

Jefferson's

TAPROOM

SMALL PLATES

TAPHOUSE DEVILED EGGS *gf n* 14
crispy virginia ham, arugula, candied pecans, cajun spices

SMOKED GOUDA ARANCINI 14
crispy risotto bites, smoked gouda cheese, tomato jam, grated parmesan

MEZZE *gf vg* 16
eggplant caponata, lemon & dill hummus, vegetable crudité's, gluten-friendly flatbread

HOUSE-SMOKED SALMON DIP 14
faroe islands salmon belly, crispy capers, pickled shallots, everything bagel chips

TUNA POKE NACHOS * 22
pineapples, jalapeños, citrus aioli, sesame furikake, edamame, crispy wonton chips
add mashed avocado 4
gluten-friendly available upon request *gf*

SOUPS

SOUP OF THE SEASON 10
baguette crostini

BRUNSWICK STEW 10
cornbread

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* 16
bacon, heirloom cherry tomatoes, scallions, heirloom radishes, blue cheese dressing

HARVEST COBB SALAD *n* 22
smoked turkey, deviled egg, candied pecans, roasted butternut squash, pomegranates, goat cheese, pickled onions, mixed greens, apple-cider maple dressing
gluten-friendly available upon request *gf*

DESSERTS

S'MORES CANNOLI 14
toasted marshmallow cream, chocolate-dipped cannoli shell, graham cracker crumbles

SPICED PEAR STREUSEL *gf df* 14
rum raisins, oatmeal crumbles, maple bourbon caramel

WINGS & TENDERS

CHOICE OF EIGHT WINGS OR FIVE TENDERS SERVED WITH CRUDITÉ'S & POBLANO RANCH

BOURBON BARREL BUFFALO 18
blue cheese crumble

LEMON PEPPER 18
citrus herbs

WINGS OF THE WEEK 18

HANDHELDS

CHOICE OF FRIES, SIDE SALAD OR GLUTEN-FRIENDLY KETTLE CHIPS
GLUTEN-FRIENDLY BREAD AVAILABLE UPON REQUEST

MEDITERRANEAN SALMON BURGER* 24
arugula, sumac-infused onions, marinated cucumbers, feta, heirloom tomatoes, garlic aioli, toasted brioche bun
impossible patty available upon request *vg*

COUNTRY HAM PRESS 18
shaved edwards country ham, apple butter, gruyère cheese, dijonnaise, focaccia

CRISPY CHICKEN SANDWICH 20
chili-dusted chicken, kimchi slaw, gochujang aioli, jalapeño sweet potato bun

SMOKED TURKEY SANDWICH 18
smashed avocado, heirloom tomatoes, smoked bacon, arugula, white bbq sauce, toasted ciabatta

FRENCH DIP RIBEYE 24
hand-sliced prime ribeye, whiskey-braised onions, wild mushrooms, gruyère, hoagie roll, au jus dip

STEAKHOUSE BURGER* 22
ribeye beef blend, smoked bacon, cheddar cheese, crispy onion rings, garlic aioli, lettuce, tomatoes, toasted brioche bun

SHENANDOAH APPLE EMPANADAS 14
caramel apples, cinnamon sugar, caramel rum sauce, homestead creamery salted caramel ice cream

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		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				
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 Estate Bottled Norton, Middleburg, Virginia		19	26	70

BEER SELECTION

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