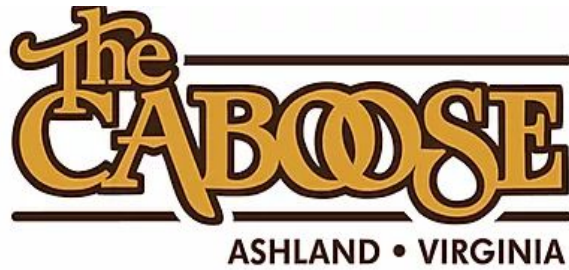




Fall 2020

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
<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>	
PEAR & GORGONZOLA TARTE vt.....	5
Butternut squash puree, <i>Agriberry</i> asian pears, gorgonzola, balsamic glaze, flake salt	
CRAB DIP gfo	8
Lump crab, cajun spices, lemon, herbs, parmesan, toasted panko breadcrumb, served with <i>Capital Chips</i>	



Fall 2020

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,

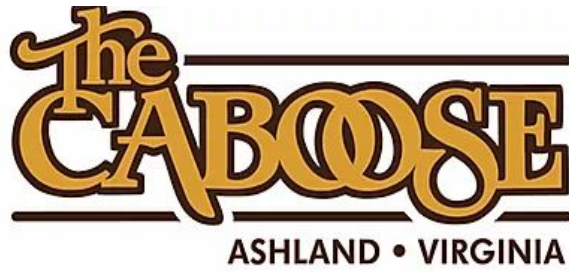
Soup Du Jour.....cup 4
 bowl 7

Salads

Savory Sakka* *vt gf vgo*.....10
Seven Hills roast beef, local greens, pickled red onion and carrots, *Carrot Top Farm* microgreens, cajun seasoned *Plantation Peanuts*, cilantro lime vinaigrette

Them Apples *vto 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



Fall 2020

Signature Plates

Raisin the Roof gfo / vto.....9

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

Hoagie Porky gfo / vto10

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* gfo.....11

Seven Hills beef patty, pimento cheese, *Farmstead Ferments* curtido kraut, Hanover tomato, local greens, on toasted La Bella Vita sandwich roll

Patio Pleaser* gfo / vto.....9

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

Sprecker BBQ gfo / vto.....9

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

Twin Oaks Chopper Sub vt/gfo.....8

Twin Oaks soy chorizo, tomato basil sauce, fresh mozzarella, parmesan, on toasted hoagie roll

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*