



Winter 2021

Small plates:

MAPLE BACON 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
<i>Byrd Mill</i> cornmeal, cherry pepper butter, <i>AR's Hot Southern</i> mild honey	
SMOKED SALMON DIP gf.....	5
<i>Bombolini</i> hot-smoked salmon, cream cheese, lemon, capers, dill, red onion, served with <i>Capital Chips</i>	
CRAB DIP gfo	8
Lump crab, Cajun spices, lemon, herbs, parmesan, toasted panko breadcrumb, served with <i>Capital Chips</i>	
Soup Du Jour.....	cup 4 bowl 7



Winter 2020-2021

Hummus Plate vt | gfo | vgo.....10
 Sweet potato chipotle hummus, sweet pickled peppers, spiced pumpkin seeds, goat cheese feta, fresh baguette

Market Plate vto | gfo.....Choose 3 \$11
(served with Agriberry raspberry heat jam, hazy beer mustard, fresh baguette) or
 Choose 6 \$17

Terra di Sienna Charcuterie:

- Capocollo
(cured, pork neck, fennel)
- Salami Chianti
(thin marble, rich, red wine)
- Salami Picante
(thin marble, spicy)

Market Cheese:

- Meadow Creek Mountaineer -
(semi-soft, supple, buttery caramel, cow's milk)
- Cashel Blue -
(semi-soft, creamy, acidic, cow's milk)
- Cocoa Cardona -
(semi-firm, chocolate, goat's milk)

Salads:

French Quarter gf10
Bombolini hot smoked Cajun spiced salmon salad, capers, red onion, parmesan cheese, rye croutons, local greens, Caesar dressing

Walk In The Woods gf10
Plantation Peanuts maple bacon peanuts, *Pink House Farm* pasture-raised hard boiled eggs, blue cheese crumbles, *Terra Di Siena* pork lardons, local greens, maple lemon vinaigrette

BaBa Beet vt | gf | vgo.....9
 Pickled beets, crumbled goat cheese, candied pecans, cranberries, local greens, balsamic vinaigrette



Winter 2020-2021

Signature Plates:

Go-To COTU gfo	9
<i>Terra di Siena</i> deli-style porchetta, <i>Edwards Virginia</i> ham, swiss cheese, hazy beer mustard, dill pickles, grilled on marble rye	
The Winter Howler* gfo	9
<i>Seven Hills</i> roast beef, sweet pickled peppers, melted cheddar, howler sauce, local greens, toasted on <i>La Bella Vita</i> sandwich roll	
Seasonal Burger Train* vto gfo.....	11
<i>Seven Hills</i> beef patty, <i>Pink House Farms</i> sage breakfast sausage, swiss, powdered blue cheese, fresh red onion, runny egg, local greens, served on <i>La Bella Vita Bakery</i> bun	
Chopper Fuego vt gfo	9
Sweet potato chipotle hummus, <i>Agriberry Farm</i> fresh apples, <i>Farmstead Ferments</i> kimchi kraut, goat cheese, local greens, toasted on wheat bread	
A Wrap Called Quest vto gfo	9
Roasted portabella mushrooms, brie, <i>Agriberry Farm</i> fresh apple slices, <i>Edwards Virginia</i> ham, local greens, balsamic glaze, rolled in a spinach wrap	
Pink House Gumbo	11
<i>Pink House Farm</i> pasture-raised smoked chicken, andouille sausage, local ale, stewed tomatoes, vegetables, Cajun spices, panko breadcrumbs	

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
 oatmeal raisin cookie.....1
 peppermint glazed shortbread....3.00
 pumpkin spice ginger molasses creampie.....3.50
 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*