

SIMPLY CHILLED

BLUE MOON SHRIMP COCKTAIL *df* 20

old bay citrus-poached tiger shrimp,
bourbon barrel cocktail sauce, fresh horseradish

FAROE ISLANDS SALMON MAKI* *df gf* 26

cured salmon, crunchy cucumber, daikon radish, scallion,
serrano chili, masago arare, citrus ponzu, toasted sesame

TUNA CRUDO* *gf* 28

fresh yellowfin tuna, citrus ponzu, avocado, sunchoke chips, caviar

OYSTERS ON THE HALF* *df gf*

rotation of east coast oysters, blue ridge kombucha mignonette,
bourbon barrel cocktail sauce, fresh horseradish

half dozen 24 | dozen 44

STARTERS

BLISTERED SHISHITO PEPPERS *vg* 14

px sherry vinegar, maldon salt

HIGHLANDS SPOONBREAD 20

crème fraîche, chives

add caviar 16*

CHARRED SPANISH OCTOPUS *df gf n* 22

romesco sauce, marcona almonds, olives, chili oil

SHRIMP SPIEDINI *df gf* 28

blistered tomatoes, green onion, italian salsa verde

LOBSTER CAVATELLI CHEESE GRATIN 28

cajun butter, parmesan, breadcrumbs

CRISPY FRIED LOBSTER 30

lobster tempura, togarashi aioli, cornichon rémoulade

HOT ROCK WAGYU* *df gf* MP

sliced 4oz wagyu zabuton, scallion yuzu kosho, sesame oil,
smoked maldon salt

SOUPS & SALADS

FRENCH ONION SOUP 14

sweet vidalia onions, beef broth, brûléed gruyère cheese crostini

VIRGINIA BLUE CRAB BISQUE *gf* 16

leeks, potatoes, sherry

KALE CAESAR 16

mixed baby kale, romaine, parmesan, garlic herbed breadcrumbs, white anchovy,
caesar dressing

BABY ICEBERG WEDGE *gf* 16

applewood-smoked bacon, heirloom cherry tomatoes, crumbled blue cheese,
scallions, blue cheese dressing

SIGNATURE STEAKS

6oz PRIME FILET MIGNON * 50

8oz PRIME FILET MIGNON * 75

10oz PRIME NY STRIP * 50

14oz PRIME NY STRIP * 70

22oz PRIME BONE-IN RIBEYE * 115

8oz WAGYU ZABUTON * MP

MOUNTAINS & VALLEYS

SMOKED DOUBLE-CUT PORK CHOP * 55

16oz SLOW-COOKED “DINO” BEEF RIB 60

HALF-RACK MEDITERRANEAN LAMB CHOPS* 70

SAUCES

MICHAEL SHAPS CABERNET
FRANC DEMI-GLACE

CREAMY PEPPERCORN DEMI-GLACE
BÉARNAISE

ITALIAN SALSA VERDE
HORSERADISH CREAM

ROMESCO SAUCE

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

STEAK ENHANCEMENTS

TRUFFLE BUTTER *gf* 6

POINT REYES BLUE CHEESE *gf* 8

HALF-SHRIMP SPIEDINI *gf* 15

DIVER SCALLOPS TRIO *gf* 18

LUMP CRAB OSCAR *gf* 28

LOBSTER OSCAR *gf* 32

BROILED SPLIT LOBSTER TAIL *gf* 30

FINS & FARMS

SHRIMP & GRITS ROYALE *gf* 38

jumbo tiger shrimp, anson mills blue corn grits,
blistered cherry tomatoes, smoked bacon barbecue sauce

HALIBUT PUTTANESCA *gf df* 38

olives, capers, stewed tomatoes, fresh herbs

HOPPIN' JOHN 26

black-eyed peas, carolina gold rice, country ham stewed greens,
allegheny hot sauce beurre blanc, cornbread crumble

add 8oz faroe islands salmon 20*

add five diver scallops 28*

COLONIAL HARVEST “FARROTTO” 28

farro risotto, roasted garden vegetables, truffle parmesan cream sauce

BLUE RIDGE MOUNTAIN BOLOGNESE 32

venison & wild boar ragù, san marzano tomatoes, pecorino romano, bucatini pasta

SMOKED CORNISH HEN *df* 36

vienna lager-brined cornish game hen, ham hock “potlikker” collard greens,
maple-bourbon glazed sweet potato, alabama white barbecue

CHESAPEAKE CIOPPINO 40

mussels, clams, shrimp, white fish, fennel-tomato stew, calabrian chili

SIDES

all items are vegetarian

CREAMY MASHED YUKON GOLD POTATOES *gf* 14

herbs & sea salt

SAUTÉED WILD MUSHROOM MÉLANGE *gf* 14

cipollini onion

HONEY-KISSED CRISPY BRUSSELS SPROUTS 15

pickled shallots

GRILLED JUMBO ASPARAGUS *gf* 14

lemon oil, parmesan

STEAKHOUSE ONION RINGS 16

garlic aioli & gruyère

HAM HOCK COLLARD GREENS *gf* 14

SORGHUM-GLAZED BABY CARROTS *gf* 14

DESSERTS

all items are vegetarian

CHOCOLATE BREAD PUDDING 14

baileys irish crème anglaise, chocolate sauce

SPICED PEAR STREUSEL *gf vg* 14

rum raisins, oatmeal crumble, maple bourbon caramel

COFFEE AMARETTO CRÈME BRÛLÉE *n* 12

coffee amaretto flavored custard,
french almond cookie

Menu curated by Executive Chef Michael Zmigrodski, Chef de Cuisine Eric Serebrennik and Sous Chef Garfield Crossman

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.

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
château 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, tuscan, 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 speciale, 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	