

Jefferson's

restaurant

SIMPLY CHILLED

FAROE ISLAND SALMON TARTAR* *df* 28
crushed avocado, dill-citrus oil, capers, salmon roe, everything bagel

BLUE MOON SHRIMP COCKTAIL *df* 20
old bay citrus-poached tiger shrimp,
jefferson's cocktail sauce, fresh horseradish

AMERICAN WAGYU BEEF TARTAR* *df* MP
pickled mustard seeds, cured egg yolk, house chips

OYSTERS ON THE HALF* *gf df*
rotation of east coast oysters, blue ridge kombucha mignonette,
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 | add truffled mushrooms 8*

CHARRED SPANISH OCTOPUS *gf df n* 22
chorizo, romesco sauce, baby potatoes, sweet corn, chimichurri sauce

CRISPY CHILE CRAB 30
soft shell crab, chile beurre blanc, texas toast

JEFFERSON'S FRIED LOBSTER BITES 30
lobster tempura, togarashi aioli, cornichon rémoulade

HOT ROCK WAGYU* *gf df* MP
4oz wagyu zabuton, sun-dried tomato oil,
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

HEIRLOOM TOMATO WATERMELON SALAD *gf* 16
heirloom tomatoes, watermelon, cucumber, feta,
pickled onion, greek-vinaigrette

FINS & FARMS

8 OZ FAROE ISLAND SALMON* 34

6 OZ PRIME FILET MIGNON* *gf* 46

8 OZ PRIME FILET MIGNON* *gf* 70

WILD MUSHROOM “STEAK” *gf vg* 28

8 OZ MISO-CURED COD* *gf* 34

10 OZ PRIME NY STRIP* *gf* 46

22 OZ CAB BONE-IN RIBEYE* *gf* 110

SMOKED HERITAGE HALF CHICKEN *gf* 28

20 OZ SMOKED PORK SHANK *gf* 50

HALF RACK HIGHLAND LAMB* *gf* 66

STEAK ENHANCEMENTS

TRUFFLE BUTTER *gf* 6
POINT REYES BLUE CHEESE *gf* 8
SHRIMP SCAMPI *gf* 15

LUMP CRAB OSCAR *gf* 28
BROILED SPLIT LOBSTER TAIL *gf* 30

SAUCES

MICHAEL SHAPS CABERNET
FRANC DEMI-GLACE *gf* 4
AU POIVRE SAUCE *gf* 4
BÉARNAISE *gf* 4

HORSERADISH CREAM *gf* 4
CHIMICHURRI *gf vg* 4
SUN-DRIED TOMATO OIL *gf vg* 4

MOUNTAINS & VALLEYS

SHRIMP & GRITS ROYALE *gf* 38
jumbo tiger shrimp, anson-mills blue corn grits, blistered cherry tomatoes,
applewood-smoked bacon bbq sauce

BLUE RIDGE MOUNTAIN BOLOGNESE 32
venison & wild boar ragù, san marzano tomatoes, pecorino, rigatoni pasta

COLONIAL HARVEST RISOTTO *gf* 28
toasted arborio risotto, sweet corn, green peas, blistered tomato, asparagus,
truffle parmesan cream

SIDES

BEEF TALLOW SHOESTRING FRIES 14
garlic aioli, parmesan

LOADED CREAMED CORN *gf* 16
applewood-smoked bacon, scallions

CREAMY YUKON GOLD MASHED POTATOES *gf* 14
herbs & sea salt

SORGHUM GLAZED BABY CARROTS 14
crispy garlic, herbs

GRILLED JUMBO ASPARAGUS *gf* 14
lemon oil, parmesan

SAUTÉED WILD MUSHROOM MELANGE *gf* 16
spring onions

CAVATELLI AU GRATIN 16
parmesan cream
add lobster 16

DESSERTS

all items are vegetarian

VANILLA BEAN CREME BRÛLÉE 12
shortbread cookies

SUMMER BERRY CHEESECAKE *gf* 14
vanilla cheesecake, textures of summer berries

15-LAYER CHOCOLATE CAKE *n* serves two 18
chocolate sponge cake, ganache, chocolate buttercream,
chocolate hazelnut spread, candied hazelnuts

Menu curated by Executive Chef Michael Zmigrudski, Executive Sous Chef Kris Gerlach and Chef de Cuisine Eric Serebrennik

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, 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 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	