



Starters

HERB MUSHROOM SOUP V 8
Paprika Cream, Thyme

CRISPY BRUSSELS V 12 🌱
House Teriyaki, Red Pepper Coulis, Sesame Seed

REVIVAL OYSTERS* MP 🌱
On the Half with Mignonette OR Casino

D POLYFACE FARMS CHICKEN LIVER PÂTÉ 16
Ciabatta, Pickled Onion, Herbed Olives, Pistachios

CHEF'S CHEESE PLATE 18
Selection of Local and Imported Cheeses,
Virginia Ham, Pepper Jelly, Toasted Almonds, Apple
Add Chicken Liver Pâté 10

Salads

D SPINACH SALAD V 12
Goat Cheese, Dried Cranberries, Pickled Onions, Toasted Pecans,
Champagne Vinaigrette

CLASSIC CAESAR 9
Parmesan, Ciabatta Croutons

THAI SALAD V 12 🌱
Cabbage, Carrots, Bell Pepper, Cucumber, Edamame, Green Onion,
Rice Noodles, Thai Peanut Dressing

Add Grilled Chicken 8 | Grilled Shrimp 9

Entrees

SHRIMP AND GRITS 34
Wade's Mill Stone Ground Grits, Andouille Sausage, Lemon, White Wine, Cream, Herbs

D TOGARASHI TUNA GF 34
Fingerling Potato, Coconut Herb Nagé, Peanut Salsa
Substitute Roasted Beet GF/VG 30

PAPA WEAVER'S PORK SCHNITZEL 32
Bearnaise, Whipped Potato, Apple and Pecan Salad

HALF CHICKEN GF 32
Whipped Potato, Sauteed Spinach, Sundried Tomato Pan Jus, Feta

D FILET MIGNON 42
Wilted Bok Choy, Smoked Gouda Grits, Korean BBQ Butter

BRAISED CABBAGE VG 28
Basmati Rice, Tomato Fennel Broth, Lemon Cashew Cream, Tobacco Onion 🌱

Hand Helds

CHICKEN SANDWICH 16
Lettuce, Tillamook Cheddar, Tomato, Avocado Spread, House Chili Crisp

DG BURGER* 18
Meadow Creek Appalachian Cheese, Lettuce, Tomato, Horseradish Dill Aioli, Caramelized Onion, Challah Bun