

Starters

CRISPY CHICKEN WONTON 16

Carrot, Cabbage, Ginger, Honey Garlic Sauce

CRAWFISH POT PIE 18

Sweet Potato, Corn, Leeks, Mornay, Puff Pastry

CREAM OF CAULIFLOWER 10

Parmesan Crisp, Herb Oil

CHEF'S CHEESE PLATE 20

Virginia Ham, Pecan Honey Mustard, House Pickled Vegetables, Bread

REVIVAL OYSTERS MP

On the Half with Mignonette & Horseradish OR Baked with Chorizo Butter

BAKED BRIE 18 Wrapped in Puff Pastry, Fruit Compote, Arugula

Salads

WEDGE 12

Baby Iceberg, Pickled Tomato, Tobacco Onion, Pork Belly, Chunky Blue Cheese, Chives

CLASSIC CAESAR 9

Parmesan, Ciabatta Croutons

SPINACH AND CRANBERRY 10



Toasted Almonds, Red Onion, Goat Cheese, Warm Bacon Vinaigrette, Cornbread Croutons

Add Grilled Chicken 8 | Grilled Shrimp 9

Entrees

SMOKE IN CHIMNEYS WHOLE TROUT 45

Chef's Preparation

MANCHURIAN CROQUETTES 34

Cabbage Croquettes, Honey Garlic Sauce, Cilantro Basmati Rice V

MOROCCAN RACK OF LAMB 42

Cranberry Cous Cous, Asparagus, Tzatziki

PAN ROASTED SCALLOPS 40

Buccatini Pasta, Greens, Butternut Squash Garlic Emulsion, Anchovy Bread Crumb

PAPA WEAVERS PORK CHOP

Stuffed with Apples and Brie, Broccolini, Pan Jus GF

P Smoked Gouda Grits, Mushroom Jus, Asparagus, Gremolata

BRAISED BEEF SHORT RIB 42

FILET MIGNON 45

Whipped Potatoes, Garlic Spinach, Smoked Blue Cheese, Currant Red Wine Reduction GF

SHRIMP AND GRITS 36



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

RIVER OAK FARM HALF CHICKEN

White Been Cassoulet, Johnny Cake, Chili Oil

Hand Helds



CHICKEN BANH MI 20

Marinated Chicken Breast, Spicy Mayo, Pickled Carrot and Daikon, Cilantro, Ciabatta

DG BURGER 20

Meadow Creek Appalachian Cheese, Lettuce, Tomato, Horseradish Dill Aioli, Caramelized Onion

Devils Grill Feature GF - Gluten Free V - Vegetarian