



Starters

CHILLED PEACH SOUP 9

*Citrus Crème Fraîche, Candied Pecans
GF*

SOY GINGER BEEF CARPACCIO 18

Radish Salad, Sweet Chili Aioli, Lavash

PEI MUSSELS 16

 *Saffron and Fennel Nage, Grilled Ciabatta*

CHEF'S CHEESE PLATE 20

*Assortment of Local and Imported Cheeses,
Virginia Ham, Pecan Honey Mustard,
House Pickled Vegetables, Bread*

REVIVAL OYSTERS MP

*On the Half with Mignonette & Horseradish
OR Baked Parmesan Garlic*

Salads

WARM FETA AND LOCAL GREENS 10

*Orange-Pistachio Gremolata, Roasted Tomato
Vinaigrette, Griddled Bread*

CLASSIC CAESAR 9

Parmesan, Ciabatta Croutons



POACHED PEAR AND GORGONZOLA 10

*Bibb Lettuce, Candied Pecans, Cucumber, Crispy Shallot,
Balsamic Vinaigrette*

Add Grilled Chicken 8, Grilled Shrimp 9, Mahi MP

Entrees

SMOKE IN CHIMNEYS WHOLE TROUT 45

Chef's Preparation

QUINOA CAKES 34

Black Eye Pea, Grilled Cauliflower, Herb Salad, Tomato Vinaigrette V

ROASTED RACK OF LAMB 42

Braised Collard Greens, Black Eye Pea Puree, Sweet Corn Butter

PAPA WEAVERS PORK CHOP 38

French Onion Strata, Asparagus, Pan Jus



TOGARASHI SEARED TUNA 42

Coconut Purple Rice, Jicama Salsa, Edamame GF

FILET MIGNON 45

Roasted Garlic Whipped Potatoes, Grilled Oyster Mushroom, Sauce Choron GF

RIVER OAK FARM HALF CHICKEN 40

Roasted Breast, Spinach and Feta Stuffed Thigh, Tomato Fondue, Crispy Capers GF

SHRIMP AND GRITS 36

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

Hand Helds



CHICKEN PHILLY 20

Chicken, Peppadews, Sweet Tea Onions, Cheese Fondue

DG BURGER 20

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



- 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.