



Fall 2020

Small plates

CAJUN SEASONED PLANTATION PEANUTS gf vt.....3

CHEVRE STUFFED PEPPADEWS vt gf..... 3

DOLMAS gf v.....3
stuffed grape leaves, lemon herb seasoned rice

PEPPER DELIGHTS gf.....3
stuffed peppers, prosciutto, provolone

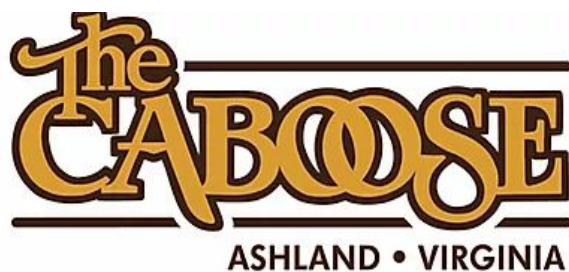
PIMENTO CHEESE gfo vt.....4
served with toasted house baguette

GRILLED CORNBREAD vt.....4
Byrd Mill cornmeal, cherry pepper butter, *AR's Hot Southern* mild honey

SMOKED SALMON DIP gf.....5
Bombolini hot-smoked salmon, cream cheese, lemon, capers, dill, red onion, served with *Capital Chips*

PEAR & GORGONZOLA TARTE vt.....5
Butternut squash puree, *Agriberry* asian pears, gorgonzola, balsamic glaze, flake salt

CRAB DIP gfo8
Lump crab, cajun spices, lemon, herbs, parmesan, toasted panko breadcrumb, served with *Capital Chips*



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Hummus Plate *vt gfo vgo*.....10

Beet hummus, pickled giardinere, toasted walnuts, goat cheese feta, fresh baguette

Market Plate *vto gfo*.....Choose 3 \$11

(served with seasonal fruit preserve, hazy beer mustard, fresh baguette)

or

Choose 6 \$17

Charcuterie:

- Nduja

(spicy salami, spreadable)

- Salami chianti

(thin marble, rich, red wine)

- Virginia Ham

(salty, cured)

cow's milk)

Market Cheese:

Mobay -

(semi-soft, earthy, goat's milk/sheep's milk)

Bleu d' Affinois -

(soft, buttery, blue, cow's milk)

Maple Smoked Cheddar -

(semi-firm, sweet, smokey,

Soup Du Jour.....cup 4

bowl 7

Salads

Savory Sokka* *gf vto*.....10

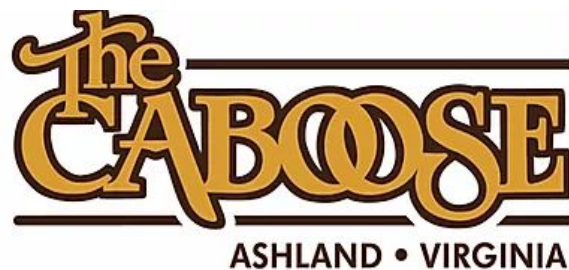
Seven Hills roast beef, local greens, pickled red onion and carrots, Carrot Top Farm microgreens, cajun seasoned Plantation Peanuts, cilantro lime vinaigrette
(*soy garlic portabella mushroom substitute available)

Them Apples *vgo gf*9

local greens, Agriberry apples, warm Terra di Siena pancetta maple sherry vinaigrette, toasted walnuts, blue cheese crumbles

The New World *vt gf vgo*.....9

Roasted butternut squash, local greens, black rice, dried cranberries, crumbled feta, toasted pecans, lemon basil vinaigrette



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Signature Plates

Raisin the Roof gfo9

Agriberry apples, Virginia Ham, smoked gouda, *AR's Hot Southern* hot honey mustard, caramelized onions, on grilled cinnamon raisin bread

Hoagie Porky gfo10

Terra di Siena porchetta, swiss cheese, hazy beer mustard, garlic aioli, mixed roasted peppers, onions, mushrooms, local greens, on toasted hoagie roll

Seasonal Burger Train* vto / gfo.....11

Seven Hills beef patty, bacon jam, house-made *Agriberry* apple butter, fresh red onion, ghost pepper cheese, served on *La Bella Vita* bun

(*soy garlic portabella mushroom substitute available)

Patio Pleaser* gfo9

Bombolini cold smoked salmon, benedictine spread, dill pickle, local greens, on toasted marble rye

Sprecher BBQ gfo9

Harlow Ridge Farm smoked pork shoulder, *Sprechers* cherry cola bbq sauce, country slaw, on toasted *La Bella Vita* sandwich roll

Tell Tale Chopper vt / gfo.....8

Beet hummus, local greens, Halloumi cheese, pickled carrot and red onions, Tzatziki sauce, on a tomato basil tortilla

Sides (included with signature plate)

Route 11 potato chips

pasta salad

potato salad

green salad

couscous

cup of soup (+2.00)

Sweets

chocolate chip cookie.....1

peanut butter cookie.....1

ginger molasses cookie.....1

cranberry pistachio shortbread.....2.50

pumpkin spice oatmeal cream pie.....2.50

slice of house made cake.....5.00

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness*

**items are served raw or undercooked or may contain raw or undercooked ingredients*

