dressing, Parmesan, Crispy Sourdough
- CHOP HOUSE WEDGE** GFR VG 15
Parmesan Croutons, Stilton Blue Cheese, Pickled Cucumbers, Heirloom Tomato, Egg
- TIGER SHRIMP** GF 23
Mixed Greens, Pea Tendrils, Chickpeas, Pickled Radish, Dried Fig, Honey & Herb Vinaigrette

HANDHELDS

SERVED WITH FRENCH FRIES *SUB BROCCOLI SLAW OR FRESH FRUIT 2, ADD BACON 2*
GLUTEN-FRIENDLY BREAD AVAILABLE UPON REQUEST

- CRISPY TROUT TACO** GFR 19
Shaved Lettuce, Citrus & Jalapeño Rémooulade, Flour Tortilla
- WILD GAME BURGER** GFR 19
Pimento Cheese, Grilled Onions, Jalapeño, Charred Tomato Aioli, Brioche
- STEAK BURGER** GFR 20
Prime Beef, Bibb Lettuce, Fresh Tomato, Cheddar Cheese, Charred Tomato Aioli, Brioche
- BEYOND BURGER** GFR V 21
Lettuce, Tomato, Charred Tomato Vegenaïse
- SMOKED TURKEY CLUB** GFR 18
Avocado, Chopped Bacon, Kale Slaw, Alabama White Sauce, Asiago Bread
- FALAFEL WRAP** GFR V 17
Butternut Squash, Arugula, Cranberries, Radish, Toasted Pumpkin Seeds, Apple Glaze

ENTRÉES

- BRAISED HOMESTEAD SHORT RIB** GF 50
Apple & Bleu Cheese Risotto, Roasted Carrots, Parsnips, Cabernet Demi-Glace
- BLACKENED SHRIMP FETTUCCINI** GFR VG 43
Herb Cream Sauce, Roasted Tomato, Arugula, Red Pepper, Lemon
- SHALLOW-FRIED ALLEGHANY TROUT** GF 34
Warm Potato Salad, Pickled Shallots, Radish, Arugula, Squash Butter, Candied Pepitas
- SOUTHERN FRIED CHICKEN** 36
Collard Greens, Cornbread, Hot Honey Glaze
- POTATO GNOCCHI** 30
Beyond Squash Bolognese, Spinach, Winter Vegetables

SWEET TREATS

- NEW-YORK STYLE CHEESECAKE** 13
Grand Marnier Strawberry Compote
- CHOCOLATE DECADENCE CAKE** 14
Flourless Chocolate Cake, Dark Chocolate Marquise, Raspberry Compote
- CARAMEL CRÈME BRÛLÉE** V 12
French Diamond Cookie
- ICE CREAM** GF 7
Chocolate, Vanilla, Butter Pecan or Lemon Sorbet

Due to the sustainable ranches that we proudly purchase our protein from, availability is limited on some items.

Chef de Cuisine Paul Wedekind | Sous Chef Tim Smalley

GF Gluten-Friendly | V Vegan | VG Vegetarian | DF Dairy-Free | GFR Gluten-Friendly upon Request

Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify us of any food allergy. Special dietary menus available upon request.

Automatic service charge of 20% applied for parties of 8 or more.

WINES BY THE GLASS

THE WINES BY THE GLASS ARE IN A PROGRESSIVE ORDER. WINES WITH SIMILAR FLAVORS ARE LISTED IN A SIMPLE SEQUENCE STARTING WITH THOSE THAT ARE SWEETER AND VERY MILD IN TASTE AND PROGRESSING TO WINES THAT ARE DRIER AND STRONGER IN TASTE.

SPARKLING	187ML		
Lunetta Prosecco DOC Brut, Trentino, Veneto, Italy	14		
Chandon Sparkling Rosé, California	16		
WHITE	6OZ	9OZ	BTL
Chateau Ste. Michelle Riesling, Columbia Valley, Washington	12	18	48
Conundrum White Blend, California	14	20	55
Zenato Pinot Grigio, delle Venezie, Italy	12	18	48
Rose Gold Côtes de Provence Rosé, Provence, France	14	19	53
Duckhorn Decoy Sauvignon Blanc, Sonoma County, California	14	20	54
Mohua Sauvignon Blanc, Marlborough, New Zealand	14	19	53
Stinson Sauvignon Blanc, Crozet, Virginia	15	21	59
Pine Ridge Chenin Blanc/Viognier, California	14	20	55
Wente Vineyards Estate Grown Certified Sustainable Chardonnay, Livermore Valley, California	14	19	52
Kendall-Jackson Vintner's Reserve Chardonnay, California	14	19	52
Barboursville Vermentino, Barboursville, Virginia	15	21	59
RED			
Meiomi Pinot Noir, Monterey County, California	15	22	59
Elouan Pinot Noir, Oregon	14	20	55
Banfi Chianti Classico, Tuscany, Italy	16	22	60
Benziger Family Winery Certified Sustainable Merlot, Sonoma County, California	14	19	53
Tribute Cabernet Sauvignon, California	13	18	50
Liberty School Cabernet Sauvignon, Paso Robles, California	14	19	52
Franciscan Estate Cornerstone Cabernet Sauvignon, California	14	19	53
Michael Shaps Cabernet Franc, Charlottesville, Virginia	19	26	70
Joel Gott Blend, Columbia Valley, Washington	14	19	52
Chrysalis Norton Estate Bottled, Middleburg, Virginia	19	26	70

BEER SELECTION

DRAFT 8	REGIONAL & IMPORTED 8	DOMESTIC 7
Legend Brown Ale	Devils Backbone 8 Point IPA	Michelob Ultra
Blue Moon Belgian White	Dos Equis	Bud Light
Bold Rock Hard Cider	Heineken 0.0 Non-Alcoholic	Miller Lite
Basic City 6th Lord IPA	Modelo Especial	Coors Light
Voodoo Ranger IPA	Angry Orchard Hard Cider	
Northern Lights IPA	Voodoo Ranger Seasonal	
Samuel Adams Seasonal	Virginia Seasonal Craft	
Devils Backbone Vienna Lager	Peroni	
Stella Artois	Heineken	
Virginia Craft Seasonal	Corona Extra	