Jefferson's restaurant

SIMPLY CHILLED

FAROE ISLAND SALMON CRUDO* *df* crushed avocado, dill-citrus oil, salmon roe, everything bagel lavash 28
BLUE MOON SHRIMP COCKTAIL* *df* old bay-citrus poached tiger shrimp, jefferson's cocktail sauce, fresh horseradish 20
WAGYU BEEF TARTARE* *df* pickled mustard seeds, cured egg yolk, house chips ..... mp
OYSTERS ON THE HALF* *gf df* rotation of east coast oysters, blue ridge kombucha mignonette, cocktail sauce, fresh horseradish ..... 24 half dozen ..... 44 dozen

STARTERS

BLISTERED SHISHITO PEPPERS *vg* px sherry vinegar, maldon salt 14
HIGHLANDS SPOONBREAD crème fraîche, chives 20
add caviar* 16
CHARRED SPANISH OCTOPUS *gf df* baby potatoes, spring onions, chimichurri, chile oil 22
CRISPY CHILI CRAB soft shell crab, chile beurre blanc, texas toast 30
JEFFERSON'S FRIED LOBSTER BITES lobster tempura, togarashi aioli, cornichon remoulade 30
HOT ROCK WAGYU* *gf df* 4oz wagyu zabuton, cherry shoyu, sesame oil & smoked maldon salt ..... MP

SOUPS & SALADS

FRENCH ONION SOUP sweet vidalia onions, beef broth, brûléed gruyère cheese crostini 14
VIRGINIA BLUE CRAB BISQUE *gf* leeks, potatoes, sherry 16
KALE CAESAR mixed baby kale, romaine, parmesan, garlic-herbed breadcrumbs, white anchovy, caesar dressing 16
BABY ICEBERG WEDGE nueske's bacon, heirloom cherry tomatoes, crumbled blue cheese, scallions, blue cheese dressing 18
EMBER-ROASTED HEIRLOOM CARROT SALAD *gf n* goat feta, dukkah, torn herbs, labneh yogurt dressing 20

LAND & SEA

PRIME FILET MIGNON* *gf* 6oz 50
..... 8oz 70
PRIME NY STRIP* *gf* 12oz 50
PRIME BONE-IN RIBEYE* *gf* 22oz 110
HALF RACK HIGHLAND LAMB* *gf* 70
SMOKED PORK SHANK *gf* 20oz 50
SMOKED HERITAGE HALF CHICKEN 32
FAROE ISLAND SALMON* *gf df* 8oz 40
MISO-CURED COD* *gf* 8oz 38
WILD MUSHROOM "STEAK" *gf vg* 28

ENHANCEMENTS

TRUFFLE BUTTER *gf* 6 • POINT REYES BLUE CHEESE *gf* 8 • SHRIMP SCAMPI *gf* 15
LUMP CRAB OSCAR *gf* 28 • LOBSTER TAIL *gf* 30

SAUCES

MICHAEL SHAPS CABERNET FRANC DEMI-GLACE *gf* 6 • AU POIVRE SAUCE *gf* 6 • BÉARNAISE *gf* 6
HORSERADISH CREAM *gf* 6 • CHIMICHURRI *gf vg* 6 • SUN-DRIED TOMATO TAPENADE *gf vg* 6

MOUNTAINS & VALLEYS

SHRIMP & GRITS ROYALE *gf* jumbo tiger shrimp, anson mills blue corn grits, blistered cherry tomatoes, applewood-smoked bacon barbecue sauce 38
BLUE RIDGE MOUNTAIN BOLOGNESE venison & wild boar ragù, san marzano tomatoes, pecorino, rigatoni pasta 32
COLONIAL HARVEST RISOTTO *gf* roasted squash, wild mushrooms, baby kale, truffle parmesan cream, crispy sage 28

SIDES

JEFFERSON'S BEEF TALLOW FRIES garlic aioli 14
CREAMY YUKON GOLD MASHED POTATOES *gf* 14
SORGHUM-GLAZED BABY CARROTS crispy garlic, herbs 14
GRILLED JUMBO ASPARAGUS *gf* lemon oil, parmesan 14
SAUTÉED WILD MUSHROOMS *gf* spring onions 16
CAVATELLI AU GRATIN parmesan cream 16
add lobster 16
ROASTED CAULIFLOWER *gf n* vadouvan spice, almonds, parsley 16

