
Welcome!



Lunch Menu

Starters

HUMMUS PLATE 
Olive Tapenade, Vegetables, Warm Pita 12

CHEESE BOARD
Assortment of Local and Imported Cheeses, Virginia Ham,
Pepper Jelly, Mustard, Marinated Olives, Crostini 16

HOUSE MEATBALLS 
Sweet Onion, Smoked Bleu, Honey Chipotle, Arugula 12

Soup & Salads

SOUP DU JOUR
Fresh Local Ingredients 7

BABY SPINACH STRAWBERRY SALAD
Almonds, Cucumber, Shallot, Citrus Chèvre,
Balsamic Vinaigrette 9

GF
TOSSED CAESAR SALAD
Parmesan, Ciabatta Croutons 7

COBB SALAD
Chopped Baby Iceberg, Hard Boiled Egg, Bacon, Avocado, Red
Onion, Bleu, Sweetie Peppers, Buttermilk Chive Dressing 12

BURRATA
Heirloom Tomato, Cucumber, Lemon Balm,
EVOO, Potato, Balsamic 17
GF V

Hand Helds

RIVER OAK FARM CHICKEN
SALAD CROISSANT
Grapes, Pecans, Apples, Celery, Onion, Local Lettuce 12


TURKEY RACHEL
Boars Head Pastrami Turkey, Baby Swiss, Jicama Slaw,
Chipotle 1000 Island, Black Rye 14

HAM & BRIE
Virginia Ham, Brie, Granny Smith Apples,
Honey Dijon, 9-Grain Bread 14

GRILLED CHICKEN GUACAMOLE 
Bacon, Lettuce, Tomato, Horseradish Cheddar,
House Guacamole, Goodwin Creek Bun 16

DEVILS GRILL BURGER
Lettuce, Tomato, Caramelized Onion, Meadow Creek
Appalachian, Horseradish Aioli, Challah Bun 18

Entrées

SHRIMP & GRITS 
Wade's Mill Stone Ground Grits, Andouille Sausage,
Lemon, White Wine, Cream, Herbs 28

EGGPLANT BRACIOLA 
Spinach, Peppers, Boursin, Tomato Nage 26

 - Devils Grill Feature GF - Gluten Free V - Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Welcome!



Dinner Menu

Starters

TOMATO GAZPACHO

Country Ham, Herb Oil 8

SOUP DU JOUR

Fresh Local Ingredients 7

HOUSE MEATBALLS

Sweet Onion, Smoked Bleu, Honey Chipotle, Arugula 12

CHEESE BOARD

Assortment of Local & Imported Cheeses, Virginia Ham,
Pepper Jelly Mustard, House Pickled Vegetables, Bread 16

FRICASSEE OF ESCARGOT GF

Garlic Emulsion, Spring Peas, Tomato, Bacon, Potato Nest 14

BURRATA GF V

Heirloom Tomato, Cucumber, Lemon Balm,
EVOO, Potato, Balsamic 17

BABY SPINACH STRAWBERRY SALAD GF

Toasted Almonds, Cucumber, Shallot,
Citrus Whipped Chèvre, Balsamic Vinaigrette 9

TOASTED CAESAR SALAD

Parmesan, Ciabatta Croutons 7

WEDGE

Blue Cheese Crumble, Pickled Tomato, Bacon,
Tobacco Onion, Buttermilk Chive Dressing 8

Entrées

LOBSTER FRANCAISE

Parmesan Risotto, Spring Pea, Asparagus,
Roasted Tomato 36

ROAST LAMB RACK GF

Green Chili Mint Puree, Celeriac,
Sweet Vinegar Tomato 34

DUCK BREAST

Mushroom Herbed Farro, Tart Cherry Salsa 36

SHRIMP & GRITS

Wade's Mill Stone Ground Grits, Andouille Sausage,
Lemon, White Wine, Cream, Herbs 28

SEVEN HILLS NY STRIP STEAK GF

Mushroom Potato Hash, Herb Boursin, Demi-Glace 38

BUTTER CHICKEN GF

Marinated Joyce Farms Chicken Breast,
Spiced Tomato Cream, Jasmine Rice 28

EGGPLANT BRACIOLA V

Spinach, Peppers, Boursin, Tomato Nage 26

Hand Helds

GRILLED CHICKEN GUACAMOLE

Bacon, Lettuce, Tomato, Horseradish Cheddar,
House Guacamole, Goodwin Creek Bun 16

DEVILS GRILL BURGER

Lettuce, Tomato, Caramelized Onion,
Meadow Creek Appalachian, Horseradish Aioli,
Challah Bun 18

 - Devils Grill Feature GF - Gluten Free V - Vegetarian

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Just Desserts



Enjoy!

Desserts

LEMON BAR

Powdered Sugar, Blueberry Port Reduction 7

SEASONAL FRUIT COBBLER

Vanilla Ice Cream 8

OLIVE OIL POUND CAKE

Smoked Berry Compote, Whipped Cream 8

CRÈME BRULÉE GF

Classic Vanilla & Chef's Feature 7