



Lunch

Starters

BREAD BASKET 16

Warm Ciabatta and Pita Bread, Tuscan Oil, Balsamic Vinegar, Chef's Rotation of Dips and Spreads

CHEF'S CHEESE PLATE 20

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

REVIVAL OYSTERS MP

Half Shell with Mignonette, Horseradish, or Baked Parmesan Garlic GF

SPINACH & FETA TURNOVER 14

Tomato Fondue

Salads

CHOPPED CHEF SALAD 14

Cheddar, Swiss, Ham, Tomato, Cucumber, Boiled Egg, Ranch Dressing GF


CLASSIC CAESAR 10

Parmesan, Ciabatta Croutons

MELON AND FETA 10

Garden Mint, Hot Honey, EVOO, Toasted Pecans GF

THAI PEANUT 14

 Napa Cabbage, Carrots, Bell Pepper, Cucumber, Edamame, Green Onion, Rice Noodles

Add Grilled Chicken 8, Grilled Shrimp 9, Mahi MP

Entrees

CHEF'S QUICHE 16

Rotational selection made with the freshest ingredients, served with Spring Mix Salad

SHRIMP PAPPARDELLE 26

Vodka Sauce, Spring Peas, Asparagus, Sundried Tomatoes

POLENTA 24

Braised Leeks, Mushroom Ragout V / GF

Hand Helds

BLT 18

Crispy Bacon, Lettuce, Tomato, Mayo on Griddled Potato Bread

DEVILS GRILL BURGER 20

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

CHICKEN SALAD CROISSANT 16

Pulled Chicken, Celery, Onion, Apple, Grapes, Pecans, Croissant

GRIDDLED TURKEY RACHEL 18

Pastrami Turkey, Swiss Cheese, Jicama Slaw, Chipotle 1000 Island, Black Rye

CHICKEN PHILLY 18

 Chicken, Peppadews, Sweet Tea Onions, Cheese Fondue, Hoagie Roll

BAJA FISH SANDWICH MP

Panko Fried Mahi, Baja Slaw, Avocado Tarter Sauce, Challah Bun



- 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.