DESSERTS

VANILLA BEAN CRÈME BRÛLÉE *gf* shortbread cookies 12
7-LAYER CHOCOLATE CAKE *n* chocolate sponge cake, ganache, chocolate buttercream, chocolate hazelnut spread, candied hazelnuts ..... serves two 18
CARAMELIZED PEAR CHEESECAKE vanilla cheesecake, pear 14
HIGHLAND HARVEST CARROT CAKE *n* cream cheese frosting, walnuts, candied heirloom carrots 14

Gluten-Friendly bread is available upon request

gf Gluten-Friendly *vg* Vegan *n* Contains Nuts/Peanuts *df* Dairy-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

20% service fee will be added to parties of 8 or more.

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COCKTAILS

APEROL SPRITZ aperol, prosecco, sparkling water 16
DIRTY MOUNTAIN MARTINI tito's handmade vodka, dry vermouth, olive brine, blue cheese stuffed olives 16
BEE'S KNEES bombay sapphire gin, lemon, honey 16
GOLDEN HOUR PALOMA casamigos blanco tequila, peach, grapefruit, lime, agave 16
BLUE RIDGE MANHATTAN jefferson's reserve bourbon, sweet vermouth, bitters, filthy cherry 16
"MAPLE & EMBER" SMOKED OLD FASHIONED smoked catoctin creek rye bourbon, maple syrup, bitters 20

SPIRIT-FREE MOCKTAILS

HOMESTEAD FRENCH 75 töst n/a sparkling, lemon, simple syrup 14
BLUEBERRY LIME SMASH blueberries, lime, mint, sparkling water 14
APPLE CIDER MULE apple cider, ginger beer, lime juice 14

DRAFT BEER 8

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

BEER

DOMESTIC 8
bud light, michelob ultra,
coors light, miller lite

CRAFT 9
samuel adams boston lager,
blue moon, voodoo ranger ipa,
yuengling, stella artois

IMPORTED 9
corona extra,
modelo especial, guinness,
dos equis, heineken

CIDER 9
angry orchard, potter's petit

HARD SELTZER 9
high noon, ketel one seltzer,
topo chico hard seltzer

NON-ALCOHOLIC
heineken 0.0 8
michelob ultra zero 8
athletic brewing co. run wild ipa 8
athletic brewing co. upside dawn 8
guinness 0 8

WINES BY THE GLASS

6oz | 9oz | bottle

SPARKLING
LUNETTA prosecco 187ml 15

WHITE & ROSÉ
GROTH sauvignon blanc 22 | 32 | 85
JOSEPH MELLOT LA CHATELLENIE BLANC CRV
sancerre 39 | 53 | 160
ROMBAUER chardonnay 19 | 29 | 110
SQUEALING PIG rosé 28 | 44 | 120

RED
ORIN SWIFT ADVICE FROM JOHN merlot 25 | 37 | 120
ROUTESTOCK pinot noir 22 | 33 | 105
THE WALKING FOOL BY CAYMUS-SUISUN
red blend 22 | 33 | 95
OBERON cabernet 25 | 35 | 95

VIRGINIA WINE
BARBOURSVILLE RESERVE vermentino 15 | 21 | 59
MICHAEL SHAPS cabernet franc 19 | 26 | 70
CHRYSALIS ESTATE BOTTLED NORTON dry red 19 | 26 | 70

ALCOHOL-FREE WINES

SPARKLING
TÖST sparkling 13 | 19 | 54

WHITE & ROSÉ
STEINBOCK riesling 12 | 18 | 50
FRE sauvignon blanc 9 | 24 | 68
LUMINARA chardonnay 14 | 20 | 52
SERENA 0.0 rosé 12 |18 | 50

RED
J. LOHR ARIEL
cabernet sauvignon 9 | 14 | 40
MISSING THORN bordeaux 25 | 35 | 95