

Jefferson's

restaurant


SMALL PLATES

KALAMATA OLIVE BATARD  9
whipped salted herb butter & evoo

SHRIMP COCKTAIL  18
jumbo tiger shrimp, lemon, cocktail sauce

OYSTERS ROCKEFELLER  21
spinach, parmesan, pernod mornay sauce


SALMON CROQUETTES 18
cajun remoulade

FOIE GRAS  22
lemon purée, blackberry, arugula, brioche

BEEF TARTARE 20
shallots, cornichons, dijon mustard, quail egg yolk, crostini

SOUPS & SALADS

FRENCH ONION SOUP 16
spanish onion, sourdough crouton, gruyère

ROASTED TOMATO & FENNEL SOUP  12
crostini, fennel frond

KNIFE & FORK CAESAR   14
house dressing, parmesan, sourdough


POACHED PEAR & GREENS 15
mixed greens, figs, candied pecans, gorgonzola, cider vinaigrette

CHOP HOUSE WEDGE  15
parmesan croutons, bacon, cucumber, heirloom tomato, egg, stilton blue cheese dressing

STEAKS & CHOPS

SERVED WITH BLISTERED TOMATOES AND ROASTED GARLIC PURÉE



8oz PRIME FILET MIGNON  65

14oz PRIME NEW YORK STRIP  64

22oz PRIME BONE-IN RIBEYE  75

VEAL CHOP 59

STEAK ADDITIONS

BÉARNAISE, AU POIVRE, CHIMICHURRI,
RED WINE DEMI-GLACE OR MAÎTRE D'BUTTER  4
OSCAR-STYLE  14
TRUFFLE BUTTER 8

GORGONZOLA GRATIN  8
OVEN-ROASTED LOBSTER TAIL  18
ROSSINI-STYLE 16
foie gras, black truffle, madeira demi-glacé

STEAK TEMPERATURES


RARE | seared outside, cool center
MEDIUM-RARE | slightly cool red center
MEDIUM | warm light pink center
MEDIUM-WELL | slightly pink, mostly cooked throughout
WELL | fully brown center, cooked throughout


LARGE PLATES

JEFFERSON'S SHRIMP & SCALLOPS 58
toasted garlic grits, rendered bacon, charred shallots, tomato

RICOTTA CAVATELLI  48
shaved black truffle, parmesan cream, black pepper, spinach
add grilled chicken 10, salmon 14*

ROASTED WHOLE FORAGED MUSHROOMS   40
potato, mustard greens, chimichurri, radish, edamame purée

GRILLED SCOTTISH SALMON  54
pecan gremolata, asparagus, potato purée, maple butter

DRY-AGED DUCK BREAST  52
confit duck, mashed potatoes, seared mushrooms, cherry & coffee demi-glacé

JEFFERSON'S GRILLED LAMB  60
butternut squash orzo, pistachio gremolata, cranberries, mint gastrique

SIDES

MASHED POTATOES WITH HERB BUTTER   12

SAUTÉED MUSHROOM & ONIONS  11

HONEY-STUNG FRIED BRUSSELS SPROUTS   12

MAC & CHEESE GRATIN  12

GRILLED ASPARAGUS   11

RICED CAULIFLOWER GRATIN 12

PREMIUM SIDES

MAINE LOBSTER CAVATELLI & CHEESE  24
poached lobster, mornay sauce

STEAKHOUSE ONION RINGS 16
french onion aioli, charred gruyère

SWEET TREATS

DEEP-DISH CHEESECAKE  15
mixed berry compote, mascarpone cream

SPICED MEXICAN CHOCOLATE CAKE  14
horchata anglaise, dulce de leche crémeux, smoked salt, cinnamon & sugar sopapillas

CHOCOLATE LAVA CAKE  16
matcha white chocolate ganache

WARM STICKY TOFFEE PUDDING 19
caramel & pecan rum sauce flambé

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

Gluten-friendly bread available upon request.

 Gluten-Friendly |  Vegan |  Vegetarian

*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.

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

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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 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	6oz	9oz	Btl
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, Middleburg, Virginia	19	26	70

MIXED DRINKS

SMOOTH FLIGHT 15

Gin or vodka martini bursting with flavors of blackberry and lavender

ROCK STAR MARTINI 15

A modern classic - fruity and tropical with a shot of bubbles

WOODFORD MANHATTAN UP 16

Classically crafted and served chilled

JEFFERSON'S OLD FASHIONED 15

Classic old fashioned crafted with Jefferson's Small Batch Bourbon

STRAWBERRY JALAPEÑO MARGARITA 15

Traditional meets sweet & spicy

RUBINO NEGRONI 14

Bombay Sapphire, Martini & Rossi Riserva Speciale Rubino, Campari, orange peel

TROPICALI 13

Tropical cocktail bursting with mango and lime, shaken and topped with a float of dark rum

MOUNTAIN MULE 16

Crafted with local Smooth Ambler Contradiction Bourbon and served in a copper mug

PINK BERRY COLLINS 13

A fruity and floral infusion in a classic collins

BEER SELECTION

DRAFT 8

Legend Brown Ale
Blue Moon Belgian White Ale
Bold Rock Hard Cider
Basic City 6th Lord IPA
Voodoo Ranger IPA
Northern Lights IPA
Samuel Adams Seasonal
Devils Backbone Vienna Lager
Stella Artois
Virginia Craft Seasonal

REGIONAL & IMPORTED 8

Dos Equis
Modelo Especial
Angry Orchard Hard Cider
Voodoo Ranger Seasonal
Virginia Seasonal Craft
Peroni
Heineken
Corona Extra
Devils Backbone 8 Point IPA
Heineken 0.0 NA

DOMESTIC 7

Michelob Ultra
Bud Light
Miller Lite
Coors Light