

Sharables

TAVERN CHIP BOARD 12

house kettle chips, caramelized shallot dip, beer cheese, poblano ranch

TAPROOM DEVEILED EGGS *gf* 14

smoked brisket, scallions, pickled mustard seeds

BAVARIAN PRETZEL 14

devils backbone honey mustard, beer cheese sauce

STEAK & CHEESE FRIES 20

smoked beef, beer cheese sauce, scallions

APPALACHIAN PROVISIONS *gf* 18

everything spice hummus, olives, cucumber, carrot, radish, sweet peppers, flatbread

TUNA POKE BITES* 21

pineapple pico de gallo, citrus soy, smashed avocado, chiles, crispy wonton

FRIED SHRIMP 22

spicy pickle rémoulade, lemon

DRUNKEN MUSSELS 24

vienna lager, applewood-smoked bacon, citrus butter broth, crusty bread

TAPROOM CHICKEN TENDERS 22

devils backbone honey mustard, poblano ranch

SMOKED WINGS *gf* 22

choice of buffalo, lemon pepper or jefferson's bourbon maple, crudités, poblano ranch

SOUPS & STEWS

ROASTED SQUASH BISQUE *vg n* 10

hazelnut & sage olive oil

HOMESTEAD BRUNSWICK STEW 14

cornbread croutons

SALADS

add chicken 8 | add shrimp 15 | add salmon* 15

MOUNTAIN COBB *gf* 20

romaine, smoked turkey, applewood-smoked bacon, egg, red onion, tomato, virginia blue cheese, avocado dressing

CORNBREAD PANZANELLA 18

vine tomatoes, cucumbers, olives, burrata cheese, sun-dried tomato vinaigrette, torn herbs

HARVEST GRAIN BOWL *n* 16

ancient grain pilaf, arugula, dill, parsley, shaved fennel, grapes, pine nuts, citrus herb dressing

HONEYCRISP APPLE SALAD *gf n* 17

spinach, frisée, goat cheese, candied pecans, applewood-smoked bacon, cider vinaigrette

Handhelds

choice of fries, garden greens or kettle chips

gluten-friendly bread and impossible burgers available upon request

TURKEY SALAD SANDWICH 20

smoked turkey, cider aioli, lettuce, country bread

FRIED CHICKEN SANDWICH 21

chili-dusted chicken, kimchi slaw, gochujang aioli, pickles, brioche bun

TAVERN BURGER* 22

virginia cheddar, applewood-smoked bacon, lettuce, tomato, onion, garlic aioli, brioche bun

BLUE RIDGE PATTY MELT* 27

house blend venison, blueberry bbq, blue cheese, balsamic onion jam, arugula, sourdough

SMOKED BRISKET SANDWICH 25

18hr-smoked beef brisket, pickled red onions, bbq sauce, pickles, texas toast

JEFFERSON'S RIBEYE DIP* 26

caramelized onions, horseradish, au jus, caraway sea salt bun

SOFT SHELL CRAB BLT 26

applewood-smoked bacon, arugula, heirloom tomato, onion, rémoulade, brioche bun

Jefferson's TAPROOM

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

POUND CAKE MOONSHINE BITES 14

fried pound cake, powdered sugar, seasonal ole smoky distillery moonshine

add homestead creamery vanilla ice cream 4

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.

Cocktails

- HUGO SPRITZ16

elderflower liqueur, mint, lime, prosecco, sparkling water
- ESPRESSO MARTINI18

tito’s handmade vodka, coffee liqueur, espresso
- BLUE RIDGE MULE16

tito’s handmade vodka, lime, q ginger beer, virginia honey
- BLACKBERRY BRAMBLE16

the botanist gin, blackberry liqueur, lemon
- SPICY MARGARITA16

casamigos blanco tequila, triple sec, lime, agave, jalapeño
- VIRGINIA OLD FASHIONED18

classic old fashioned crafted with jefferson’s small batch bourbon
- HOMESTEAD SEASON’S FAVORITE17

ask your server / bartender!

SPIRIT FREE
MOCKTAILS

- BLUE RIDGE APPLE CIDER14

apple cider, lemon, maple syrup, q ginger beer
- HOMESTEAD PEACH BELLINI14

peach nectar, sparkling water
- GINGER & CRANBERRY REFRESHER14

cranberry, orange, q ginger beer



Draft Beer

on selection9

- bold rock-hard cider
- stella artois
- blue moon belgian white ale
- basic city 6th lord ipa
- voodoo ranger ipa
- northern lights ipa
- legend brown ale
- devils backbone vienna lager
- samuel adams seasonal
- virginia craft seasonal

BEER

DOMESTIC8

- bud light, michelob ultra,
- coors light, miller light

CRAFT9

- samuel adams boston lager, blue moon,
- voodoo ranger ipa, yuengling, stella artois

IMPORTED9

- corona extra,
- modelo especial, guinness,
- dos equis, heineken

CIDER9

- angry orchard, potter’s petit cider

SELTZER9

- high noon vodka seltzer,
- ketel one botanical vodka spritz,
- topo chico hard seltzer

NON-ALCOHOLIC8

- heineken 0.0
- michelob ultra zero
- athletic brewing run wild ipa
- athletic brewing upside down ale
- guinness 0

WINE

SPARKLING	187ml		
lunetta prosecco		15	
WHITE & ROSÉ	6oz	9oz	btl
barone fini pinot grigio	14	20	55
dashwood sauvignon blanc	15	20	60
austin hope chardonnay	17	22	58
rose gold rosé	14	19	53
RED	6oz	9oz	btl
greenwing pinot noir	12	18	50
alexander valley red blend	17	25	70
beringer knights valley cabernet sauvignon	16	25	65
cline cellars zinfandel	12	17	48
LOCAL	6oz	9oz	btl
barboursville vermentino	15	21	59
michael shaps cabernet franc	19	26	70
chrysalis estate bottled norton	19	26	70
N/A SPARKLING	6oz	9oz	btl
töst sparkling	13	19	54
N/A WHITE & ROSÉ	6oz	9oz	btl
steinbock riesling zero	12	18	50
fre sauvignon blanc	9	24	68
luminara chardonnay	14	20	52
serena 0.0 rosé	12	18	50
N/A RED	6oz	9oz	btl
j. lohr ariel cabernet sauvignon	9	14	40
missing thorn bordeaux	25	35	95