

Jefferson's

TAPROOM

SMALL PLATES

TAPHOUSE DEVILED EGGS *gf n* 14

crispy virginia ham, watercress, pecans

CAST IRON CHEESE MELT 16

raclette cheese, pickled vegetables, marble potatoes, speck, crostini

BLUE RIDGE MOUNTAINS SLIDERS 18

venison smash patties, wild mushrooms, gruyère, arugula, shallot jam, brioche

TUNA POKE NACHOS* *gf* 21

pineapple, jalapeños, citrus lime aioli, furikake, edamame, crispy wonton chips

"WHEN PIGS FLY" *df* 22

crispy pork wings, sweet & spicy chili sauce, sesame, scallions

"DUELING BANJOS" 15

fried pickles, fried okra, poblano ranch

SOUPS

SOUP OF THE SEASON 15

crostini

HOMESTEAD BRUNSWICK STEW 15

cornbread

WINGS & TENDERS 20

CHOICE OF EIGHT WINGS OR FIVE TENDERS SERVED WITH CRUDITÉS & POBLANO RANCH

BOURBON BARREL BUFFALO

blue cheese crumble

LEMON PEPPER

citrus herbs

WINGS OF THE WEEK

SALADS

ADD CHICKEN 8 | SHRIMP 15 | SALMON* 15

KALE CAESAR 16

mixed baby kale, romaine, parmigiano-reggiano, garlic & herb breadcrumbs, caesar dressing

BABY ICEBERG WEDGE *gf* 21

nueske's bacon, heirloom cherry tomatoes, scallions, heirloom radish, blue cheese dressing

CASCADE COBB SALAD *gf n* 21

smoked turkey, deviled egg, candied pecans, heirloom tomato, smashed avocado, blue cheese, pickled onions, mixed greens, green goddess dressing

HANDHELDS

SERVED WITH FRIES OR HOUSE SALAD

FRIED GREEN TOMATO SANDWICH 18

lettuce, heirloom tomatoes, smashed avocado, toasted ciabatta

add bacon 3

RIBEYE PHILLY CHEESESTEAK 24

hand-sliced smoked ribeye, peppers & onions, white cheese blend, brioche

VIRGINIA CRAB ROLL 28

citrus herb aioli, old bay, celery, pickled shallots, brioche

STEAKHOUSE BURGER* 24

ribeye beef blend, smoked nueske's bacon, cheddar cheese, crispy onion ring, garlic aioli, lettuce, tomato, brioche

TAPHOUSE VEGGIE BURGER 22

impossible patty, arugula, red onion, cucumber, feta, garlic aioli, brioche

SMOKED TURKEY SANDWICH 20

smashed avocado, heirloom tomato, smoked bacon, arugula, white bbq sauce, toasted ciabatta

ENTRÉES

ALLEGHANY TROUT NIÇOISE 36

grilled mountain trout, heirloom tomato, marble potato, egg, haricots verts, olives, red onion, lemon dijon vinaigrette

BLACKEND CHICKEN ALFREDO 32

blackened chicken, alfredo sauce, bacon, peas, parmesan, campanella pasta

GRILLED BEEF TIP POUTINE* 40

garlic herb marinated steak, roasted marble potatoes, haricots verts, white cheese blend, peppercorn cream

DESSERTS

SHENANDOAH APPLE EMPANADAS 14

caramel apples, cinnamon sugar, caramel rum sauce, homestead creamery vanilla bean ice cream

CHOCOLATE BREAD PUDDING 14

baileys irish crème anglaise, chocolate sauce

BLUEBERRY CHEESECAKE TACOS 14

vanilla & sugar wafer shell, ricotta cheesecake filling, blueberry crumble, blueberry compote

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 | *vg* Vegan | *df* Dairy-Free | *n* Contains Nuts-Peanuts

*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	60Z	90Z	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
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 Craft Seasonal	
Devils Backbone Vienna Lager	Peroni	
Stella Artois	Heineken	
Virginia Craft Seasonal	Corona Extra	