



## Starters

**HERB MUSHROOM SOUP V 8**  
*Paprika Cream, Thyme*

**CRISPY BRUSSELS V 12**   
*House Teriyaki, Red Pepper Coulis*

**REVIVAL OYSTERS\* MP**   
*On the Half with Mignonette OR Bienville*

**BITTERBALLEN 14**  
*Braised Beef Croquettes, Mustard Aioli, Scallion*

 **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



**CRISPY GOAT CHEESE SALAD V 12**  
*Spinach, Dried Cranberries, Pickled Onion, 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*

 **RIBEYE 40**  
*Roasted Potato, Mushroom Sherry Cream, Braised Collard Greens*

**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*

 **LAMB ROGAN JOSH 34**  
*Basmati Rice, Sauteed Spinach, Naan*

**HALF CHICKEN GF 32**  
*Feta and Spinach Stuffed Thigh, Sundried Tomato Risotto, Pan Jus*

**SEA SCALLOPS 38**  
*Black Eye Pea Cassoulet, Griddled Bread, Red Pepper Coulis, Parsley*


**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

**WAFFLE BREADED CHICKEN SANDWICH 16**  
*Fried Thigh, Hot Honey Ranch, Arugula, Pickle*

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

 - Devils Grill Feature | GF - Gluten Free | V - Vegetarian | VG - Vegan |  Health Conscious  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.  
Parties of eight or more are strongly discouraged from splitting the check; 20% service charge will be added to parties of ten or more.