

Jefferson's

restaurant

SHAREABLES

TAPHOUSE DEVILED EGGS *gf df* 14
smoked brisket, scallions, pickled mustard seeds

BAVARIAN PRETZEL 14
devils backbone honey mustard

LAMB LOLLIPOPS* *gf* 28
chimichurri, citrus yogurt sauce

SUMMER HARVEST BOARD 18
citrus whipped ricotta, marinated heirloom tomatoes, roasted summer corn, squash, torn herbs, baguette

TUNA POKE BITES* *df* 21
pineapple pico de gallo, citrus soy, smashed avocado, scallion

WINGS & TENDERS 20

CLASSIC BUFFALO WINGS *gf*
crudités, poblano ranch

LEMON PEPPER WINGS *gf*
crudités, poblano ranch

JEFFERSON'S BOURBON MAPLE WINGS *gf*
crudités, poblano ranch

TAPROOM SIGNATURE TENDERS
devils backbone honey mustard

SALADS

add chicken 8 | 4ea shrimp 15 | 4oz salmon* 15

HARVEST GRAIN BOWL *gf vg n* 18
ancient grain pilaf, baby kale, blueberries, candied pecans, vegan feta, blueberry balsamic vinaigrette

SUMMER COBB SALAD *gf* 20
mixed greens, smoked chicken, deviled egg, peas, asparagus, crumbled bacon, cheddar, pickled red onion, avocado dressing

GARDEN GREENS SALAD *gf* 16
mixed greens, heirloom tomatoes, cucumbers, pickled red onion, poblano ranch

SMOKEHOUSE CHOPPED SALAD 24
beef brisket, mixed greens, sweet corn, bell pepper, red onion, cornbread croutons, cherry tomato, blue cheese, scallion, bbq ranch

SOUPS

TOMATO & BASIL BISQUE 10
crostini

HOMESTEAD BRUNSWICK STEW 14
cornbread croutons

HANDHELDS

choice of fries, garden greens or kettle chips

TAPROOM GRILLED CHEESE 18
white cheddar, gruyère, muenster, parmesan, sourdough
add applewood-smoked bacon 3

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

TAVERN BURGER* 22
8oz beef patty, american, applewood-smoked bacon, lettuce, tomato, onion, toasted brioche bun

TAPHOUSE VEGGIE BURGER *gf vg* 21
impossible patty, arugula, red onion, cucumber, vegan feta, vegan aioli, vegan bun

BLUE RIDGE PATTY MELT* 24
8oz venison patty, blueberry bbq, blue cheese crumble, balsamic onion jam, arugula, sourdough

JEFFERSON'S RIBEYE DIP* 26
sliced ribeye, caramelized onions, gruyère, horseradish, sea salt kaiser bun, au jus

SMOKED BRISKET SANDWICH 25
18hr-smoked beef brisket, cabbage slaw, pickles, bbq sauce, jalapeño sweet potato bun

CHESAPEAKE SOFT SHELL CRAB BLT 26
applewood-smoked bacon, arugula, tomato, onion, rémoulade, brioche bun

DESSERTS

VIRGINIA PEANUT PIE *n* 12
peanut brittle crumble, salted caramel ice cream

KEY LIME & RASPBERRY TART *gf* 12
lime custard, toasted meringue, raspberry purée

CAST IRON SMOKED S'MORES DIP 14
chocolate fondue, smoked sea salt, toasted marshmallow, graham crackers

Menu curated by Executive Chef Michael Zmigrodski, 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. 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	60Z	90Z	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 red blend, columbia valley, washington	14	19	52
chrysalis estate bottled norton red blend, middleburg, virginia	19	26	70

BEER SELECTION

DRAFT 8	REGIONAL & IMPORTED 8	DOMESTIC 7
legend brown ale	devils backbone 8 point ipa	micelob ultra
blue moon belgian white	dos equis	bud light
bold rock hard cider	modelo especial	miller lite
basic city 6th lord ipa	angry orchard hard cider	coors light
voodoo ranger ipa	voodoo ranger seasonal	
northern lights ipa	virginia seasonal craft	
samuel adams seasonal	peroni	
devils backbone vienna lager	heineken	
stella artois	corona extra	
virginia craft seasonal	heineken 0.0	