

Jefferson's

restaurant

SIMPLY CHILLED

BLUE MOON SHRIMP COCKTAIL 20
four tiger shrimp, citrus, old bay,
bourbon barrel cocktail sauce, horseradish

KING SALMON MAKI* *gf* 24
king salmon, cucumber, radish, scallion, serrano chili,
crispy masago arare, citrus ponzu

TUNA CRUDO* 32
fresh yellowfin tuna, citrus ponzu, avocado, root vegetable chips, caviar

OYSTERS ON THE HALF SHELL* *gf*
blue ridge kombucha mignonette, bourbon barrel cocktail sauce,
lemon wedge
half dozen 24 | *dozen* 44

STARTERS

HIGHLANDS' SPOON BREAD* 30
crème fraîche, caviar, chives

CRISPY FRIED LOBSTER 28
togarashi aioli

BLISTERED SHISHITO PEPPERS *gf* 18
citrus soy, furikake

CAST-IRON MUSSELS 22
crispy virginia country ham, heirloom tomatoes, fennel, shallot,
pernod, crusty bread

HOT ROCK WAGYU* MP
4oz sliced wagyu zabuton, citrus oil, sesame oil, smoked maldon salt

SOUPS & SALADS

APPALACHIAN ONION SOUP 16
sweet vidalia onions, beef broth, asiago crostini,
brûléed mountain view farm cheese

VIRGINIA BLUE CRAB BISQUE 18
leeks, potatoes, sherry

KALE CEASAR 18
mixed baby kale, romaine, parmigiano-reggiano
garlic herbed breadcrumbs, white anchovy, caesar dressing

BABY ICEBERG WEDGE *gf* 21
smoked bacon, heirloom cherry tomatoes, crumbled blue cheese,
scallions, blue cheese dressing

PRIME STEAKS

8oz FILET MIGNON* 75

10oz SKIRT STEAK* 56

10oz RIB-CAP STEAK* 90

14oz NY STRIP* 70

BONE-IN

22oz PRIME RIBEYE* 115

16oz PORK TOMAHAWK* 55

AUSTRALIAN LAMB RACK* 70

SIGNATURE STEAKS

22oz DRY-AGED RIBEYE* 115

12oz WAGYU STRIPLIN* MP

8oz WAGYU ZABUTON* MP

SAUCES

MICHAEL SHAPS CABERNET FRANC DEMI-GLACE
BARBOURSVILLE PINOT GRIGIO GOOSEBERRY GASTRIQUE

CREAMY PEPPERCORN DEMI-GLACE
BÉARNAISE

ITALIAN SALSAL VERDE

gf all of our hand-cut steaks and signature sauces, are gluten-friendly

STEAK ENHANCEMENTS

LOBSTER OSCAR *gf* 32

KING CRAB OSCAR *gf* 34

POINT REYES BLUE CHEESE *gf* 8

TRUFFLE BUTTER *gf* 10

BROILED SPLIT LOBSTER TAIL *gf* 28

JUMBO SHRIMP TRIO *gf* 15

FINS & FARMS

BLUE RIDGE MOUNTAIN BOLOGNESE 42
venison & wild boar ragu, san marzano tomatoes, pecorino romano,
bucatini pasta

COLONIAL HARVEST "FARROTTO" 36
farro risotto, roasted garden vegetables, truffle parmesan cream sauce

SHRIMP & GRITS ROYALE *gf* 40
jumbo tiger shrimp, blue corn grits, blistered cherry tomatoes,
smokey bacon bbq sauce

HOPPIN' JOHN *gf*
black-eye peas, country ham, carolina gold rice,
alleggheny hot sauce beurre blanc
*with king salmon** 40
*with diver scallops** 50

"DUCK, DUCK, DUCK, GOOSE" *gf* 58
crispy skin duck breast, duck leg confit, braised nappa cabbage,
duck jus, cape gooseberry gastrique

SIDES

all items are vegetarian

CREAMY YUKON GOLD MASHED POTATOES *gf* 14
herbs

SAUTÉED WILD MUSHROOM MELANGE *gf* 14
cippolini onion

HOT HONEY-KISSED CRISPY BRUSSELS SPROUTS *gf* 15
pickled shallots

GRILLED JUMBO ASPARAGUS *gf* 14
lemon oil, parmesan

CAVATELLI CHEESE GRATIN 14
herbed breadcrumbs
add 8oz lobster tail 28

STEAK HOUSE ONION RINGS 16
garlic aioli & gruyère

CREAMED SPINACH 14
brown butter breadcrumbs

DESSERTS

all items are vegetarian

CHOCOLATE BREAD PUDDING 14
baileys irish cream anglaise, chocolate sauce

VANILLA CHEESECAKE & BERRIES 14
vanilla bean cheesecake, lime, berry compote

COFFEE AMARETTO CRÈME BRÛLÉE *n* 14
coffee amaretto flavored custard,
french almond cookie

Gluten-friendly bread available upon request.

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.

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

Jefferson's

restaurant

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
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 Estate Bottled, Middleburg, Virginia		19	26	70

MIXED DRINKS

SMOOTH FLIGHT 15 gin or vodka martini bursting with flavors of blackberry and lavender	JEFFERSON'S OLD FASHIONED 15 classic old fashioned crafted with jefferson's small batch bourbon	TROPICALI 13 tropical cocktail bursting with mango and lime, shaken and topped with a float of dark rum
ROCK STAR MARTINI 15 a modern classic - fruity and tropical with a shot of bubbles	STRAWBERRY JALAPEÑO MARGARITA 15 traditional meets sweet & spicy	MOUNTAIN MULE 16 crafted with local smooth ambler contradiction bourbon and served in a copper mug
WOODFORD MANHATTAN UP 16 classically crafted and served chilled	CLASSIC NEGRONI 14 bombay sapphire, martini & rossi riserva campari, orange peel	PINK BERRY COLLINS 13 a fruity and floral infusion in a classic collins

BEER SELECTION

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